

Moonglet[®]
TRULY VEGAN

Organo Snacks & Cereal Industries

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About Us

अन्नम परब्रह्म शर्वरूपम् - Food is God's Personification.

Food is Brahman. Everything that lives was born from Food lives on Food and in the end, shall merge into Food! Food is verily the greatest amongst all Creation!



We are Producing delicious, healthy, plant-based foods to satisfy all your egg cravings without ever using any chicken eggs. We believe that making vegan choices encourages a peaceful relationship with the planet and everything that inhabits it. Vegan food isn't boring. We're here to prove that anyone can make healthy and enjoyable food choices that make a difference: to themselves, to animals, to the environment and to our planet. Our plant-based egg alternative comes in a premixed form, enabling a longer shelf life than liquid plant-based egg products and with more convenience and customization possibility.

*Life is all about cooking, it's about being a Masterchef
We assist you to cook great delicious dishes.*

The average Indian enjoys eating egg in omelet form. Moonglet offers preparing delicious omelet preparations without chicken egg through plant based ingredients which are much better in nutrition compared to chicken egg and its cruelty free and it offers compassionate eating.

"I believe in the power of nature i.e. the power of plants, and the possibilities they present as a source of food. Moonglet was founded on a simple notion to forage for the possibility to "Nurture our Nature" by promoting "Plant-based: Planet-eased" concept, and to create nutrient-dense substitutes to animal products for not just a specific segment of the population, but anyone who wishes to eat in a way that's healthy and beneficial for both ourselves and the planet we inhabit." – Kishor Parihar.



"Our mission is to spread the 'Nurture our Nature, Be Vegan' message throughout the world. The more we put the message out there, more the world be compassionate and delicious place." Kishor Parihar

With Moonglet we can enjoy delicious meals and build a more sustainable world.
Join us in our mission!

Products we manufacture



(scramble)



(omelette)



(batter)



WE'RE PROUD OF WHAT WE MAKE

Great tasting, nutritious, plant-based and plant-powered sustainable food and ingredients without compromise.

Better for you, and better for the planet.

We re-invented the egg!

100% plant-based egg substitutes

Post COVID - almost 40% of Americans and developed nations are actively trying to eat more plant based foods

Products we manufacture



French Toast Mix (200g)

- oTaste and Texture of Delicious French toast!
- o**BYOB – Bring Your Own Bread (fresh bread)**. Rest all is in pack.
Add only milk/ water and make a liquid batter and soak bread in this.
- o**CHOLESTEROL-FREE, PLANT-BASED, GMO FREE, FAT-FREE, GLUTEN-FREE**
- oMake it extra decadent by drizzling maple syrup and topping it with sliced bananas, nuts, or chocolate chips.
- oMoonglet products made from finest quality ingredients.
- oKeto-friendly, Protein-rich, convenient and truly vegan.
- oCan also be used to make pancake, pudding, cookies, biscuits, etc.
- oExcellent to give egg like consistency to your products.
- oMoonglet: Truly Vegan – Plant-Based : Planet-Eased

Preparation method

- STEP 1:** Lightly whisk the mix with two times milk/ water.
- STEP 2:** Heat a small non-stick frying pan for a minute or so, then add a knob of butter and let it melt a little. Don't allow the butter to brown or it will discolour the egg mix.
- STEP 3:** Soak bread in this vegan egg toast mix and transfer the soaked bread, softly to hot non-stick frying pan.
- STEP 4:** Flip and cook on both sides.
- STEP 5:** Serve with sliced banana, berries, chocolate syrup, honey, sprinkled with icing sugar etc.

Products we manufacture



Bombay Toast Mix (200g)

- oTaste and Texture of Delicious French toast!
- o**BYOB – Bring Your Own Bread (fresh bread)**. Rest all is in pack.
Add only milk/ water and make a liquid batter and soak bread in this.
- o**CHOLESTEROL-FREE, PLANT-BASED, GMO FREE, FAT-FREE, GLUTEN-FREE**
- oMake it more tasty by drizzling chaat masala, topping it with chopped coriander leaves, nuts, tomato ketchup, etc.
- oMoonglet products made from finest quality ingredients.
- oKeto-friendly, Protein-rich, convenient and truly vegan.
- oCan also be used to make savory pancake, pudding, chilla, etc.
- oExcellent to give egg like consistency to your products.
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Preparation method

- STEP 1:** Lightly whisk the mix with two times of water. Add finely chopped or minced onion, chillies, coriander.
- STEP 2:** Heat a small non-stick frying pan for a minute or so, then add a knob of butter and let it melt a little. Don't allow the butter to brown or it will discolour the egg mix.
- STEP 3:** Soak bread in this vegan egg toast mix and transfer the soaked bread, softly to hot non-stick frying pan.
- STEP 4:** Flip and cook on both sides.
- STEP 5:** Serve with ketchup, chutney etc. Lightly whisk the mix with two times milk/ water.

Eggless Masala Toast Mix a 100% plant-based mix.

Products we manufacture



Vegan Scrambled Egg Mix (200g)

- oTaste and Texture similar to Delicious scrambled egg!
 - oSlow cooking on low heat to get a delicious and perfect scrambled.
 - oCHOLESTEROL-FREE, PLANT-BASED, GMO FREE, FAT-FREE, GLUTEN-FREE
 - oMake it more tasty by drizzling chopped fresh chives, oregano, thyme, parsley, basil, black pepper and can also topped on toast.
 - oMoonglet products made from finest quality ingredients.
 - oKeto-friendly, Protein-rich, convenient and truly vegan.
 - oCan also be used to make savory pancake, pudding, chilla, etc.
 - oExcellent to give egg like consistency to your products.
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Preparation method

- STEP 1: Lightly whisk the mix with equal amount of water.
- STEP 2: Heat a small non-stick frying pan for a minute or so, then add a knob of butter and let it melt a little. Don't allow the butter to brown or it will discolour the egg mix.
- STEP 3: Pour in the scrambled egg mixture and let it sit, without stirring, for 20 seconds. Stir with a wooden spoon, lifting and folding it over from the bottom of the pan.
- STEP 4: Let it sit for another 10 seconds then stir and fold again.
- STEP 5: Repeat until the eggs are softly set and slightly runny in places. Remove from the heat and leave for a moment to finish cooking.
- STEP 6: Give a final stir and serve the velvety scramble without delay.

Chef Tip: Don't overcook. The heat retained in the pan will continue to cook and firm up the eggs after pan is removed from heat.

Products we manufacture



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Vegan Omelette Mixes



- o Taste and Texture similar to chicken egg omelette!
- o Cook on medium heat, also personalize with your choice of fresh veggies.
- o CHOLESTEROL-FREE, PLANT-BASED, GMO FREE, FAT-FREE, GLUTEN-FREE
- o Make it tastier by drizzling chat masala, add to batter- chopped fresh coriander leaves, chives, chopped onion, tomato, oregano, black pepper and can also topped on toast or with plain paratha.
- o Moonglet products made from finest quality ingredients.
- o Keto-friendly, Protein-rich, convenient and truly vegan.
- o Excellent to give egg like consistency to your products.
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6 convenient + taste + to ponder.



Instant Chutney Mixes



- Savory and spicy chutney mixes to accompany any savory dish.
- Made up by purely vegan sources.
- CHOLESTEROL-FREE, PLANT-BASED, GMO FREE, FAT-FREE, GLUTEN-FREE
- Enjoy it with idli, dosa, paratha, spring rolls, kathi rolls, etc etc etc.
- Moonglet: Truly Vegan – Plant-Based : Planet-Eased



100g pack

Aftermeal



Why should we eat jaggery after meal?

Jaggery is a **healthy alternative to sugar**. It is rich in iron and minerals like magnesium, potassium, calcium, selenium, manganese, and zinc which adds a high nutritional quotient to the food. The powerful combination can help you boost immunity.

Magical Benefits of After-Meal Ghee with Jaggery | Why to Have Gud And Desi Ghee After-Meal

Benefits of Ghee and Jaggery after a meal: The combination is not just healthy; it is tasty and satisfies your sweet cravings.

Benefits of eating desi ghee and jaggery together: Don't you crave something sweet after finishing a wholesome meal?

What if we tell you that you don't have to indulge in high-on-calorie sugary delights, instead you can opt for something which will not only satiate your sweet tooth but will also benefit your health. According to experts, consuming Jaggery with Ghee after lunch can benefit you in many ways.

The combination is not just healthy, it is tasty and satisfies your sweet cravings.

120g pack
10g x 12 pcs.



Private label Food Manufacturing & Co-Packing

We Know the Importance of Brand value and equally Honor our Private level Brands. We believe on mantra of lets win together.

ORGANO NUTRI is All-In-One-Shop for your all kind of private label of instant and ready to cook food products, ready to eat, specialty food products and spices as we work on from pioneering position to maturity position. Private Label manufacturing sometimes also know as Contract manufacturing, is the easy & economic way of bringing quality & innovative products into market with the loyalty of your own brand. If you have concept that your market can respond aloud, we have enough resources and infrastructure to convert your concept into market winning product. Our manufacturing unit is well equipped with the modern facilities and follows all norms of FSSAI and the international product standards. We are competent enough to provide a range of superior quality products for our clients. The quality and performance of products are evaluated and analyzed by experts to ensure delivery of quality products to our clients.



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