

**'Dana Dana
Swad Ka
Khazana'**



PULSES

- ★ TOOR DAL OILY
- ★ TOOR DAL PLAIN
- ★ MOONG DAL
- ★ MOONG DAL SMALL
- ★ MOONG WHOLE
- ★ MOONG WHOLE SMALL (DESI)
- ★ MOONG FADA
- ★ MOONG FADA SMALL
- ★ CHANA DAL
- ★ URAD DAL
- ★ URAD SPLIT CHILKA
- ★ URAD BLACK WHOLE
- ★ URAD GOTA
- ★ KABULI CHANA
- ★ BROWN CHANA SMALL
- ★ BROWN CHANA MOSAMBI
- ★ RAJMA RED
- ★ RAJMA RED SMALL
- ★ RAJMA WHITE CHITRA
- ★ GREEN PEAS
- ★ WHITE PEAS
- ★ MUTH WHOLE
- ★ MUTH DAL
- ★ TOOR WHOLE
- ★ MASOOR WHOLE
- ★ MASOOR DAL
- ★ MASOOR GOTA
- ★ WHITE CHOLA
- ★ BLACK EYE BEANS
- ★ CHOLA DAL
- ★ RED CHOLI
- ★ GREEN CHANA
- ★ RANGOONI VAL
- ★ VAL PAPDI
- ★ VAL DAL
- ★ DESI VAL
- ★ MIX DAL
- ★ MIX WHOLE PULSES
- ★ SOYABEAN
- ★ BESAN
- ★ KODRI
- ★ KULTHI (HORSE GRAM)
- ★ POPCORN
- ★ NYLON POHA
- ★ POHA
- ★ RAGI (FINGER MILLET)
- ★ QUINOA
- ★ CHIA SEEDS
- ★ FLAX SEEDS
- ★ PUMPKIN SEEDS
- ★ SUNFLOWER SEEDS
- ★ WATERMELON SEEDS
- ★ ROASTED SUNFLOWER SEEDS
- ★ ROASTED PUMPKIN SEEDS
- ★ ROASTED FLAX SEEDS
- ★ ROASTED WATERMELON SEEDS



About Us

The contemporary lifestyle and poor eating habit has been impacting the health of people causing deficiency of essential nutrients especially proteins. However, it is very easy to get our daily dose of protein with Toor dal (Arhar Dal) which is a part of our staple diet as it's a rich source of protein with low calories and high level of digestive fibres.

The company has reached new milestones in its illustrious journey with numerous awards such as 'Power Rising brand of the year' Award at the Glamme Awards in Las Vegas, U.S.A in 2013, the 'Udyog Bharti Award' by the Indian Achievers Forum, New Delhi in 2004 and an award from brand owners' summit. Laxmi Toor

Dal is also the one of its kind in the segment to have developed an E-commerce website along with Social Media Presence on Facebook, Instagram, Twitter and a dedicated YouTube Channel.

The brand has diversified its product line with chana dal, moong dal, moong fada and whole moong. Further, the fully automated packaging process has helped the brand in touching lives of people directly with consumer-friendly packaging of 1, 5 and 25 Kg. In India, the products are supplied across Gujarat, Rajasthan, Maharashtra, Madhya Pradesh and Karnataka while it is exported to countries such as U.S.A., U.K., U.A.E., Canada and Australia.





Toor Dal

As we sing '*Dana Dana Swad Ka Khazana*', we actually deliver the product that swears by its taste of rich quality. Our grains are virtually handpicked with sheer focus on giving nothing but the best to our consumers. Only the superior quality Toor produce is acquired by our in-house international trading house and each grain is rigorously checked in our laboratory before it can proceed to processing stage.

We process largest processing capacity in the world with 6 established state-of-the-art processing plants at Vasad. With high-tech processing we make sure that each grain of Laxmi Toor Dal retains the original health value stored in it. Complying with the international quality standards, we have

established a stringent quality control procedure at every single point of operation right from procurement to dispatch and we constantly strive to religiously fulfill our proposition by making continual improvement in our quality management system.

PRO RICH OILY / PLAIN DAL

Pro-rich oily dal is treated with edible oil to increase its shelf-life. If you want to store dal for a year, choose the oily one because they have no added preservatives and the same will consist quality round the year. Non-oily dal is most suitable for people who buy dal at regular intervals.

ToorDal PRO RICH OILY / PLAIN DAL



Laxmi Daily Feast
Super Premium

Toor Dal Oily 5 KG



Laxmi Pro Rich

Toor Dal Plain
5 KG



Laxmi Pro Rich

Toor Dal Plain
25 KG



Laxmi Pro Rich

Toor Dal Oily
5 KG



Laxmi Pro Rich

Toor Dal Oily
25 KG



TOOR DAL



LPP Platinum



LPP Platinum Toor Dal Plain
Available: 25 KG



LPP Platinum Toor Dal Oily
Available: 25 KG



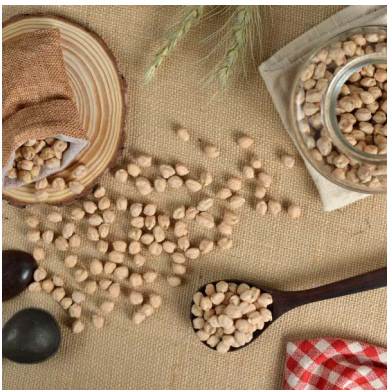
Laxmi Daily Feast Brown Chana Small/Big

Brown chana small or Desi chana as it is popularly called as. The size is a bit smaller than Chana Big. It can be used in numerous ways; it can be sprouted, boiled, cooked and soaked. By the intake of brown chana, good amount of iron and protein are consumed. The cooked chana can be stored in refrigerator for 3-4 days.



Laxmi Daily Feast Green Chana

The green chana also known as green chickpea is a natural source of zinc and copper which boosts the immunity . The green chana is required to be soaked for few hours before being used. It becomes a little sweeter in taste when it is cooked. This chana can be boiled or sprouted for use in salad, chaats and curry .



Laxmi Daily Feast Kabuli Chana

Kabuli chana in English is called as chickpeas which are used to prepare a famous Punjabi dish "Chhole Bature". The legume is used in both whole and flour form. Kabuli chana is rich in soluble as well as insoluble dietary fiber , making it ideal for a healthy lifestyle.



Laxmi Daily Feast Chana Dal

Chana dal is a nutty flavored legume; it is a storehouse of nutrition like zinc, calcium, protein, fiber and folate. Chana dal is also called as Bengal gram and is closely related to chickpea family . Chana dal is an integral part of every Gujarati cuisines. Popular dishes like khaman, dhokla and bhajiya are prepared from it. The most common dish made from chana dal in other parts of India is curry .



Brown Chana Small
Available: 500 GM, 1 KG



Brown Chana Big
Available: 500 GM, 1 KG



Green Chana
Available: 500 GM, 1 KG



Kabuli Chana
Available: 500 GM, 1 KG



Chana Dal
Available: 500 GM, 1 KG



Besan
Available: 20kg





Laxmi Daily Feast Moong Whole (Small & Big)

The green whole moong is a type of pulses which can be consumed both as a snack and a whole meal. The green moong is loaded with vitamins and other essential minerals which, makes it a must-have on a daily basis. The whole green moong is also very useful in shedding those extra kilos. The mouth-watering dishes prepared from it are salads, soup, paratha etc.



Moong Small/Big

Available: 500 GM, 1 KG



Laxmi Daily Feast Moong Split/Fada (Small & Big)

The split green gram with husk on it also called as moong chilka or fada is very low in saturated fat and sodium. The split dal is very mild in flavor and absorbs the taste of various spices and vegetables added to it while cooking. The lentil is easy to digest and is integral part of every Indian kitchen. From this split green grams tasty khichadi, dal tadka etc. can be prepared.



Moong Split/Fada

Available: 500 GM, 1 KG



Laxmi Daily Feast Moong Dal (Small & Big)

Yellow Moong dal is the most commonly found dal in Indian kitchen. The mild yellow in color dal is consumed on a daily basis in various parts of India. This legume is a rich source of protein and very low in fat, which makes it an ideal dal for health conscious people. Tasty and nutritious food like moong dal soup, moong dal halwa can be prepared from it. Moong dal is considered to be the healthiest among all the dals.



Moong Dal

Available: 500 GM, 1 KG

Laxmi Daily Feast Unpolished Moong Dal

The yellow gram is a storehouse of calcium, protein and fiber . This dals can be quickly cooked into lip smacking soups, stews and purees. The dal can also be used in combination with urad dal to make exotic vadas and medu vadas. The unpolished moong dals is a rich source of Vitamin B5 and Vitamin B6.



Unpolished Moong Dal

Available: 500 GM, 1 KG





Laxmi Daily Feast Urad Black Whole

The black gram is an essential item of south Indian kitchen. Urad dal is a rich source of fats and carbohydrates, which is needed by our body. From urad dal mouth-watering dishes like dal makhani, medu vadas, urad dal bonda can be made.



Urad Black Whole
Available: 500 GM, 1 KG



Laxmi Daily Feast Urad Split Chilka

Urad split chilka or split black gram is rich in flavor with velvety texture. This pulse is high in dietary fiber and antioxidants, low in fats and cholesterol making it an ideal food. Urad split chilka is used to make tasty dals in all parts of India.



Urad Splt Chilka
Available: 500 GM, 1 KG



Laxmi Daily Feast Urad Dal

The black gram is an essential item of south Indian kitchen. Urad dal is a rich source of fats and carbohydrates, which is needed by our body. From urad dal mouth-watering dishes like dal makhani, medu vadas, urad dal bonda can be made.



Urad Dal
Available: 500 GM, 1 KG



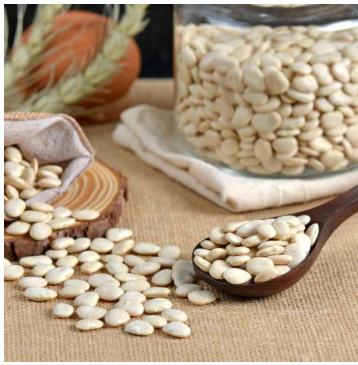
Laxmi Daily Feast Unpolished Urad Dal

Unpolished Urad Dal is free from any type of foreign element being added to it for its polishing, as a result the dal is full of its natural nutrients. Unpolished urad dal is not only tasty, but can be cooked easily, this Urad dal is skinned and split; it is creamy white in color. The regular consumption of this dal increases energy remarkably. The dal is rich in fiber, as a result it improves digestion and also helps in reducing cholesterol. This dal is widely used in South Indian dishes like vada, Mysore bonda.



Unpolished Urad Dal
Available: 500 GM, 1 KG





Laxmi Daily Feast Rangooni Val

Val is delicate flavored pulses which are commonly used in Maharashtrian kitchen. It can be sprouted and tasty dishes like sprouted val beans curry, val beans pulao can be prepared. Val is also very widely used to make lip smacking Gujarati cuisines.



Laxmi Daily Feast Deshi Val

Deshi Val helps in preparing authentic Indian recipes, it is a source of vitamins and minerals essential for our body fitness. Deshi Val is rich in fats and carbohydrates, which is good for health. The Deshi Val is required to be stored in an air-tight container.



Laxmi Daily Feast Val Dal

Deshi Val dal has essential nutrients like protein and fiber which helps in digestion, it also has a good amount of Vitamin A, Vitamin B complex and Vitamin C. The most famous Val Curry is famous Gujarati cuisine, served in almost all Gujarati weddings.



Rangooni Val
Available: 500 GM, 1 KG



Deshi Val
Available: 500 GM, 1 KG



Val Dal
Available: 500 GM, 1 KG



Laxmi Daily Feast Rajma Red

Rajma is also known as Red Kidney beans, Rajma-chawal the popular Indian dish is prepared from it. This bean is high in magnesium leading towards muscle, blood vessels and nerve relaxation. Rajma is very nutritious and makes the meal a delightful experience.



Laxmi Daily Feast Rajma White Chitra

Rajma white chitra is rich in fiber and is widely used in Indian households. This low fat rajma works wonder for people trying to reduce their weight. This kidney shaped beans is a global beans, as widely used around the world.



Laxmi Daily Feast Rajma Red Small

The red small rajma is a wholesome food, as it is high in iron content, thus very useful in the process of respiration. These small kidney beans are used to prepare tasty soups, curry , burrito, tortilla and many other Mexican dishes.



Red Rajma Big
Available: 500 GM, 1 KG



Rajma Chitra
Available: 500 GM, 1 KG



Red Rajma Small
Available: 500 GM, 1 KG



Laxmi Daily Feast Green Peas

Green peas are widely used to prepare tasty Indian dishes. It is very high in antioxidants, hence protects the body against harmful reactions that might be injurious to health. The most famous dish made from green peas is spicy curry.



Green Peas
Available: 500 GM, 1 KG



Laxmi Daily Feast White Peas

White peas contains fiber, hence providing an essential nutrient to the body . It is a good source of iron and helps in overcoming iron deficiencies. The famous ragda pattice of Gujarat is prepared from white peas. It is also used to make other appetizing dishes.



White Peas
Available: 500 GM, 1 KG



Laxmi Daily Feast Masoor Dal

Masoor dal can be made into a spicy dish which is not only delicious, but also high in nutritional value. The high fiber content of this dal helps to digest it easily. Various types of khichdi, curry, dal, soup can be prepared from it.



Masoor Dal
Available: 500 GM, 1 KG



Laxmi Daily Feast Masoor Whole

Masoor Whole is very high in fiber and is ideal for the ones suffering from high cholesterol. It is a good combination as it is rich in both nutrition and flavor. This dal can be served with rice, roti and paratha. Masoor whole is excellent to be included in one's daily diet.



Masoor Whole
Available: 500 GM, 1 KG



Laxmi Daily Feast White Chola

White chola or black-eyed peas are high in protein and iron. It is commonly used in Indian household. The black-eyed peas can be used for preparing numbers of items like soup, salad, stew, curry etc. It is very low in fat and calorie therefore a healthy and tasty option for diet conscious people.



Laxmi Daily Feast Chola Dal

Chola dal is used to make the famous Punjabi cuisine called 'Lobia masala curry'. It is very rich in taste and makes every meal enjoyable and scrumptious. Chola dal is a good source of numerous vitamins and minerals.



Laxmi Daily Feast Red Choli

Red choli makhani is one of the rich and full of flavor dish that can be prepared from red choli. It is one of the most vital parts of Indian cuisine. When red choli is cooked the taste of it becomes sweet and little nutty . It is high in folic acid, zinc, iron and potassium.



White Chola
Available: 500 GM, 1 KG



Chola Dal
Available: 500 GM, 1 KG



Red Choli
Available: 500 GM, 1 KG



Laxmi Daily Feast Muth Whole/Dal

Laxmi daily feast muth is a reservoir of minerals, vitamin and protein that is essential for our body . From muth, tasty and high in nutrition food like muth sprouts can be made which can be consumed at anytime of the day . This gift from nature is very good for our muscle and nervous function, heart, bones and cell development.



Muth Dal
Available: 500 GM, 1 KG



Muth Whole
Available: 500 GM, 1 KG



Toor whole
Available: 500 GM, 1 KG



Soyabean
Available: 500 GM, 1 KG

TOOR WHOLE SOYABEAN





Laxmi Daily Feast Mix Dal

This is a mixture of Moong Dal, Urad Dal, Chana Dal, Toor Dal and Masoor Dal. A pack in which you get all kinds of dal which are not only tasty, but has a high nutritional content. From this combination of pulses, Panchratan Dal can be cooked by adding various spices and herbs in it. It is usually served with roti, rice and pa



Mix Dal
 Available: 500 GM, 1 KG



Laxmi Daily Feast Mix Whole Pulses

Mix whole pulse is a single pack of Moong Whole, Brown Chana, Kabuli Chana, Mooth Whole, Green Peas and White Lobiya (Chola). Variety of delicious dishes can be prepared from it like curry, soups, etc. This pack is the storehouse of all kinds of vitamins and minerals essential for body health.



Mix Whole Pulses
 Available: 500 GM, 1 KG



Poha
Available: 500 GM, 1 KG



Thin Poha(Nylon)
Available: 500 GM, 1 KG



Laxmi Daily Feast Chia Seeds

Chia Seeds (*Salvia hispanica*) have become one of the most popular superfoods in the health community.

These tasty seeds are easy to digest when prepared properly and can be a very versatile ingredient that works well in a variety of recipes. Plus, they offer a long list of important nutrients, including fiber, protein, manganese and calcium, along with plenty of antioxidants and omega-3 fatty acids.



Chia Seeds

Available: 100 GM, 200 GM



Laxmi Daily Feast Pumpkin Seeds

Pumpkin seeds also known as pepitas are fat, dark green seeds. Some are encased in a yellow-white husk (often called the "shell"), although some varieties of pumpkin seeds are without shells. Pumpkins seeds have a malleable, chewy texture and a subtly sweet, nutty flavor. While roasted pumpkins seeds are probably best known for their role as a perennial Halloween treat, these seeds are so delicious and nutritious, that they can be enjoyed throughout the year. In many food markets, pepitas are available in all of the forms described below raw and shelled, raw and unshelled, roasted and shelled, roasted and unshelled.



Pumpkin Seeds

Roasted & Salted

Pumpkin Seeds

Available: 100 GM, 200 GM





SUPER FOOD



Laxmi Daily Feast Sunflower Seeds

The sunflower seed is considered the fruit of the sunflower, consisting of edible kernels surrounded by a black shell. The seeds are pressed to extract their oil or dehulled and roasted or consumed as a popular snack. They can also be added to salads, bars, breakfast bowls and desserts to give dishes a crunchy and satisfying twist. They can also be used to produce sunflower butter, a popular allergy friendly alternative to nut butter made from peanuts or almonds.



Flax Seeds



Roasted & Salted

Sunflower Seeds

Available: 100 GM, 200 GM



Laxmi Daily Feast Flax Seeds

Flax seeds, sometimes called linseeds, are small, brown, tan or golden-colored seeds. In fact, linseeds or "flax seeds" are different names for the same seed. Flax seeds are a great magnesium; and plant-based protein.

Flax is one of the richest sources of plant-based omega-3 fatty acids, called alpha-linoleic acid (or ALA), in the world. Another unique fact about flax seeds is that they are the No. 1 source of lignans in the human diets; flax seeds contains about seven times as many lignans as the closed runner-up, sesame seeds.



Flax Seeds



Roasted & Salted

Flax Seeds

Available: 100 GM, 200 GM





Mix Seeds

Available: 100 GM, 200 GM



Watermelon Seeds

Available: 100 GM, 200 GM



Laxmi Daily Feast Quinoa

Quinoa - pronounced as "keen-wa" is a great wheat-free alternative to starchy grains. With twice the protein content of rice or barley, quinoa is also very good source of calcium, magnesium and manganese.

Quinoa goes well with many foods. It is an edible seed that has become increasingly popular among health-conscious people. It may improve your blood sugar and cholesterol levels and even aid weight loss. Quinoa is naturally glutenfree. Quinoa has high protein-to-carbohydrate ratio when compared with other grain products.



Quinoa
 Available: 500 GM



Finger Millet/Ragi
 Available: 200 GM



Dried Blueberries

Available: 100 GM, 200 GM, 500 GM



Dried Cranberries

Available: 100 GM, 200 GM, 500 GM



Dried Mixberries

Available: 100 GM, 200 GM, 500 GM