

SINCE-1970

*Hot &
Sweet*



Soma Food Products Pvt.Ltd.

5B, Sitalamata Lane, Kolkata-700090

ISO 22000 : 2018 Organization

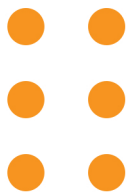


EAT FRESH EVERYDAY



Chilli Garlic Sauce :

Red Chilli Sauce is a versatile condiment used for adding heat and flavour to various dishes. It can be used as a dip, marinade, or ingredient in cooking making it a popular choice for stir-fries, noodles, soups and more. Red Chilli Sauce can be a great addition to marinades, adding flavour and spice to your meats and vegetables. Some of the special dishes made out of Red Chilli Sauce are Red Pesto, Fish Cakes, Spicy Mussels.

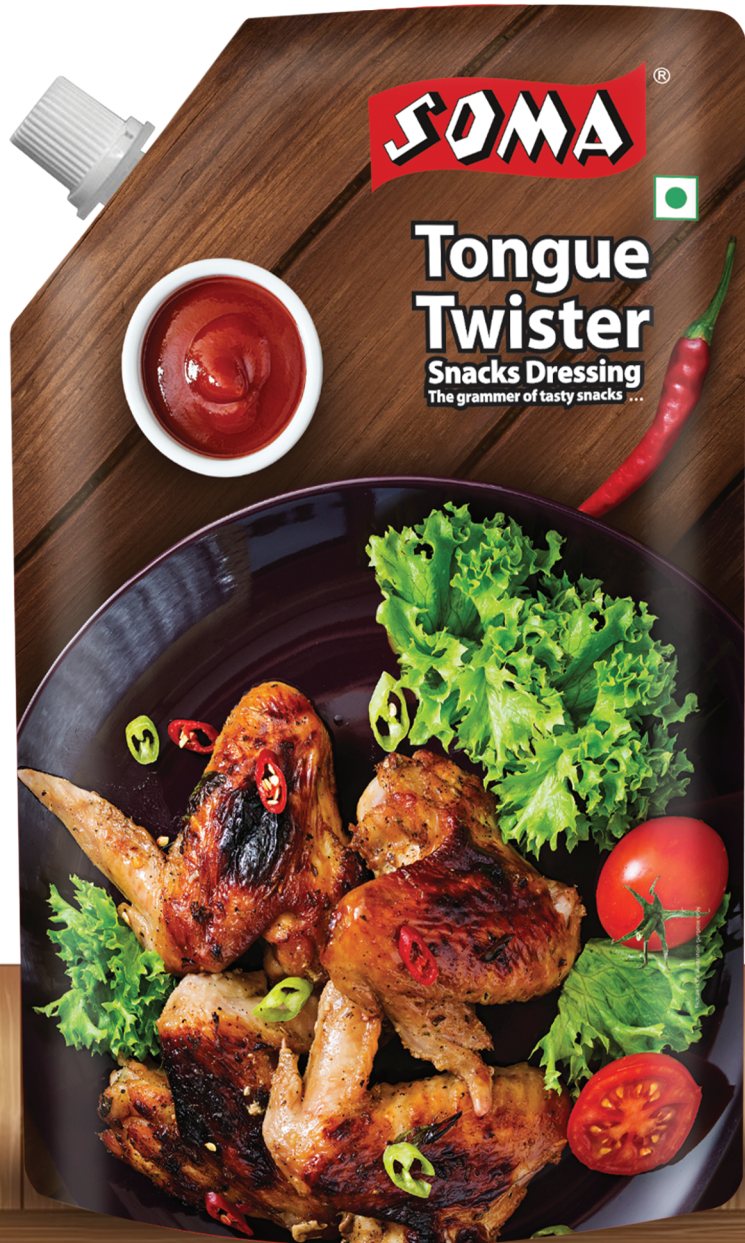




HOT & FRESH

SNACKS DRESSING

The grammar of
Tasty Snacks...



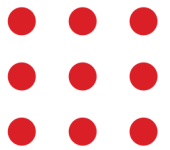
Tomato Sauce :

Tomato Sauce is a popular, commercially produced table sauce, similar to tomato ketchup, which is typically applied to foods such as meat pies, sausages and fish chips. Tomato sauce is used in various cuisine and dishes.



SINCE-1970

FRESH **START**
EVERYDAY **WITH**



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Soya Sauce :

Soya Sauce can be added directly to food and is used as a dip or salt flavour in cooking. It is often eaten with rice, noodles and sushi or sashimi, or can also be mixed with ground wasabi for dipping. Bottles of Soya Sauce for the salty seasoning of various foods are common on restaurant tables in many countries.



GOOD FOOD
GOOD
HEALTH



Green Chilli Sauce :

Green Chilli Sauce is a versatile condiment with various uses, primarily to add a spicy and flavourful kick to dishes. It can be used as a dip, marinade or ingredient in stir-fries, noodles, fried rice and other recipes. It is also a staple in Indo-Chinese cuisine and can be added to snacks, sandwiches and more.

GOOD FOOD
GOOD HEALTH



Vinegar :

Vinegar is an aqueous solution of diluted acetic acid. It's used as a condiment, preservative and in various cooking methods like pickling and marinades. Vinegar's acidity adds a bright, tangy flavour to dishes and helps balance rich flavours. Vinegar's acidity is a key ingredient in pickling, which preserves a wide variety of foods like vegetables, meats and fruits.

GOOD FOOD
GOOD HEALTH



Kasundi :

Kasundi is a Bengali mustered chutney / culinary sauce primarily used as a dipping sauce, condiment or marinade, adding a pungent and tangy flavour to various dishes. It's a versatile sauce that can be used with everything from fried snacks and sandwiches to stir-fried vegetables and even in marinades. It is popular for items like Pakora, Samosa and Cutlets.



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FRESH START EVERYDAY WITH



Worcestershire Sauce :

Worcestershire Sauce is a versatile condiment that can be used in a variety of ways, from adding depth to savoury dishes to enhancing the flavour of cocktails. It's a popular choice for marinades, sauces, and as a finishing touch on finished dishes. Worcestershire Sauce can be added to roasted vegetables, mashed potatoes, and even baked beans.



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Pickles :

Pickles are a delicacy that is made all around the world. Some people make it with fruits whereas some people use vegetables. Whatever the ingredients may be, it is famous recipe and liked by all. For making pickles various equipments are required. The most famous pickles are used in India is Mango Pickle. Other than that Mixed Pickles, Green Chilly Pickles, Red Chilly Pickles, Lime Pickles, Garlic Pickles and many more.

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Jam & Jelly :

Jams and Jellies are both fruit based spreads, but they differ in texture. Jams is made with crushed and chopped fruits, resulting in a thicker spreadable consistency with visible pieces of fruit. Jelly on the other hand, is made with fruit juice, resulting in a clear smooth and firm consistency that holds its shape.



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CUP JAM & JELLY offers a delightful selection of Soma Food Products Pvt. Ltd., crafted with the finest ingredients to bring you the freshest flavors. Each cup is filled with a perfect blend of fruits, ensuring a sweet and tangy experience in every bite. Whether you're spreading it on toast, adding it to desserts, or enjoying it straight from the cup, our products are sure to elevate your culinary creations. Discover the joy of quality preserves with CUP JAM & JELLY

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Schezwan Sauce :

Schezwan Sauce is a multipurpose sauce that can be used as a dip, gravy or stir-fry sauce - an assured hero of all Chinese snacks, be it Schezwan rice, noodles, Spaghetti or just as a dip with your favourite snacks like Samosa, Momo, Spring rolls, Bread sandwich, Bhel or Nachos.

**GOOD
FOOD
GOOD HEALTH...**



Pizza Pasta Sauce :

Pizza Pasta Sauce is a multipurpose sauce that can be used as a dip, gravy or stir-fry sauce - an assured hero of all Chinese snacks, be it Pasta, noodles, Spaghetti or just as a dip with your favourite snacks like Samosa, Momo, Spring rolls, Bread sandwich, Bhel or Nachos.



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