

HARMONY FOODS

PRIVATE LIMITED



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About us

Selectively handpicked from India's finest farms, **Harmony Foods Private Limited** ensures to collect superior quality grains for its flour products. Processed carefully with absolute hygienic practices, the company secures the wholesomeness of food products that reach millions of homes every day. The company's products move out of the unit only after intensive quality checks to provide balanced nutrition to our happy families.



Our Assets

- Best quality wheat sourced only after scientific reception tests
- Wheat cleaned and sorted in multiple stages using Color Sorter
- Processed and packed under a hygienically controlled system
- Encouraging environment for all the employees to enhance their potential



Infrastructure

Harmony Foods Pvt Ltd is Andhra's leading flour mill for the reason that we never compromise on the quality of our products. We use futuristic technology procedures that make every meal count with nutrition.

We have a plant of **300 TPD** that is equipped with the State-of-the-art Buhler Switzerland machinery. To promote traceability and food safety, the machinery is facilitated with cleaning equipment like Classifier, Destoner, Ultra Trieur, Magnet, and Scourer.

For perfectly separating the impurities from grains, we make use of a Color Sorter. With the help of cameras, it segregates discolored grains and other foreign particles from the raw material under continuous monitoring. Thus, only the clean and conditioned grains are sent for the grinding process.

Good milling transforms wheat grains into high-yield flour with perfect consistency. The whole milling process includes Cleaning and Tempering of grains, Color Sorting, Grinding, Purification, Sifting, and final Packaging.

At Harmony Foods Pvt Ltd, we comply with all the Food and Safety Standards as laid by the Government of India. We certify to deliver Premium Quality Always!



Laboratory

We, at Harmony Foods Private Limited, understand the importance of a well-equipped laboratory for delivering premium quality products always. From the receipt of raw material up to the release of the final product, we follow quality control and quality assurance at every stage of manufacturing.

To perform various physical and chemical tests, we have high-end facilities that include Electronic balance, Hot air oven, Muffle furnace, Lab sifter, Sedimentation shaker, Glutomatic machine, Falling Number equipment, NIR equipment, Baking oven, Dough mixer, and many more.

Our qualified technical team follows appropriate methods and procedures to maintain the standards of hygiene and purity. Coz' Food safety is our prime responsibility!



Our Services

Harmony e-Fresh products Premium Maida, Ravva, Atta, Chakki Atta & Bran serve as the primary intermediate products for several industries. These include

- ⌘ Bakeries for manufacturing bread, biscuits, pastries, cakes, buns, rusks, etc.
- ⌘ HORECA (Hotels, Restaurants, and Cafes)
- ⌘ Baby Food Manufacturers
- ⌘ Cereal based industries such as Vermicelli, Noodles, Ready to Eat, and Ready to Cook products
- ⌘ Industries that make feed for livestock, fish, and prawns.

Our products that are used for household consumption are marketed through varied retail outlets and supermarkets across the state.

Our Management



Dilip Maheshwari

Managing Director

Holding an experience of more than two decades in the industry as a Managing Partner of M/S Maheshwari Flour Mills, Mr. Dilip Maheshwari is an energetic and dynamic Managing Director of our industry. A Commerce Graduate and CA, he is an expert in devising strategies for efficient business growth. Under his leadership, Maheshwari Flour Mills could successfully establish its mark in the State. His determination and futuristic vision is making Harmony Foods Pvt Ltd, a choice for every homemaker.



Purushottam Kumar Bajaj

Director- Technical

A Gold medalist and an expert in Milling Technology, Mr. Purushottam Kumar Bajaj is a versatile Director in our industry. A Mechanical Engineer from JNT University, Kakinada, he specialized in Milling technology from Central Food Technological Institute, Mysore to gain mastery in the flour industry. With a vast experience of more than 30 years to his credit, he can expeditiously handle all the processes of manufacturing, inventory management, research and development, and safety control. He ensures zero-defect production in terms of quality and yield through his perfect Planning and Timing.

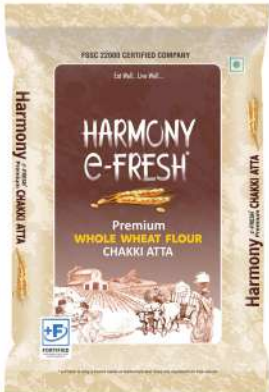


Virat Maheshwari

Director - Sales

A Graduate in Business Management from CMS Bangalore, Mr. Virat Maheshwari is a prudent and spectacular Director of Sales in our industry. From Planning to Dispatch of final products, he efficiently controls every movement related to the same. With his decade-long experience in Sales and Marketing, Harmony Foods has flourished by leaps and bounds. His clear vision and compassionate nature make the employees comfortable, encouraged, and happier at work.

RETAIL (E-FRESH PREMIUM)



WHOLE WHEAT FLOUR (ATTA)

Produced using the traditional Chakki method (Stone grinding), Harmony Whole Wheat Flour (Atta) is curated especially for our homemakers. It is a unique blend of Sharbati and Lokwan wheat, passed through numerous quality checks. Our atta is fortified by iron, folic acid, and vitamin B12.

Available in 1kg, 5kg, and 10kg packaging.

REFINED WHEAT FLOUR (MAIDA)

Premium quality wheat flour that is produced by finely milling the best quality wheat. To produce this multipurpose flour, we selectively choose the wheat from the finest farms of India.

Used extensively for making a variety of bread, puffs, cakes, baked foods, sweets, and savouries.

Available in 500 gm and 1kg packaging.

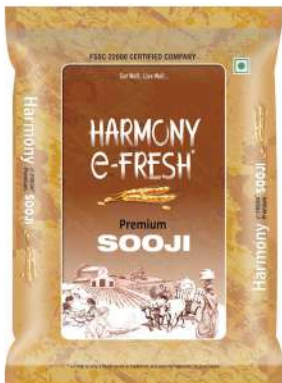


SEMOLINA (SOOJI)

Also known as Semolina and Ravva in South India, this is a coarse wheat middlings, produced keeping the natural taste intact. Balanced dietary content, granulated, free-flowing, and uniform in size.

Widely used for making sweet puddings, snacks, and a variety of ready-to-eat items.

Available in 500gm and 1 kg packaging.





DALIA

Dalia is coarse wheat middling of durum wheat. Color Sorted cleaned Bansi Wheat is used to make Dalia which is rich in fiber, easy to digest, and highly nutritious.

Can be made in a variety of recipes to serve an ideal breakfast. Used for grain pulao with stuffed vegetables and festive delicacies.

Available in 500 gm and 1kg packaging.

PREMIUM SHARBATI ATTA

Produced using the traditional Chakki method (Stone grinding), Harmony Premium Sharbati Atta is curated especially for our homemakers. It is a unique blend of Sharbati wheat, passed through numerous quality checks.

Available in 1Kg & 5 kg packaging



WHOLESALE (HARMONY SPECIAL GOLD)

MAIDA (WHEAT FLOUR)

Made from fine milling of premium wheat that caters to the needs of Bakeries, Noodles manufacturers, HORECA, and other Snack manufacturers.

Available in 50 kg packaging



RESULTANT ATTA (R-ATTA)

The resultant atta obtained in the milling process is used to cater to the needs of HORECA for making fluffy tandoori rotis.

Available in 50 kg packaging



SPECIAL SUJI

Made from a unique blend of superior quality wheat. Coarse in texture with bold size cutting, standard size granules, free from germ and bran particles. Useful for making both sweets and savorys.

Available in 50 kg packaging

DALIA

Made by milling Durum wheat grain, Dalia is coarse wheat middling of durum wheat. Color Sorted cleaned Banshi Wheat is used to make our Dalia which is rich in fiber, easy to digest, and highly nutritious.

Available in 50 kg packaging



SPECIAL CHAKKI ATTA

A wheat kernel consists of three main parts-the endosperm, bran, and germ. These are usually separated while making different flours. But our Premium Harmony Whole Wheat Flour (Atta) consists of all three parts of the whole wheat grain to provide you the nutrition just as nature intended it to be. It is produced using the traditional Chakki method (Stone grinding). Whole-grain foods are the best source to impart proper nourishment for growing children and adults.

Available in 50 kg packaging

WHEAT BRAN

The Bran is the hard outer layer of the wheat grain that is stripped away during the milling process as a byproduct. It is rich in fibers and protein.

Available in 34 kg packaging as Bran Flakes

Available in 49 kg packaging as Fine Bran

Available in 45 kg and 49 kg packaging as Super Fine Bran



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PLANT ADDRESS

HARMONY FOODS PVT LTD

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