



Food Locker

Flavours
unlocked





>Welcome

FOODLOCKER food packs was incorporated on October 14, 2018, as a food manufacturing brand, which has a vision to achieve its mark on the world market. FOODLOCKER manufactures a wide range of food products. FOODLOCKER is a brand which focuses in its quality more than anything. FOODLOCKER gives you the key to unlock the taste of traditional Indian products to the world and seems like you are going to unlock the flavours...!

Banana Chips



Everybody likes to munch something and when it comes to munching the best snacks is obviously chips. Banana chips are a popular snack in Kerala (South India). Sliced banana fried in oil and sprinkled with salt, called upperi or kaya varuthathu in Malayalam. Both ripe and unripe bananas are used for this variant, sometimes they are coated with jaggery to form sweet variants. They hold a very important place in Kerala Sadya, a vegetarian feast prepared during festive occasions

Tapioca Stick Spicy



Kappa chips consumed in India especially in Kerala as a snack during breakfast or in the evening with a cup of hot tea. Tapioca Chips, thinly sliced tapioca wafers, one of the favorite snack items for children and grown-ups. Tapioca is good for health and it contains lots of vitamins, minerals, calcium, protein and carbohydrates. It also helps to control cholesterol & diabetes. Tapioca or kappa chips is very tasty, and easy to make!

Tapioca Stick Plain



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Ripe Plantain Chips



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Tapioca Round Plain



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Peanut Plain



Ingredients : Peanut, Chilli Powder, Gram Flour, Garlic & Salt

Calories 567 | Water 7% | Saturated 6.28g | Poly Saturated 15.56g
Monosaturated 24.43g | Trans 0g | Carbs 16.1g | Sugar 4.7g | Fiber 8.5g
Omega-3 0g | Omega-6 15.56 | Sugars 0g | Protein 376g

Sarkaravaratty



Ingredients : Jaggery, Banana, Cardamom

Calories 259 | Total Fat 12g | Saturated 0g | Poly Saturated 0g
Monosaturated 0g | Trans 0g | Cholesterol 0mg | Sodium 713mg | Potassium
0mg | Total Carbs 35mg | Dietary Fiber 3g | Sugars 4g | Protein 5g

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Rice Murukku



Murukku is a savory, crunchy snack originating from the Indian subcontinent, popular in southern India, and Sri Lanka. The snack's name derives from the Tamil word for "twisted", which refers to its shape. In India, Murukku is especially popular in the states of Tamil Nadu, Kerala, and Andhra Pradesh. Murukku is typically made from rice flour. The flours are mixed with water, salt, asafoetida and either sesame seeds or cumin seeds. The mix is kneaded into a dough, which is shaped into spiral. The spirals are then deep fried in our oil.

Peanut Roast



Ingredients : Peanut, Chilli Powder, Gram Flour, Garlic, Asafoetida & Salt

Calories 4632 | Total Fat 128g | Saturated 40g | Poly Saturated 0g
Monosaturated 0g | Trans 0g | Cholesterol 576mg | Sodium 6528mg | Total
Carbs 488mg | Dietary Fiber 32g | Sugars 0g | Protein 376g

Pakkavada Ribbon



Pakkavada one of the very famous South Indian snack and it goes by different names in Kerala, like Ola Pakoda/Pakkavada, Ribbon Pakoda, Tape Pakkavada or Kerala Pakkavada. This crispy, crunchy, spicy snack is made of rice flour, gram flour, chili powder, asafoetida, and salt. It is very tasty with little heat and spice on it. It leaves a hint of heat in the back of your mouth, and it will keep you coming back for more and more! It is super quick to make - you can have it on the table for snack time! Give it a try, Enjoy!

Tapioca Round Plain



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Madhura Seva



Ingredients :Gram Flour, Rice Flour, Salt, Sugar, Vegetable Oil & Asafoetida.

Energy 566.42 kcal | Protein 18.27 | Carbohydrate 42.29g
Of which sugar 40.04 | Fat 36.02g

Pakkavada Plain



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Kerala Mixture



Mixture is one of the most favorite crispy snacks of India, which has different variations in different states. It has different names like Chivda, Kerala mixture, Madras Mixture, Bombay mix, Gujarati mix, Punjabi mix, or even just as Mixture. Today we are sharing recipe for Kerala Spicy Mixture. This savory, spicy snack is a delight and truly quite addictive. Back home in Kerala spicy mixture is a much loved by all age groups and is to be found at all special occasions like wedding tea parties, & festivals.

Kuzhalappam



Ingredients : Rice Powder, Palm Oil, Coconut, Garlic, Onion, Salt & Gingelly
Calories 300 | Total Fat 4g | Saturated 2g | Polysaturated 0g
Monosaturated 1g | Trans 0g | Cholesterol 0mg | Sodium 260 mg
Potassium 350mg | Total Carbs 56g | Dietary Fiber 2g | Sugars 34g
Protein 9g

White Mixture



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Achappam



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FOODLOCKER from the name itself it defines the key to unlock the flavours. FOODLOCKER always gives attention to keep the uttermost quality of every individual products. FOODLOCKER can proudly say that you are very lucky to have these products and you have already unlocked the depot of taste. You have become the part of flavours unlocked.

Thank
You!

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