



**RAMANAND
EXPORTS**

PRODUCT CATALOGUE

From Farm to Freight Agricultural Excellence Delivered

At Ramanand Exports, we deliver India's finest farm produce to the world — from fresh fruits and vegetables to premium grains, pulses, dairy, and honey. Backed by trusted farmers and strict quality checks, we ensure purity, freshness, and global standards in every export.

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At Ramanand Exports, we believe that dairy is more than nourishment—it is tradition, taste, and trust. Rooted in India's centuries-old dairy culture, our Dairy Products Division delivers premium-quality, export-compliant dairy ingredients and consumer goods from certified facilities that blend traditional techniques with modern food safety systems.

From pure ghee and milk powders to paneer, butter, and dairy-based sweets, our products are processed using high-quality milk from well-managed dairy farms and meet stringent global quality standards for freshness, taste, nutrition, and shelf stability.

Our Dairy Sourcing & Processing Strength **India is the largest milk-producing country in the world, and we work closely with:**

FSSAI, AGMARK, and APEDA-registered dairy cooperatives

State-of-the-art milk processing plants with ISO 22000, HACCP, and BRC certifications

Animal welfare-focused farms following good feeding, hygiene, and veterinary practices

Our production partners use automated chilling, pasteurization, homogenization, and spray-drying technologies to ensure minimal microbial load and maximum nutrient retention in every product.

Cold Chain & Export Handling **Dairy products are sensitive commodities, and we ensure:**

- ✓ Chilled and frozen storage in compliance with product-specific temperature guidelines.
- ✓ Insulated packaging for butter, paneer, cheese & sweets.
- ✓ Vacuum & nitrogen-flushed pouches for powders.
- ✓ Refrigerated reefer logistics with real-time temp monitoring.
- ✓ Export-ready documentation including Health Certificates, COO, APEDA registration, and lab test reports



Dairy Products Portfolio – Nutrition & Export Specs

Grain	Key Nutritional Benefits	Ideal Storage Temperature	Packaging Formats	Typical Shelf Life After Export
Cow Ghee	Rich in healthy fats, CLA, Vit A & E; supports digestion and immunity	Ambient (≤ 25°C)	Tin cans, jars, sachets, pouches (200g-15kg)	12-18 months
White Butter Unsalted	High in saturated fats, energy-dense, contains Vit A	0-4°C (Frozen)	Bulk blocks, foil wrap, retail tubs	12 months
Salted Table Butter	Fortified with salt, high in fat-soluble vitamins	0-4°C-9-	Cartons, cups, foil-wrapped bricks	12 months
Milk Powder Skimmed & Whole	High protein, calcium, long shelf life	Ambient	Sachets, LDPE bags, kraft paper bags (25kg)	12-24 months
Cottage Cheese	Excellent protein, low carb, rich in calcium & B12	0-4°C / -18°C	Vacuum packs, trays, retail blocks	15-25 days (Chilled) 6-8 months (Frozen)
Cheese Processed Mozzarella	High in calcium, protein, Vit A & B12	0-4°C	Slices, blocks, shredded pack	6-9 months
Condensed Milk Sweetened	Concentrated milk solids, energy-rich	Ambient	Tins, cans, bulk drums	12-18 months
Evaporated Milk	Concentrated, unsweetened, creamy texture	Ambient	Tins, aseptic packs	12 months
Flavored Milk (UHT)	Protein, calcium, B-vitamins	Ambient	Tetrapaks (200ml-1L), PET bottles	6-9 months
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Packaging Formats Tailored for Export

Format Features

Retail Packs Printed sachets, cartons, PET bottles (100g – 1kg)

Bulk Packs LDPE inner liners in 10–25kg bags, drums, tins

Frozen / Chilled Thermoform trays, shrink-wrap, nitrogen-flushed films

Private Labeling Custom branding for international markets

Shelf-Ready Packs Designed for supermarkets & retail chains

