



Rehydration Process and conversion ratio analysis

Dehydrated Pink / White Onion Flakes :

- Soak the onion flakes in warm water for 90-120 minutes.
- Water quantity needs to be app 10 times the weight of the onion flakes (i.e. for 1 Kg flakes, take 10 Ltrs of water).
- Take larger vessel with big surface to rehydrate as onion flakes will need space to expand after absorbing the water.
- After 90-120 minutes, the flakes will become soft and translucent which makes it ready to pulverise for base gravy.

Dehydrated Garlic Full Cloves / Chopped :

- Soak the Garlic in warm water for 90-120 minutes.
- Water quantity needs to be app 5-6 times the weight of the garlic (i.e. for 1 Kg garlic, take 5-6 Ltrs of water).
- Take larger vessel with big surface to rehydrate as garlic cloves will need space to expand after absorbing the water.
- After 90-120 minutes, the garlic cloves / chopped granules will become soft and lighter in colour which makes it ready to pulverise and make paste or rehydrated garlic granules can be directly used for Chinese preparation / soups, etc.

Fried Onion / Birista :

- Our birista is made by frying chopped fresh pink onion, hence is very soft, golden and pure.
- It is ready to use and can be very well used in Biryani for making base masala and topping as well as most of the Indian gravies to give it richness in flavour and texture, both.
- 1 Kg Birista is made out of app 7 Kgs of raw fresh onion.

Dehydrated Potato Flakes :

- Take required quantity of Potato Flakes in a jar and add water to it slowly.
- Stir continuously while adding water to the potato flakes till you get required consistency / thickness.
- App 5 to 5.5 times water (in Ltrs) of the potato flakes weight can be added to make it usable as mashed potatoes.
- Your mashed potato is ready just in 5 minutes.
- 1 Kg of Dehydrated Potato Flakes is equivalent to app 7 Kgs of Raw Potatoes.
- Suitable for every culinary use where boiled and mashed potatoes are used. Very convenient for Vada Pav, Samosa, Pav Bhaji, Masala Dosa, Pattice, Parathas, Pani Puri Masala, Sandwich Masala, Tikki, Binding agent in various starters & Cutlets, thickening agent in soups and curries, etc.
- Starch Free / Low Sugar / high nutrition – made out of specially cultivated red potatoes.

Soyabean Granules / Chura :

- Ready to use Soyabean Granules for great taste and healthy recipes like Soya Kheema, Soya Pattice, Soya Meals, Kebabs, starters, etc.
- Soak the Soyabean Granules in water (2-3 times) for app 15 minutes. Drain the water and Soyabean Granules are ready to use.
- Prepared from Non GMO Soyabean Flour.
- Rich source of protein (app 50%).

Conversion / Yield Analysis

Product Name	Dehydrated Weight (Kg)	Equivalent Raw / Fresh Weight (Kg)	Equivalent App. Fresh Peeled / Cleaned Weight (Kg)	Avg Price band of the final yield throughout the year after conversion (Rs/Kg)
Pink Onion Flakes	1.00	7.00	6.00	22-25
Garlic Full Cloves	1.00	3.50	2.50	55-60
Garlic Chopped	1.00	3.50	2.50	65-70
Potato Flakes	1.00	7.00	6.00	25-28

Note : The above conversion / yield analysis is an indicative analysis and it may vary depending on rehydration process, water quantity, water quality, vessel size, soaking time, etc. For further details or clarification, kindly contact our executive chef / product specialist.

Please visit <https://www.easy2cook.in> for more information.