



Next - Gen
POTATO
PROCESSING



About Us

Shreeji Global Ltd. is a reputed organization with over three decades of industry experience, known for its strong market presence and long-standing customer relationships.

The company has built a solid foundation through consistent quality, ethical business practices, and reliable supply capabilities across domestic and international markets.

Your Success is Our Priority.

- 30+ years in business.
- 92.21% Revenue From Existing Customers.
- Top 10 Customers Contribute 64.12% of Revenue.
- 15.71 MMTs (Total Cargo Handled : FY 2025)
- 2.49 MMTs (Total Cargo Transported : FY 2025).

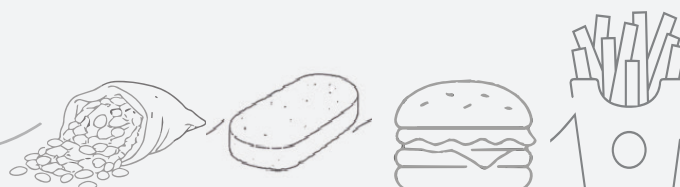
"Your success is at the heart of everything we do.
We are committed to delivering exceptional quality, reliable supply,
and unmatched customer support to help your business grow."

Operational Excellence Through Infrastructure

- 80+ Vessels consisting of barges, bulk carriers, tugboats & floating cranes.
- 370+ Earthmoving Equipments.
- In-House maintainance workshop for the fleet.
- Serving 20 + Ports & Jetties in INDIA & Sri Lanka.
- 1,173 Permanent Employees.

This strong legacy and operational excellence provide a robust platform to support and drive future growth initiatives in the food sector.

**Trusted for Generations,
Inspired for the Future of Frozen Foods.**



Next-Gen
POTATO
PROCESSING



Our Facility

5
MT/Hr.

**FRENCH
FRIES**

1
MT/Hr.

**SPECIALITY
PRODUCT**

0.5
MT/Hr.

**POTATO
FLAKE**

Shreeji Tastes Private Limited is specialize in manufacturing high-quality frozen potato products tailored for global markets. With state-of-the-art processing, stringent quality standards, and reliable supply capabilities, We cater to importers, distributors, HoReCa, and retail chains worldwide.

Our commitment to consistency, food safety, and customer satisfaction makes us a dependable partner in international & domestic trade.

Spanning 17,944 sq. m, Shreeji Tastes Pvt. Ltd. operates one of the most advanced frozen potato manufacturing plants, integrating French fries, potato specialties, potato flakes, and utilities under one high-efficiency roof.

Strategically located near the Mehsana–Vijapur Highway with seamless access to raw materials and export connectivity via Mundra Port, The facility is built for scale and global reach.



Next-Gen
**POTATO
PROCESSING**



Key Highlights Of Facility

SCADA System Operations (Supervisory Control and Data Acquisition)

French Fries production by enabling real-time monitoring, automation, and control of the entire manufacturing process.

PEF (Pulsed Electric Field) Machine

Enhances the cell structure of potatoes, enabling more efficient cutting and reducing breakage during processing. It ensures better texture and uniformity.

Latest Steam Peeler & Hydrocutter

Ensure maximum yield, precise cutting, and superior product consistency. Together, they form the foundation for producing premium-quality French Fries with uniform shape, texture, and appearance.

Three-Stage Dryer

Optimizes moisture removal for better texture, consistent color, and lower oil pick-up. The result is premium-quality French Fries with superior taste and appearance.

Two-Stage Fryer With Oil Optimiser

Our advanced two-stage frying system delivers uniform frying, lower oil pick-up, and consistent golden color, ensuring premium-quality French Fries in every batch.

Optical Sorter Optimum*

Our Optimum Optical Sorter ensures exceptional product quality by accurately identifying and rejecting defective fries and foreign materials. This guarantees superior consistency, food safety, and customer satisfaction in every pack.

Advanced IQF With Longer Pre-Cooling Chamber

ensures gradual temperature reduction before freezing, preserving the natural texture, color, and structure of the French Fries. This results in superior product quality, reduced breakage, and longer shelf life.

Ishida* Multihead Weigh Machine With Centurion*BPA* Secondary Packing Line

Ensures precise and high-speed product weighing, delivering consistent accuracy and reduced product giveaway. Integrated with the Secondary Packing Line, it enables efficient, automated packing operations for enhanced packaging quality.

Product Category

FRENCH FRIES



GRADING DETAILS

AAA

Lenght

≥ 75mm = Min.30%
 ≥ 50mm = Min.75%
 ≤ 50mm = Max.25%
 ≤ 25mm = Max.5%

Defects

Slivers = Max.3%
 Critical : Max. 1/1Kg
 Major : Max.4/1Kg
 Minor : Max 19/1Kg

AA

Lenght

≥ 75mm = Min.20%
 ≥ 50mm = Min.70%
 ≤ 50mm = Max.30%
 ≤ 25mm = Max.5%

Defects

Slivers = Max.5%
 Critical : Max. 1/1Kg
 Major : Max.4/1Kg
 Minor : Max 19/1Kg

A

Lenght

≥ 75mm = Nil
 ≥ 50mm = Min.65%
 ≤ 50mm = Max.35%
 ≤ 25mm = Max.5%

Defects

Slivers = Max.5%
 Critical : Max. 2/1Kg
 Major : Max.6/1Kg
 Minor : Max 28/1Kg

XLF

Lenght

≥ 100mm = Min.26%
 ≥ 75mm = Min.18%
 ≥ 50mm = Max.46%
 ≤ 25mm = Max.7%
 Slivers = Max.3%

Defects

Critical : Max. 1/1Kg
 Major : Max.4/1Kg
 Minor : Max 19/1Kg

SHOESTRING CUT 6mm,7mm

PACKING DETAILS

- 425g X 28 B = 11.9Kg
- 1Kg X 10 B = 10Kg
- 1 Kg X12 B = 12 Kg
- 2Kg X 6 B = 12Kg
- 2.5Kg X 4 B = 10Kg
- 2.5Kg x 5 B = 12.5Kg



STRAIGHT CUT 9 mm,10 mm

PACKING DETAILS

- 425g X 28 B = 11.9Kg
- 1Kg X 10 B = 10Kg
- 1 Kg X12 B = 12 Kg
- 2Kg X 6 B = 12Kg
- 2.5Kg X 4 B = 10Kg
- 2.5Kg x 5 B = 12.5Kg



XLF CUT 7 mm,9 mm

PACKING DETAILS

- 1Kg X 10 B = 10Kg
- 1 Kg X12 B = 12 Kg
- 2Kg X 6 B = 12Kg
- 2.5Kg x 5 B = 12.5Kg



- Consistent, best-in-class length.
- A perfect harmony of taste and texture.
- Enhances flavor with various seasoning & sauces.



2.5 - 3 min.



170°C - 180°C



Ingredients : Potatoes & Refined Palmolein Edible Oil

Product Category

FRENCH FRIES



CRINKLE CUT

9 mm, 10mm

PACKING DETAILS

- 400g X 28 B = 11.2Kg
- 1Kg X 10 B = 10Kg
- 2Kg X 6 B = 12Kg
- 2.5Kg X 4 B = 10Kg
- 2.5Kg x 5 B = 12.5Kg



- Distinctive & Wavy Texture.
- Crispy Ridges for Enhanced Mouthfeel.
- Designed to Hold More Seasoning.

• Ingredients : Potatoes & Refined Palmolein Edible Oil

SKIN-ON FRIES

10 mm

PACKING DETAILS

- 2.5Kg X 4 B = 10Kg
- 2.5Kg X 5 B = 12.5Kg
- 3Kg x 5 B = 15Kg



- Crispy Skin Enhances Texture.
- Golden Finish with an Irresistible, Appetizing Taste.
- Best with All Dips.

• Ingredients : Potatoes & Refined Palmolein Edible Oil

COATED FRIES

7 mm, 9 mm

PACKING DETAILS

- 405g X 28 B = 11.2Kg
- 1Kg X 10 B = 10Kg.

Ingredients :

Potatoes, Refined Vegetable Oil, Red Chilli Flakes, White & Black Pepper, Fenugreek, Corn Flour, Herbs & Condiments



- Infused with Seasoning & Flavorful Spices.
- Spiced Batter Coating for Extra Crispiness.
- Complements with all sauces.

2.5 - 3 min. 170°C - 180°C



Driven By Quality . Delivered With Consistency



Consistent Quality

Uniform Cut Size, Color, Texture & Taste Across All Batches.



Food Safety Compliance

Certified Processes Aligned With FSSAI, HACCP, HALAL & Global Standards.



Customisation Flexibility

Tailored Cuts, Coating, Seasoning & Packaging Solutions Provided.



Reliable Supply

Assured Volumes With On-Time Delivery & Stable Lead Times.



Cost Competitiveness

Optimized Pricing With Uncompromised Product Quality.



Cold Chain Integrity

Maintained at - 18°C Across Storage, Transit & Delivery.

Shelf Life : 24 Months

Storage & Transportation : - 18°C to - 20°C (Keep Frozen)

Product Category

SPECIALITY

RANGE



HASH BROWN PATTIES Rectangle

- Crafted from premium potatoes for superior taste & texture
- Consistent size for even cooking and perfect portions
- Ideal for breakfast, snacking, or as a delicious side



HASH BROWN PATTIES OVAL

PACKING DETAILS

- 640 G x 24 Trays = 15.36 KG/CASE
- 1.28 KG x 12 Trays = 15.36 KG / CASE
- 2.5 KG x 4 Bags = 10 KG/CASE



HASH BROWN PATTIES TRIANGLE

PACKING DETAILS

- 2.5kg X 4 B = 10Kg

Ingredients :
Potatoes,
Refined Vegetable Oil,
Corn Flour,
Iodized Salt, Dextrose



TATER SHOTZ BITES

- Crafted from premium potatoes for superior taste & texture
- Consistent size for even cooking and perfect portions
- Ideal for breakfast, snacking, or as a delicious side



POTATO WEDGES SPICY

PACKING DETAILS

- 2.5 KG x 4 Bags = 10KG
- 2.5 KG x 5 Bags = 12.5KG

**SKIN-On &
SKIN-Off
Classic
Wedges
Available**



POTATO WEDGES LIME N MINT

Ingredients :
Potatoes,
Refined Vegetable Oil,
Refined Wheat Flour,
Spices and Condiments,
Natural Identical Flavor,
Iodized Salt,
Dehydrated Parsley,
& Stabilisers.



Shelf Life : 24 Months

Storage & Transportation : - 18°C to - 20°C (Keep Frozen)



2.5 - 3 min.



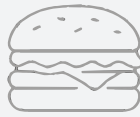
170°C - 180°C



Product Category

SPECIALITY

RANGE



ALOO TIKKI PATTIES

Round

- A timeless mix of mashed potatoes with aromatic spices & seasonings
- Delivers a rich, satisfying flavor.
- A popular favorite known for its authentic taste & versatility



HERB-CHILLI PATTIES

Round

PACKING DETAILS

- 400 gm X 28 Bags
= 11.2 Kg / Case
- 1.5Kg X 8 Bags
= 12Kg / Case



VEGE-DECKER PATTIES

Round

PACKING DETAILS

- 360 gm X 26 Bags
= 9.36Kg / Case
- 1.5Kg X 8 Bags
= 12Kg / Case



Ingredients :

Potatoes, Peas, Carrots, Sweet Corn, Breadcrumbs, Refined Vegetable Oil, Batter, Rice Flakes, Corn Flour, iodized Salt, Red Chilli Flakes, Dehydrated White Onion Powder, Dehydrated Garlic Powder, Parsley Leaves.

JALAPENO CHESSY POP

Ingredients :
Potatoes, Cheese, Breadcrumbs, Refined Vegetable Oil, Batter, Sweet Corn, Diced Green Jalapeño, Cheese Powder, Dehydrated Garlic Powder, Red Chilli Flakes, Iodized Salt, Parsley Leaves



VEGGIE FINGURES

Ingredients :
Green Peas, Carrots, Sweet Corn, French Bean, Onion, Red Capsicum, Breadcrumbs, Batter, Refined Vegetable Oil, Potato Flakes, Chilli, Pepper, Dehydrated Onion and Garlic Powder



VEGGIE SHOTZS

Available

- Filled with exotic veggies & flavorful seasonings, wrapped in a crispy breadcrumb coating
- Ideal snack for every menu.

PACKING DETAILS

- 250 G x 36 Bags = 9 KG/ CASE
- 425 gm X 26 Bags = 11.04 Kg / Case
- 1Kg X 12 Bags = 12Kg / Case

Shelf Life : 24 Months

Storage & Transportation : - 18°C to - 20°C (Keep Frozen)



2.5 - 3 min.



170°C - 180°C



Product Category

POTATO FLAKES



Quality That Builds Trust. Consistency That Drives Partnerships.



Consistent Quality

Uniform color, moisture, bulk density, and flakes size across every batch.



Controlled RM Sourcing

Use of high-quality potatoes ensuring low defects, optimal solids, and uniform processing



Process Standardisation

Advanced processing with controlled cooking, drying, and flaking parameters for repeatability



Functional Performance Assurance

Reliable hydration, texture, and binding performance across multiple applications



Cost Competitiveness

Optimized Pricing With Uncompromised Product Quality.



Reliable Supply & Packaging

Consistent availability with moisture-proof, export-grade packaging and stable lead times

APPLICATIONS

Versatility That Adapts To Every Food Solution



Snack & Extruded Products

Ideal for namkeen, pellets, and extruded snacks offering consistent texture and expansion.



Bakery & Convenience Foods

Enhances softness, moisture retention, and shelf life in breads, buns, and ready mixes



Coatings & Breading Systems

Used in batters and coatings to deliver crispiness, golden color, and improved adhesion



Instant Foods : Mashed Potatoes

Perfect for instant mashed potatoes, soups, and meal kits with quick rehydration.



Ready-to-Eat

Perfect soups, and meal kits with quick rehydration properties and required good texture.



Meat & Plant-Based Applications

Acts as a binder and filler in patties, nuggets, and plant-based formulations

Product Category

POTATO FLAKES



POTATO FLAKE

BD : 150-450g/L

- Consistent Flake Size & Texture
- High Rehydration Performance.
- Controlled Moisture.
- Neutral Taste & Aroma
- Natural Color & Freshness

Moisture Content : 7% Max.



POTATO FLAKE MILLED

Bulk Density (BD) Range

- 380 to 450g/L
- 500 to 600g/L
- Above 600g/L

**Moisture Content
: 8% Max.**

**Potato Powder
Also Available**



POTATO FLAKE CURCUMIN

PACKING DETAILS

**5Kg, 18Kg,
20Kg & 25 Kg**

Primary Packing : Poly Bag
Secondary : HDPE/Paper
Sealing : HDPE Stitching
Moisture Content : 7% Max.



Ingredients:

Potatoes, Emulsifier (INS 471), Leavening Agent (INS450 i), Antioxidant (INS304).

For Curcumin flakes & powder additional curcumin is added as per customer requirement

SPECIFICATION

- Peel/black particle : 10/100g Max.
- Reducing Sugar : 1.5% Max.
- Coliform/g : 10cfu/g Max.
- TPC : 25000 cfu/g Max.
- Yeast & mould : 100 cfu/g Max.
- Salmonella, Vibro cholera & E Coli are absent.

Shelf Life : 18 Months

Storage : Ambient

RECOMMENDED B.D

Instant Mashed Potatoes : Low 250-300 g/L

Snack & extrusion : Medium 300-380 g/L

Industrial Mixes : High 350-450 g/L

FACILITY HIGHLIGHT

Fully SS Line.

Efficient Peeling, Slicing & Cooking Machines.

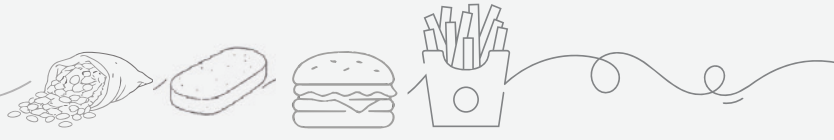
Automatic Dosing System.

Consistent Sheet Thickness on Drying Drum.

Optical Sorting Machine Installed

Automatic Packing Line.

Trusted
OEM
PARTNER



- Poly & Laminate Options
- 50 to 120 Micron Options
- Multi-Colour printing Option

- Virgin paper & Odorless Gum
- 5 Ply E-Fluting Option
- 180-200 GSM Paper Used

Timely
CARGO
SHIPPING

Our commitment to timely and efficient shipping ensures that every pack of French Fries retains its freshness, texture, and quality from production to destination. Reliable logistics help us deliver excellence without compromise.

40ft Container

Without Pallet

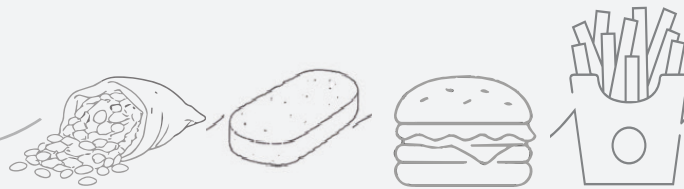
- 7mm Fries : 23500 to 24000Kg
- 9mm Fries : 23000 to 23500Kg
- Mix Cargo : Max.22000Kg.
- Potato Flakes : 22000 Kg.

40ft Container

With Pallet

- 7mm Fries : 20300 to 20500Kg
- 9mm Fries : 20000 Kg
- Mix Cargo : Max.19500Kg.
- Potato Flakes : 20000 Kg.

With a Factory Stuffing License, containers are loaded, inspected, and sealed at the factory premises, minimizing transit delays and maintaining product integrity. This capability strengthens supply chain efficiency, reduces logistics costs, and ensures reliable export dispatches.



📍 Factory Address :
Survey No.1291-1292-1293,
Mansa Road, Veda, Mansa,
Gandhinagar, Gujarat, 382855. INDIA

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