



Think Globally Export Extensively

RAASIKA

Product Profile

A collection of vibrant, colorful fruit pulp drinks in various glassware. The drinks feature layers of red, yellow, and green pulp. One drink in the foreground is topped with fresh raspberries. The background shows more drinks, some with lemon slices and green garnishes. The overall scene is bright and fresh, suggesting a healthy and refreshing beverage selection.

FRUIT PULP AND DRINKS

ALPHONSO

Mango Pulp 850g

Raasika's Alphonso Mango Pulp is crafted from the finest Ratnagiri mangoes, selected by hand and ripened naturally. Committed to preserving the authentic flavor and scent, the brand avoids the use of extra flavorings or synthetic sweeteners. The mangoes, known for their natural sweetness, excellent consistency, and rich texture, are of export quality and perfect for creating an array of beverages and desserts.



RAASIKA ALPHONSO

Mango Pulp 850g

Nutrition Information

Typical Values per 100g.

Energy	393 kJ / 94 kcal
Fat	0.0g
of which	0.0g
Saturated	
Carbohydrates	23.0g
of which Sugars	20.0g
Fiber	0.5g
Protein	0.5g
Salt	0.07g

SPECIFICATIONS

Fruit Type Available	Mango
Mango Variety	Alphonso Mango
Speciality	Organic
Packaging Size	950g Packed in Cans.
Color	Mango
Shelf Life	24 Months
Usage/Application	Milk Shakes, Sweets, Mango Milk Shake, Amra-Khand, Sweet Dish, Ice-Cream
Is It FSSAI Certified	FSSAI Certified
Refrigeration Required	No
Brand	Raasika
Country of Origin	Made in India
Minimum Order Quantity	24 Piece



KESARI

Mango Pulp 850g

Directly sourced from the lush hills of Shimla, the succulent Kesar Mangoes are expertly pressed to capture their essence, ensuring the delight of mango season can be savored year-round. This mango pulp is meticulously prepared to indulge your cravings for sweetness in the most delectable and nutritious manner possible.



RAASIKA KESAR Mango Pulp 850g

Nutrition Information

Typical Values per 100g.

Energy	427 kJ / 102 kcal
Fat	0.1g
of which Saturated	0.0g
Carbohydrates	23.0g
of which Sugars	20.0g
Fiber	0.5g
Protein	2.2g
Salt	0.01g

SPECIFICATIONS

Fruit Type Available	Mango
Mango Variety	Kesar Mango
Speciality	Organic
Packaging Size	950g Packed in Cans.
Color	Mango
Shelf Life	24 Months
Usage/Application	Milk Shakes, Sweets, Mango Milk Shake, Amra-Khand, Sweet Dish, Ice-Cream
Is It FSSAI Certified	FSSAI Certified
Refrigeration Required	No
Brand	Raasika
Country of Origin	Made in India
Minimum Order Quantity	24 Piece



RAASIKA

Mango Fruit Drink

200ml

Capture the rich and sweet flavor of mangoes with Raasika's Mango Drink. For those hot summer days, a refreshing Mango drink can be a delightful treat. It's not just a beverage but a tropical escape in a glass.



RAASIKA

Mango Fruit Drink

Nutrition Information

Typical Values per 100g.

Energy	427 kJ / 102 kcal
Fat	0.1g
of which Saturated	0.0g
Carbohydrates	23.0g
of which Sugars	20.0g
Fiber	0.5g
Protein	2.2g
Salt	0.01g

SPECIFICATIONS

Product Type	Mango Fruit Drink
Features	Contains Pulp
Packaging Size	200 ml/ 250ml Packed in bottles.
Color	Yellow
Shelf Life	09 Months
Case Size	24 pcs
Is It FSSAI Certified	FSSAI Certified
Refrigeration Required	No
Brand	Raasika
Country of Origin	Made in India
Minimum Order Quantity	48 Piece



RAASIKA

Litchi Fruit Drink

200ml

Litchi, also known as lychee, is a tropical fruit that has been celebrated for its sweet and tangy flavor. The versatility of litchi allows it to be paired with a range of ingredients, creating drinks that are not only hydrating but also a feast for the senses. Litchi drinks are a testament to the fruit's enduring appeal and its ability to elevate the drinking experience.



RAASIKA

Lychee Fruit Drink

Nutrition Information

Typical Values per 100g.

Energy 60.31 kcal

Fat 0.0g

Carbohydrates 14.89g

Sugars 12.6g

Protein 0.0g

SPECIFICATIONS

Product Type Lychee Fruit Drink

Features Contains Pulp

Packaging Size 200 ml/ 250ml
Packed in bottles.

Color Cloudy White

Shelf Life 09 Months

Case Size 24 pcs

Is It FSSAI Certified FSSAI Certified

Refrigeration Required No

Brand Raasika

Country of Origin Made in India

Minimum Order Quantity 48 Piece



RAASIKA

Pink Guava Fruit Drink

Guava, a tropical fruit rich in nutrients and flavor, is a popular choice for a variety of refreshing drinks. For those who prefer non-alcoholic options, a guava mocktail with lemon and mint offers a zesty and aromatic experience. Whether served chilled on a hot summer day or as a warm and inviting drink, guava's distinctive taste makes it a favorite in households and restaurants alike.



RAASIKA

Pink Guava Fruit Drink

Nutrition Information

Typical Values per 100g.

Energy	427 kJ / 102 kcal
Fat	0.1g
of which Saturated	0.0g
Carbohydrates	23.0g
of which Sugars	20.0g
Fiber	0.5g
Protein	2.2g
Salt	0.01g

SPECIFICATIONS

Product Type	Pink Guava Fruit Drink
Features	Contains Pulp
Packaging Size	200 ml/ 250ml Packed in bottles.
Color	Pink
Shelf Life	09 Months
Case Size	24 pcs
Is It FSSAI Certified	FSSAI Certified
Refrigeration Required	No
Brand	Raasika
Country of Origin	Made in India
Minimum Order Quantity	48 Piece



TINGLING

Coconut Water

200ml

Coconut water, is not only refreshing but also offers various health benefits. It's a natural source of several important electrolytes, including potassium, calcium, and magnesium, which are essential for maintaining proper muscle function, bone health, and regulating body functions. With its low calorie content and absence of fat and cholesterol, it's a healthier alternative to many sugary drinks.



TINGLING

Coconut Water

200ml

Nutrition Information

Typical Values per 100g.

Energy	20 kcal
Fat	0.0g
Total sugar Added	5.1g
sugar	0.0g
Carbohydrates	5.1g
Potassium	200mg
Calcium	24mg
magnesium	15mg
Salt	12mg

Product Type	Coconut Water
Features	Contains Pulp
Packaging Size	200 ml/ 250ml Packed in bottles.
Color	Mild White
Shelf Life	09 Months
Case Size	24 pcs
Is It FSSAI Certified	FSSAI Certified
Refrigeration Required	No
Brand	Tingling
Country of Origin	Made in India
Minimum Order Quantity	48 Piece



TINGLING

Masala Jeera Drink

200ml

Masala Jeera Soda, is a popular Indian beverage that combines the tanginess of lemon, the effervescence of soda, and the warmth of roasted cumin, along with other spices. This refreshing drink is not only a delight on hot summer days but also serves as a digestive aid. The preparation involves creating a spice mix with roasted cumin powder, black salt, chaat masala, and black pepper, which is then added to lemon juice, sugar, and mint leaves to form a base. This base is mixed with chilled soda to create a fizzy, spiced drink that is both invigorating and flavorful.

**Tingling
Juice**



A Surprise
In Every Sip

Tingling

Masala Jeera Drink

200ml

Nutrition Information

Typical Values per 100g.

Energy	427 kJ / 102 kcal
Fat	0.1g
of which Saturated	0.0g
Carbohydrates	23.0g
of which Sugars	20.0g
Fiber	0.5g
Protein	2.2g
Salt	0.01g

SPECIFICATIONS

Product Type	Tingling Masala Jeera
Features	Digestive Jeera Drink
Packaging Size	200 ml Packed in bottles.
Color	Brown
Shelf Life	09 Months
Case Size	24 pcs
Is It FSSAI Certified	FSSAI Certified
Refrigeration Required	No
Brand	Tingling
Country of Origin	Made in India
Minimum Order Quantity	48 Piece





KITCHEN ESSENTIALS

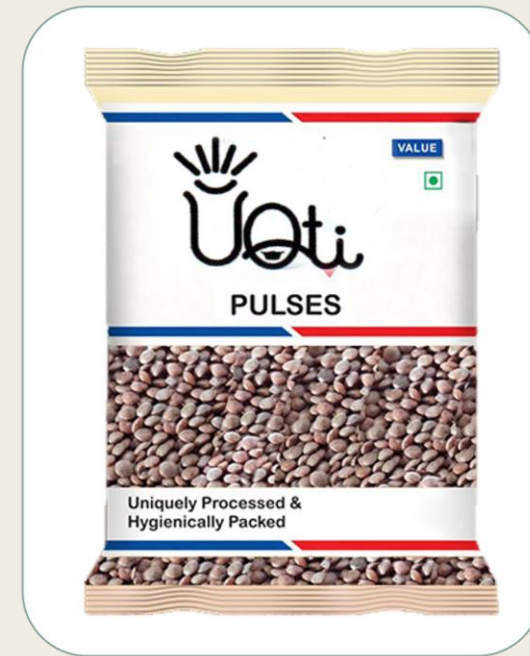
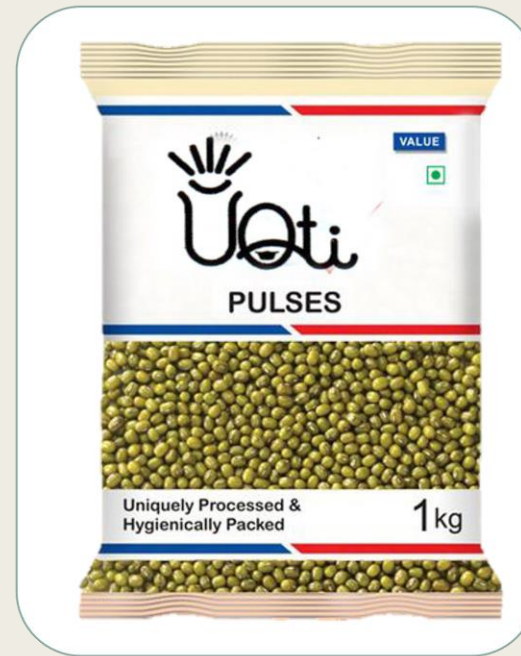
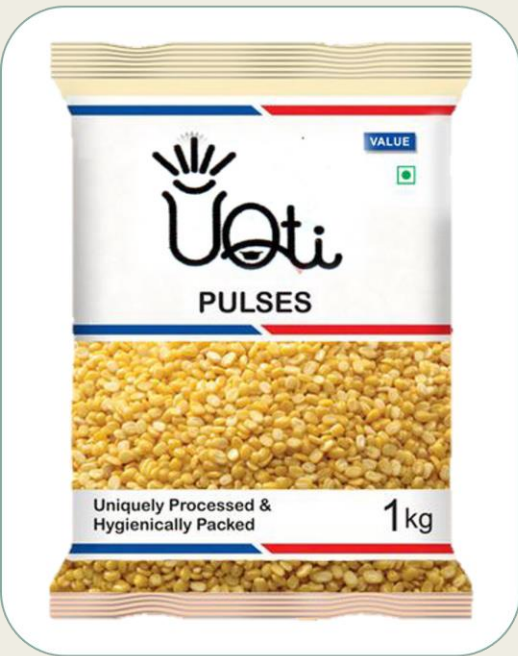
PULSES

Pulses, the edible seeds of plants in the legume family, are a cornerstone of sustainable agriculture and a healthy diet. They include a variety of foods such as dry beans, lentils, chickpeas, and peas, which are packed with protein, fiber, and essential nutrients. Pulses have been a part of the human diet for over 11,000 years, originating from the Fertile Crescent, and today they are cultivated globally. Their versatility in cooking is unmatched, lending themselves to a myriad of dishes across different cuisines, making them an invaluable resource for food security and nutrition worldwide.

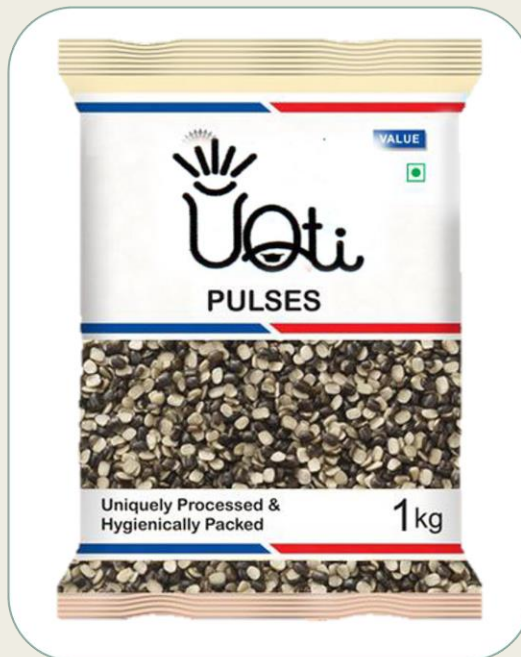
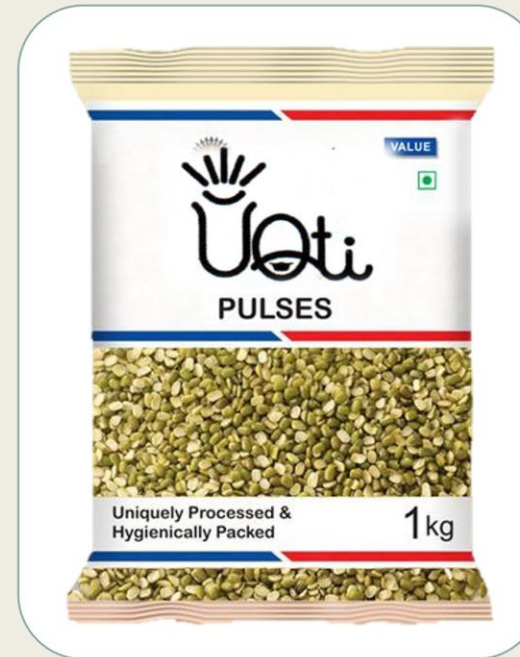
1kg & 30 kg



PULSES



PULSES



ATTA, DALIYA, BESAN



RICE

Basmati rice, known for its distinctive aroma and delicate flavor, is a long-grain rice traditionally grown in the Indian subcontinent. India is the largest producer, contributing about two-thirds of the global supply. This rice variety is celebrated from the classic biryani to a simple yet elegant side for curries. Its grains are fluffy and separate when cooked, making it a preferred choice for many culinary experts. Basmati rice also comes in both white and brown varieties, offering options for those seeking healthier whole grain alternatives. With its low to medium glycemic index, basmati rice is also a suitable option for people with diabetes. Moreover, it's rich in fiber, which can aid in digestion and offer benefits for heart health. Whether used in traditional Indian cuisine or as a versatile ingredient in international dishes, basmati rice holds a prestigious place in the culinary world.



SPICES



Spices, the aromatic or pungent vegetable substances used to flavor food, have played a significant role in culinary arts and history. Originating from various parts of plants such as seeds, berries, bark, and roots, spices like cinnamon, cardamom, and cloves have not only added distinctive flavors to dishes but have also been integral to trade and cultural exchanges across continents. The use of spices is deeply embedded in Indian cuisine, providing not just taste but also health benefits, as many spices are noted for their anti-inflammatory and antioxidant properties. The art of blending spices is a skill passed down through generations, reflecting the diversity and richness of Indian culture and its influence on global cuisine.



WHOLE SPICES

PICKLES

Indian pickles, known as 'achaar,' are a quintessential part of the country's culinary heritage, offering a burst of flavor to any meal. These pickles vary widely across regions, with each area having its unique preparation method and ingredients, resulting in a diverse array of pickles with distinct tastes and textures. Common ingredients include mango, lime, carrot, garlic, and green chilies, often pickled with mustard oil in the north and sesame oil in the south. Indian pickles not only enhance the taste of food but also offer health benefits due to the fermentation process and the use of spices with medicinal properties. Whether served with rice, parathas, or as part of a larger meal, Indian pickles are a celebration of the country's rich tradition of preserving the bounty of each season.





POOJA ESSENTIALS

INCENSE STICKS
DRY DHOOP
SAMBHRANI CONES

INCENSE STICKS

Incense sticks, with their rich history and variety, have been a staple in many cultural and spiritual practices around the world. Originating from ancient traditions, they are crafted from natural ingredients like herbs, flowers, and resins, which are rolled onto a bamboo stick or formed into a paste and shaped into sticks or cones. When lit, incense sticks release fragrant smoke that is often used in rituals, meditation, and aromatherapy, providing a sense of serenity and purification. The scents range from calming lavender and sandalwood to invigorating cinnamon and mint, each with its own unique properties and uses. Today, incense sticks continue to be a popular choice for enhancing the ambiance of a space, aiding in relaxation, and supporting spiritual practices.



INCENSE CONES

Incense dry cones, are a convenient and easy way to carry out the spiritual practices around the world. The scents range from calming lavender and sandalwood to invigorating cinnamon and mint, each with its own unique properties and uses. Today, incense dry cones continue to be a popular choice for enhancing the ambiance of a space, aiding in relaxation, and supporting spiritual practices.



POOJA THALI

A Pooja Thali is a traditional plate used in Hindu rituals and ceremonies, symbolizing devotion and respect for the deities. These thalis are often crafted from various materials like metal, wood, or clay and can feature intricate designs or engravings of auspicious symbols. Essential for Hindu worship, the thali holds items such as ghee lamps, incense sticks, turmeric, kumkum, and flowers, each with its own significance. The arrangement of these items is an art, reflecting the devotee's reverence and spiritual connection. During festivals like Diwali or Raksha Bandhan, the thali's contents may vary to align with the specific rituals of the occasion.



SAMBRANI CUPS

Sambrani cups, traditionally known as incense cups, are a staple in various spiritual and religious practices, particularly in India. These small vessels are used to burn Sambrani resin, which is known for its distinctive, soothing aroma that is believed to have purifying properties. The cups are typically made from heat-resistant materials, ensuring safe usage during rituals. The practice of burning Sambrani is deeply rooted in Ayurveda, where it is recognized for its potential medicinal benefits, including stress relief and the enhancement of concentration and spirituality. In modern times, these cups have become available in various forms, incorporating different aromatic resins and herbs to cater to diverse preferences and uses, ranging from daily prayer rituals to meditation sessions. The popularity of Sambrani cups continues to grow due to their ease of use and the tranquil atmosphere they help create.



Ghanshyam Tiwari

Business Head - IB



(91) 9910829012



www.logiii.co.in



ib@logiii.co.in sales@logiii.co.in



14, Avtar Enclave, Paschim Vihar
New Delhi – 110063
+91 9810831060



LOG III INCARNATION LLP



#startupindia

