

Ready-to-Cook & Ready-to-Eat roties by aaditya enterprises rotica foods private limited (proposed)

Retail Supply

for supply at homes, tiffin services, retail stores, malls & events

Industrial Supply

for supply in factories, cloud kitchens & restaurants



Institutional Supply

for supply in schools, college canteens & hospital canteens



Donations & Charity

for donation at orphanage, old age homes, temples & gaushalas













www.rotica.in

Rotica™ manufactures and supplies food processing equipments & food products across India. We also make authentic, preservative-free, ready-to-cook, ready-to-eat and ready-to-fry food products such as Chapati's, Thepla's, Bhakir's, Puri's, Paratha's, Puran Poli's, Instant Premix's such as Dal Tadka, Kanda Poha, Rava Upma, Dry Fruit Halwa, Dal Khichdi.



Rotica[™], a brand owned by Aaditya Enterprises, was established in 2018 and is based in Pune, Maharashtra. Aaditya Enterprises is proposed to be incorporated as rotica foods private limited. Rotica is a IAF, EGCA and ISO 9001:2015, ISO 22000:2018 certified company. Rotica[™] manufactures and supplies Food Products and Food Manufacturing Equipment's across India. We manufacture preservative-free, authentic Ready-to-Cook, Ready-to-Eat and Ready-to-Fry food products such as chapati's, Thepla's, Millet Bhakir's, Puri's, Paratha's, Puran Poli's & Instant Premixes for home, retail, industrial & institutional supply.

Our products are prepared using premium quality raw materials to ensure the best quality products are available to use at utmost ease to our customers. Our brand has developed the means to meet traditional methods of production and authentic recipes with modern needs of quick and convenient cooking styles. We offer our products at reasonable rates and deliver these within the promised time-frame. We direct all our activities to cater the expectations of customers by providing them excellent quality products as per their gratification. Moreover, we follow moral business policies and crystal clear transparency in all our transactions to keep healthy relations with the vendors and customers.

Over a period of time, we have modified our machineries and mastered the technique of making perfect Roties. We have a dedicated and proactive team to handle each and every activities of the company. The sincere effort of this team enables the company to consistently achieve new milestones. Our work force includes Chefs, Skilled Labours, Engineering and Marketing Professionals. We have empanelled Dietitians and Nutritionists, empanelled food testing labs.

Our manufacturing facilities are located in Pune, Mumbai and Thane.



Wheat Chapati's



Ready-to-Eat Wheat Chapati Variants: Regular & Premium



Rediscover the joy of classic Indian meal staple with Rotica's Ready-to-Eat Wheat Roties. These soft, fluffy Chapatis are made from whole wheat flour, bringing the authentic taste and nutrition of homemade chapaties straight to your kitchen without any of the effort.

4 Reasons to Choose Rotica's Ready-to-Eat Wheat Roti's

- Instantly ready to serve just heat and eat.
- 2 Zero Maida (मैद), Easy to digest.
- 3 Consistently Full-baked on both sides.
- 4 No preservatives, no artificial flavours.

Our Wheat Roties are a boon for those who cherish traditional meals but have little time to prepare them. They're ideal for QSR's, Cloud Kitchens, Canteens etc.

Our Wheat Roties are also available for retail users for quick lunches, hassle-free dinners, or morning breakfast, tiffin's etc. Pair them with any favourite gravies, dals, or even enjoy them plain - they're delicious every way!

Ready-to-Cook Wheat Chapati

Variants: Regular & Premium



Enjoy the authentic flavours of home-cooked Wheat Chapati with Rotica's Ready-to-Cook Wheat Roties. These Semi-cooked Chapatis / Roties are crafted from the finest whole wheat flour, offering you the freshness and nourishment of homemade roties with minimal effort.

5 Reasons to Choose Rotica's Ready-to-Cook Wheat Roti's

- Instantly ready to serve just heat and eat.
- 🛾 Zero Maida (मैद), Easy to digest.
- 3 Consistently Half-baked on both sides.
- 4 No preservatives, no artificial flavours.
- **6** Longer shelf-life.

Our half-baked / semi-cooked Wheat Roties are a blessing for those who love fresh, warm roties but don't have the time to start from scratch. They're ideal for QSR's, Cloud Kitchens, Canteens etc., and are perfect for all time meals.

Our Wheat Roties are also available for retail users for quick lunches, hassle-free dinners, or morning breakfast, tiffin's etc.



Other Product's



Ready-to-Eat Puran Poli
Variants: Jaggery & Sugar



Puran Poli is a popular, traditional and aromatic Indian sweet flatbread. It is stuffed with the sweet mixture, and then cooked on a griddle with ghee, giving it a rich, melt-in-the-mouth texture. This delicacy is often prepared during festivals like Ganesh Chaturthi, Diwali, Holi etc.

4 Reasons to Choose Rotica's Ready-to-Eat PuranPoli

- No need for lengthy preparation; just heat and enjoy.
- 2 Ensures a natural and healthy eating experience.
- 3 Perfect for busy schedules without compromising on quality.
- Made with traditional ingredients to preserve the original taste.

The authentic flavor of Rotica's Ready-to-Eat Puran Poli comes from its traditional ingredients and preparation methods.

The sweetness from jaggery gives it a deep, caramel-like taste, while cardamom and nutmeg add warm, fragrant notes that are characteristic of homemade Puran Poli. The texture is soft yet slightly chewy, just like the ones made fresh at home.

Lachha Paratha's

Variants: Full-Baked & Half-Baked



Lachha Paratha is a flaky, layered Indian flatbread that originates from North Indian cuisine. The name "Lachha" refers to the visible layers that make this paratha unique. It is made using whole refined wheat flour, ghee, and salt, and is prepared by repeatedly folding and rolling the dough to create its signature crisp and flaky texture.

5 Reasons to Choose Rotica's Ready-to-Cook Wheat Roti's

• Ensures the same delicious taste every time.

texture.

- The multiple layers make it crispy on the outside and soft inside.
- 3 Crafted with natural ingredients for a healthier option.
- Goes well with curries, chutneys, or even as a standalone snack.
- Made using traditional techniques to ensure the perfect flaky

Our Lachha Paratha is loved for its flaky, crispy layers and rich taste. It can be cooked on a tawa or in a tandoor, each giving it a distinct taste. Whether it's rich gravies, dry sabzis, or even just a dollop of butter, Lachha Paratha enhances any meal



Flavoured Roti's



Ready-to-Eat & Ready-to-Cook

Beetroot Roti





Ready-to-Eat & Ready-to-Cook Radish Roti

Ready-to-Eat & Ready-to-Cook Methi Thepla





Ready-to-Eat & Ready-to-Cook Palak Roti

Ready-to-Eat & Ready-to-Cook Carrot Roti





Ready-to-Eat & Ready-to-Cook Masala Roti







Instant Premix's





Dal Tadka (दाल तड़का) Instant Premix Rava Upma (रवा उपमा) Instant Premix

Dry Fruit Suji Halwa (ड्राय फ्रूट रवा शिरा) Instant Premix

Kanda Poha (कांदा पोहे) Instant Premix

Dal-Chawal Khichdi (दाल-चावल खिचड़ी) Instant Premix Shev Sabzi (शेवभाजी) Instant Premix



Premium Wheat Flour Premix Regular Wheat Flour Premix

Methi Thepla Flour Premix

Masala Thepla Flour Premix

Lachha Paratha Flour Premix Tortilla Flour Premix



Rotica™ Make Automatic Chapati Pressing & Baking Machine (12 Inches)



Rotica TM make fully automatic chapati-making machine is a high-speed, food-grade unit designed to streamline the process of making chapatis, reducing manual labor and increasing efficiency. Our machines are widely used in commercial kitchens, restaurants, and food industries.

Rotica TM Make Dough Divider (Dough Ball Cutting) Machine



Rotica TM make dough divider machine is an essential tool in bakeries and food production facilities, designed to precisely portion dough into equal pieces for consistent baking results. Our machines help streamline the dough preparation process, reducing manual labor and ensuring uniformity.

High-Quality Dough Mixing Machine (10, 25, 50 Kgs)

Heavy Duty Band Sealing Machine (Horizontal / Vertical Models)



Rotica TM proposes to setup a fully automatic Atta Chakki plant. The proposed modern unit would be a high-efficiency system designed to streamline the entire flour production process - from grain cleaning to final packaging - with minimal human intervention.

Core Features

- Automated Grain Cleaning: Uses vibrating screens, destoners, and magnetic separators to remove impurities.
- Precision Milling: Equipped with pneumatic mill for consistent flour texture and quality.
- Smart Control Systems: PLC panels manage operations, monitor performance, and adjust parameters in real time.
- Integrated Packaging: Automatically weighs, bags, and seals flour for retail or bulk distribution.

Production Capacity

Production Capacity of 120 tons per day, with flour extraction rate of ~80%.

Applications

Wheat flour is incredibly versatile and forms the backbone of countless food products across cultures. Its key applications:

- ▶ Baked Goods
- Bread & Rolls, Cakes & Pastries, Cookies & Biscuits, Pizza & Flatbreads.
- Pasta & Noodles
- Semolina Flour, Asian-style noodles.
- ► Breakfast & Snacks
- Cereals, Crackers & Snack Bars.

- ► Indian Cuisine
- Chapati, Roti, Paratha, Puri, Halwa, Laddu, Upma.
- ▶ Beverages & Others
- Beer & Alcoholic Drinks, Sauces & Gravies.
- ►► Specialty Uses
- Self-rising Flour, Enriched (Fortified) Flour.
- ▶ Cattle Feed
- Wheat Bran, Wheat Middlings (Midds), Wheat Shorts.







LIVE ON

ONTO C NETWORK



MINIMAL kitchen operations

7



ZERO added colours or preservatives

Our Mission

"Our mission is to provide right foods to the people. Food that's healthy, flavourful and available to everyone, everywhere -DAILY."



GST. No. **27AAQPD9893A2ZC**





CONSISTENTENCY in taste & quality



INSTANT FOOD low cooking time



8

10



ALWAYS FRESH boosts nutrients & flavor

MINIMAL KITCHEN

setup

required

Factory Locations

- **Rotica™ Pune** Nigdi, Pune, Mh. 411044.
- Rotica™ Mumbai Andheri (E) (Powai), Mumbai, Mh. 400072.

Our Vision

"To shape the future of good foods for people, everywhere, by eliminating cooking challenges."





LOW fuel consumption

11



ZERO food wastage

3



Mr. CHEF not required

4



EASY storage & high shelf life

Our Value

"Food is at the base of our morality."

Our Belief

"From food life springs forth, by food it is sustained, and in food it merges" • The Upanishad



TAF

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100% VEGETARIAN promote health

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