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हयग्रीव

AUTHENTIC INDIAN PICKLES & CONDIMENTS

# About us

Founded in 2023 by Mamta Singh, Haygriv Foods is a proprietorship firm based in Mumbai, specializing in the manufacturing of pickles, chutneys, and other condiments. With a strong commitment to quality and authenticity, we craft traditional Indian pickles using fresh fruits and vegetables, infused in the finest spices, mustard oil, and other natural ingredients.

At Haygriv Foods, we take pride in offering products that embody the rich culinary heritage of India. Our diverse range of pickles, from spicy to tangy to sweet, caters to a variety of tastes and preferences. What sets us apart is our dedication to traditional pickling methods, ensuring that each product retains its authentic taste and nutritional value without the use of preservatives or artificial flavours.

Authentic  
Traditional Recipes

100% Natural  
and Organic

Distinctive  
Delicious Taste

High-Quality  
Ingredients

## Unique Selling Point

Pure Vegetarian  
Products

Variety of  
Flavors

No Usage of  
Vinegar

Pickled in Healthy  
Mustard Oil

No Added  
Preservatives/Artificial  
Flavours

Longer Shelf  
Life of Pickles

Authentic Indian mango pickle is made from fresh raw mangoes and spices like turmeric, red chili, cumin, and fennel. Sun-dried and soaked in mustard oil, it delivers a tangy, savory flavor with a mild spicy taste, maturing from green to rich yellow.



# Mango Pickle



# Sweet Mango Pickle

It is also called as mitha aam ka achar, which is made from green mangoes and processed with jaggery and unique spices. This relish offers a sweet, tangy, and mildly spicy taste with luscious, soft mango pieces. It starts yellow and deepens to a rich dark brown as it matures.



# Cauliflower Pickle



Cauliflower Pickle, also known as Gobhi ka Achar, features fresh cauliflower that is pickled, sun-dried, and mixed with a blend of spices and mustard oil. This traditional preparation delivers a spicy, crunchy taste, making it a flavorful and satisfying addition to any meal.



# Jackfruit Pickle

It is also called as Kathal ka Achar, it is a traditional recipe from the Uttar Pradesh region. This pickle is made using time-honored techniques, where the jackfruit is carefully processed, sun-dried, and infused with spices and mustard oil. The result is a chewy, spicy pickle that adds a flavorful boost to everyday meals.



# Lemon Pickle

Authentic Lemon Pickle is made from sun-dried lemons, blended with chili and ginger to create a sour-tangy flavor. Simple yet tangy, it delivers a delightful kick to your taste buds. Free from spices and oil, this pickle is a pure, organic, and healthy treat.



Our Radish Pickle features crisp radish chunks infused with mustard oil and a blend of spices including red chili, turmeric, and fennel, etc. The traditional sun-drying process enhances its authentic flavor, delivering a crunchy, spicy taste that's perfect for adding a bold kick to any meal.



# Radish Pickle



Originating from Uttar Pradesh, our Stuffed Red Chili Pickle features hollowed red chilies filled with a spiced mixture, blended with mustard oil and various spices. Sun-dried for an authentic taste, this pickle offers a mild spiciness and a savory, unique flavor. Rich in natural nutrients, it is a healthy and smart snack choice.

# Stuffed Red Chilli Pickle



# Jimikand Pickle



Our Jimikand Pickle, or Suran ka Achar, is made using traditional methods. The vegetable is carefully processed and washed, then infused with mustard oil and spices. This pickle features a spicy flavor and a chutney-like appearance but has a dry texture due to minimal oil. It provides a nutrient-rich snack with excellent health benefits.

# Green Chilli Pickle



Our Green Chili Pickle, locally known as Mirchi ka Achar, is a popular Indian recipe renowned for its spicy kick. Featuring a chutney-like appearance with minimal oil, this pickle is crafted from the finest green chilies and essential ingredients. It's the perfect choice for those who love a hot, spicy pickle.



# Indian Gooseberry Pickle

In India, gooseberry, known as Amla, is cherished for its numerous health benefits. Our special Amla Pickle recipe is crafted with care, using traditional sun-drying methods and processing in spices and mustard oil. This handcrafted pickle delivers an authentic spicy and tangy taste, complemented by the rich aroma of gooseberry and mustard oil.



# Contact us



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