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## **ABOUT NAVANKUR**

Navankur, an agricultural company is an innovative agriculture firm that revolutionizes farming practices and empowers Indian farmers. We believe in Smart Farming, Conservation Techniques, and Climate-Smart Agriculture to maximize yields. At India's Agriculture Marketplace, you'll find cutting-edge technologies, efficient farming systems, and modern implements under one roof. Moreover, by adopting Farm Automation and Soil Health Management solutions, we help farmers implement eco-friendly practices to boost productivity.



#### **OUR VISION**

Navankur's Vision is to transform the agricultural landscape through advanced technologies and sustainable practices. We deal in Smart Farming, Conservation Agriculture, Climate-Smart Techniques, and Farm Automation/Soil Health/RENEWable Energy in Agriculture techniques. Thus, providing farmers with more empowerment, food security, and food sovereignty. Furthermore, our Vision includes an Agriculture Marketplace in India dedicated to Modern Implements.



#### **OUR MISSION**

At Navankur, we aim to lead agricultural innovation through Smart Farming, Conservation Agriculture, Climate-Smart, and Water saving techniques. We embrace Farm Automation, Soil Health Management, and Renewable Energy use. At our Agriculture Marketplace in India, we feature cutting-edge technologies, modern implements, and efficient farming systems. Moreover, along with eco-friendly practices, we promote Resource Efficient Farming techniques for sustainable future agricultural success.



Mr. ASHISH AGGARWAL FOUNDER & CEO

A tremendous entrepreneur and social activist, Mr. Ashish Aggarwal is the CEO of Navankur. With a diverse educational background, he is an alumnus of the prestigious institution IIM-Calcutta for the Executive Program in Global Business Management (EPGBM).

He completed his master's in Rural Development from the National Institute of Rural Development (NIRD) besides that he is an engineering graduate from Kurukshetra University. He is widely recognized across the industry for his path-breaking and visionary contribution to the academic sector.

Despite owning profit-making companies, he intrinsically contributes to the public welfare. His vision is to recruite more than 10 million aspirants at the entry-level hierarchy of job roles in the next 5 years which is further taken over and being conducted by his proficient and enthusiastic team under his leadership.

With the experience of more than 15 years in the fields of generic management, operations, business strategic managment, people management. business development. liaison and development and management, training project management, he also keeps the vision of improving the lives of crores of farmers in India, who are working at the grass-root levels. At Navankur, Mr. Ashish Aggarwal directs the business vertical of agriculture and uses his knowledge of rural development studies.



## **CEREALS**

Explore a diverse world of grains that have been an essential part of human diets for centuries. A wholesome breakfast to a comforting bowl of porridge, our Cereals category offers a multitude of options to meet your culinary and dietary needs.



#### Wheat

**Source:** Madhya Pradesh, Uttar Pradesh Punjab

Season: Feb-May



#### Maize

**Source:** Madhya Pradesh, Himachal Pradesh

Season: Sep-Dec



Ranjeet Rice

Source: Assam

Season: Jan-Mar, Nov-Dec



#### Masuri Rice

**Source:** Chhattisgarh

**Season:** Jan-Mar, Sep-Dec



#### Madhumati Rice

Source: Madhya Pradesh

Season: Oct-Nov



#### Pusa Rice

Source: Punjab

Season: Oct-Dec



#### **Bahadur Rice**

Source: Nagaland

Season:

Nov-Dec



#### Kali Khasa Rice

Source: Tripura

Season: Jan-Feb, Jun-Jul



## Sugandha Basmati Rice

Source: Uttar Pradesh

Season: Oct-Dec



## Dev Bhog Basmati Rice

Source:

Arunachal Pradesh

Season: Dec-Feb



#### **Chak Hao Black Rice**

Source: Manipur

Season:

Nov-Jan



#### Joha Rice

Source: Assam

Season: Dec-Jan



# **MILLETS**

Discover the ancient grains reborn. These humble yet extraordinary seeds have stood the test of time, offering a natural and wholesome alternative to modern diets. Embrace the goodness of millets sourced with highest quality and authenticity.



## Bajra

Source:

Madhya Pradesh, Rajasthan Uttar Pradesh

Season:

July, Sep-Dec



#### Kodo

**Source:** Chhattisgarh

**Season:** Jan-Mar



#### Kutki

**Source:** Chhattisgarh

Season: Oct-Jan



#### **Jowar**

Source:

Madhya Pradesh, Rajasthan

Season: Aug-Nov

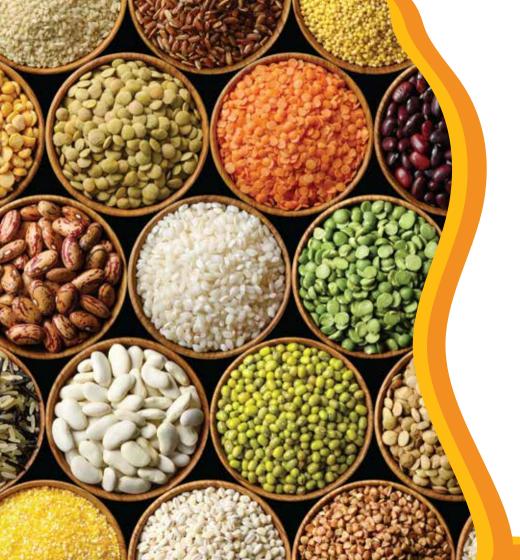


## Raagi

**Source:** Chhattisgarh

Season:

Jan-Mar



# **PULSES**

Pulses, with their rich nutritional profile and eco-friendly impact, are a vital part of a wholesome diet. Each pulse is carefully sourced to meet the highest standards of quality and flavor, ensuring nutritious and delicious meals.



#### Soyabean

Source:

Madhya Pradesh, Arunachal Pradesh

Season:

Jan-Feb, Nov-Dec



#### **Urad**

**Source:** Chhattisgarh

**Season:** Jan-Mar. Dec



#### Moong

Source:

Madhya Pradesh, Rajasthan, Chhattisgarh, Maharashtra

Season:

Jan, Apr-Jun, Oct-Dec



#### **Arhar Dal**

Source:

Madhya Pradesh

Season: Dec-Jan



#### **Bengal Gram**

Source:

Madhya Pradesh, Rajasthan

Season:

Mar-Jun



#### Chana Dal

Source:

Madhya Pradesh

Season: Mar-Apr



# **FRUITS**

From orchards and fields to your table, these fruits embody the epitome of freshness and natural goodness. Each fruit is carefully selected to ensure exceptional taste, quality, and ripeness.



#### **Tomato**

#### Source:

Madhya Pradesh, Chhattisgarh, Haryana, Mizoram, Maharashtra, Uttar Pradesh, Nagaland

#### Season:

Jan-July, Sep-Dec



#### Banana

#### Source:

Madhya Pradesh, Mizoram, Nagaland, Assam, Arunachal Pradesh

#### Season:

Jan-Dec



#### Litchi

Source: Assam

Season:

Season

Jun-Jul



#### **Tamarind**

**Source:** Chhattisgarh

**Season:** Mar-Apr



Khasi Mandarin

**Source:** Meghalaya

Season: Nov-Dec



#### Memang Narang

Source: Meghalaya

Season: Nov-Dec



#### Orange

Source: Arunachal Pradesh

Season: Dec-Jan



#### Lemon

**Source:** Assam, Manipur

**Season:**Jan-Mar, May-Oct,
Dec



#### Queen Pineapple

**Source:** Arunachal Pradesh, Nagaland, Tripura

Season: Feb-Aug



#### Kew Pineapple

Source:

Arunachal Pradesh, Mizoram, Nagaland, Assam, Meghalaya, Tripura

**Season:** Feb-Aug



#### Giant Pineapple

**Source:** Mizoram, Nagaland

**Season:** Feb-Mar, May-Aug



#### Lakhat Pineapple

Source: Mizoram

Season:

May-Aug



# **VEGETABLES**

From the garden to your plate, these vegetables are a testament to the joys of farm-fresh goodness. Each vegetable is handpicked to ensure the highest quality and flavor.



Onion

Source:

Madhya Pradesh, Haryana, Rajasthan

Season:

Mar-May, Nov-Dec



#### **Potato**

Source:

Haryana, Himachal Pradesh, Arunachal Pradesh, Nagaland, Uttar Pradesh

Season:

Jan-July, Sep, Oct, Dec



Pea

Source:

Madhya Pradesh, Chhattisgarh, Himachal Pradesh

Season:

Jan-Feb, Apr-May, Oct-Dec



Capsicum

Source: Maharashtra

Season:

Nov-Jan



**Bitter Gourd** 

Source:

Madhya Pradesh, Chhattisgarh, Maharashtra

Season:

Jan-Mar, May-Aug, Nov-Dec



Cucumber

Source:

Madhya Pradesh, Haryana Chhattisgarh, Nagaland

Season:

Apr-Jul, Oct-Dec



# SPICES & CONDIMENTS

From the subtle allure of aromatic spices to the bold flavors of condiments, our range offers the perfect finishing touch for your dishes. These versatile ingredients are the secret to transforming everyday meals into extraordinary dining experiences.



#### **Black Pepper**

**Source:** Meghalaya, Assam

Season: Jan-Mar



#### Bay Leaves

Source: Meghalaya

**Season:** Nov-Jan



#### Fenugreek Seeds

Source: Rajasthan

Season: Apr-May



#### **Star Anise**

Source: Arunachal Pradesh

Season: Sep-Nov



#### Cumin

**Source:** Rajasthan

Season: Apr-June



#### Black Cardamom

**Source:** Sikkim, Nagaland,

Arunachal Pradesh

Season: Sep-Jan



#### Cinnamon Polished Bark

**Source:** Meghalaya, Assam, Manipur

Season: Jan-Dec



#### Cinnamon Unpolished Bark

**Source:** Meghalaya, Assam, Manipur

Season:



#### Saffron

**Source:** Himachal Pradesh

Season: Sep-Oct



#### American Saffron

**Source:** Himachal Pradesh

Season: Sep-Oct



#### **Garlic**

**Source:** Uttar Pradesh, Nagaland, Tripura, Arunachal Pradesh

Season: Jan-Dec



#### Ginger

Source:

Haryana, Himachal Pradesh, Mizoram, Nagaland, Tripura, Arunachal Pradesh

Season: Jan, Mar-Dec



#### Karbi Anglong Ginger

Source: Assam

Season:

Dec-Mar, Jun-Jul



#### **Ginger Dry**

Source:

Himachal Pradesh, Mizoram, Arunachal Pradesh

Season: Sep-Jan



#### Green Chilli

Source:

Chhattisgarh, Madhya Pradesh, Maharashtra, Mizoram, Punjab, Tripura, Uttar Pradesh

Season: Jan-Dec



#### **Red Chilli**

**Source:** Madhya Pradesh

Season: Oct-Feb



#### Mizo Chilli

**Source:** Mizoram

Season: Nov-Feb



#### King Chilli

Source:

Nagaland, Mizoram, Assam

Season:

May-Jun, Sep-Oct



#### King Chilli (Oven Dry)

Source: Assam

Season: Sep-Nov



#### Birds Eye Chilli

Source: Mizoram

Season: Nov-Mar



#### Red Chilly Powder

**Source:** Madhya Pradesh

Season: Oct-Jan



#### **Turmeric**

#### Source:

Assam, Maharashtra, Mizoram, Arunachal Pradesh, Tripura, Nagaland, Meghalaya, Himachal Pradesh,

Season:

Jan-Oct



#### **Turmeric Dried**

**Source:** Assam, Meghalaya

Season: Mar-Jun



#### Turmeric Powder

Source: Maharashtra

Season: Jan-Dec



#### Mixed Masala

**Source:** Maharashtra

Season: Jan-Dec



#### Garam Masala

Source:

Maharashtra

Season: Jan-Dec



#### Fish Fry Masala

**Source:** Maharashtra

Season: Jan-Dec



#### Aagari Masala

**Source:** Maharashtra

Season: Jan-Dec



#### Goda Masala

**Source:** Maharashtra

Season: Jan-Dec



#### Malvani Masala

**Source:** Maharashtra

**Season:** Jan-Dec



#### Ginger, Garlic, Lemon Vinegar

Source: Haryana

Season: Jan-Mar



## **Apple Vinegar**

Source: Haryana

Season: Aug-Sep



#### Jamun Vinegar

Source:

Haryana

Season: July-Aug



# NUTS & OILSEEDS

Indulge in the natural goodness of our premium nuts and oilseeds. Packed with essential nutrients, these little powerhouses offer both crunch and flavor to your snacks and meals. Nourishment and satisfaction in every bite!



#### Groundnut

#### Source:

Madhya Pradesh, Gujarat, Chhattisgarh, Rajasthan, Nagaland

Season:

Jan-Mar, Oct-Dec



#### **Cashew Nut**

#### Source:

Meghalaya, Chhattisgarh, Tripura

Season:

Jan-Jun, Dec



#### **Niger Seed**

Source:

Chhattisgarh

Season:

Oct-Nov



#### Mustard

#### Source:

Madhya Pradesh, Assam, Chhattisgarh, Rajasthan, Uttar Pradesh

Season:

Jan-Jun, Dec



# **SWEETENERS**

Experience the natural sweetness of our products, the purest forms of sweeteners nature have to offer. Elevate your desserts and beverages with these wholesome choices and rediscover the art of sweetening.



**Gur (Jaggery)** 

**Source:** Madhya Pradesh

**Season:** Feb-Apr



#### Masala Jaggery Cube

**Source:** Madhya Pradesh

**Season:** Feb-Apr



## **Jaggery Cube**

**Source:** Madhya Pradesh

**Season:** Feb-Apr



#### Multi Floral Honey

Source:

Haryana, Himachal Pradesh

Season: Jan-Dec



#### Wild Honey

Source:

Chhattisgarh, Tripura

Season: Jan-Dec



#### Acacia Honey

Source:

Haryana

**Season:** Feb-Mar



#### **Mustard Honey**

Source: Haryana

Season: Dec-Jan



#### **Khair Honey**

Source: Haryana

Season: July-Aug



#### Litchi Honey

Source:

Madhya Pradesh, Haryana

Season: Jan-Dec



#### **Neem Honey**

Source: Haryana

**Season:** Mar-Apr



## **Ajwain Honey**

Source: Haryana

Season: Aug-Oct



#### Jamun Honey

Source: Haryana

**Season:** Jul-Aug



#### Tulsi Honey

Source: Haryana

Season: Jun-Jul



## Van Tulsi Honey

Source:

Madhya Pradesh

Season:

Jan-Dec



## **SEA FOOD**

Introducing our exquisite collection that offers a delightful array of options to satisfy your seafood cravings. With our carefully selected seafood, you can trust that every bite will be a taste the finest offerings. Elevate your culinary adventures to a new level of excellence.



## Tilapia Fish

Source: Gujarat

Season: Mar-Jun



#### Basa Fish

Source: Gujarat

Season: Jan-Dec



## Black Tiger Shrimp

Source: Gujarat

Season: Mar-Jun



#### Vannamei Shrimp

Source: Gujarat

Season: Mar-Jun



# VALUE ADDED PRODUCTS

Discover convenience and culinary excellence in our value-added products. We've taken the finest ingredients and transformed them into ready-to-use wonders that simplify your cooking without compromising on quality. Your kitchen, our expertise - together, a recipe for culinary success.



Amla Barfi

**Source:** Uttar Pradesh

Season: Jan-Dec



# **Amla Candy**

**Source:** Uttar Pradesh

Season: Jan-Dec



# Amla Candy (Jaggery)

**Source:** Uttar Pradesh

Season: Jan-Dec



#### Amla Laddu

**Source:** Uttar Pradesh

Season: Jan-Dec



#### **Amla Toffee**

**Source:** Uttar Pradesh

Season: Jan-Dec



#### Mahua Laddu

**Source:** Chhattisgarh

Season: May-Jul



Amla Murabba

**Source:** Uttar Pradesh

Season: Jan-Dec



Karonda Murabba

Source: Haryana

Season: Jul-Sep



Bamboo Murabba

Source: Haryana

Season: Jan-Dec



Ber Murabba

Source: Haryana

Season: Feb-Apr



**Ginger Murabba** 

Source: Haryana

Season: Nov-Dec



Harad Murabba

Source: Haryana

Season: Jan-Dec



Bajra Biscuit

Source: Rajasthan

Season: Oct-Dec



# **Banana Chips**

Source:

Madhya Pradesh, Nagaland

Season: Jan-Dec



#### **Shakar Para**

Source: Rajasthan

Season:

Oct-Dec



#### Namak Para

Source: Rajasthan

Season: Oct-Dec



# **PICKLES**

Add a burst of flavor to your meals with our exquisite range of pickles. Crafted with time-honored recipes and premium ingredients, our pickles offer a symphony of taste sensations. From the tangy kick of traditional classics to the innovative flavors of exotic blends, each jar is a testament to culinary craftsmanship.



**Amla Pickle** 

**Source:** Uttar Pradesh

**Season:** Jan-Dec



**Garlic Pickle** 

**Source:** Uttar Pradesh

Season: Jan-Dec



## **Ginger Pickle**

**Source:** Uttar Pradesh

Season: Jan-Dec



#### Green Chilli Pickle

Source: Uttar Pradesh

Season:



Jackfruit Pickle

**Source:** Chhattisgarh

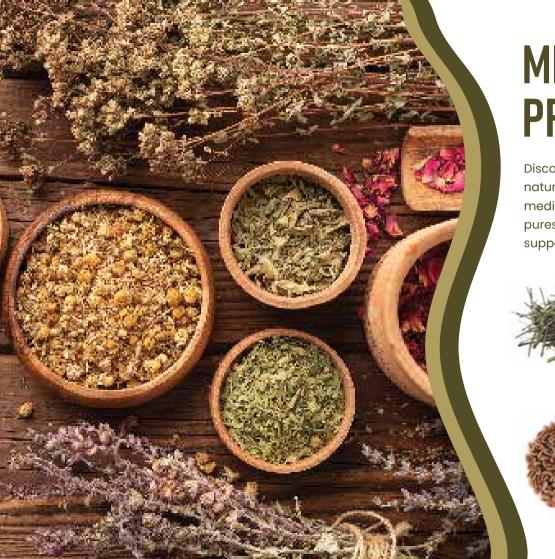
Season: May-Jul



#### Mahua Pickle

**Source:** Chhattisgarh

Season: May-Jul



# MEDICINAL PRODUCTS

Discover the healing power of nature with our range of natural medicinal products. We source the purest botanical ingredients to support your well-being.



#### Chirata

**Source:** Chhattisgarh

Season: Oct-Dec



# Isabgol

Source: Rajasthan

**Season:** Apr-Jun



# **TEA**

Experience the art of relaxation and indulgenence word should be together with our exquisite tea collection. Handpicked from the finest tea gardens, our range offers a symphony of flavors and aromas. Dive into the world of tea and discover a beverage that delights the senses and rejuvenates the spirit



#### Tea

**Source:** Chhattisgarh

Season: Jan-Dec

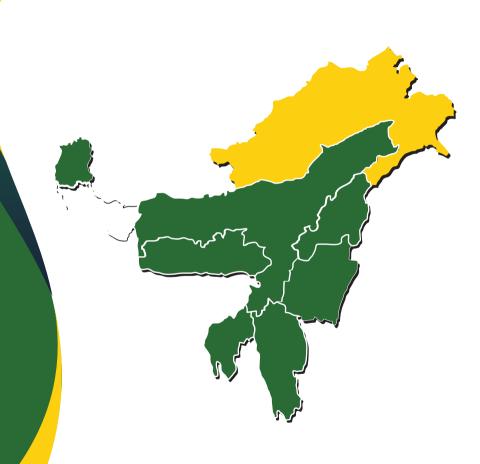


Source: Arunachal Pradesh

**Season:** Feb-Mar

# ARUNACHAL PRADESH

Arunachal Pradesh, nestled in the pristine Himalayan region, offers a treasure trove of unique and diverse products that capture the essence of its rich cultural heritage and natural beauty. The region's pure and unblemished environment yields organic and aromatic spices and teas making it a hub for nature's bounty.





Dev Bhog Basmati Rice

Source: Arunachal Pradesh

Season: Dec-Feb



# Soyabean

Source: Arunachal Pradesh

**Season:** Jan-Feb



## Kew Pineapple

Source: Arunachal Pradesh

Season: Apr-May



# Queen Pineapple

**Source:** Arunachal Pradesh

Season: Apr-May



#### Banana

**Source:** Arunachal Pradesh

Season:



## Orange

**Source:** Arunachal Pradesh

Season: Dec-Jan



**Potato** 

**Source:** Arunachal Pradesh

Season: Jan-Feb



Ginger

**Source:** Arunachal Pradesh

Season: Mar-Apr



**Dried Ginger** 

Source: Arunachal Pradesh

Season: Oct-Dec



**Turmeric** 

**Source:** Arunachal Pradesh

**Season:** Mar-Apr



**Star Anise** 

**Source:** Arunachal Pradesh

Season: Sep-Nov



Black Cardamom

**Source:** Arunachal Pradesh

Season: Nov-Jan



Tea

**Source:** Arunachal Pradesh

**Season:** Feb-March



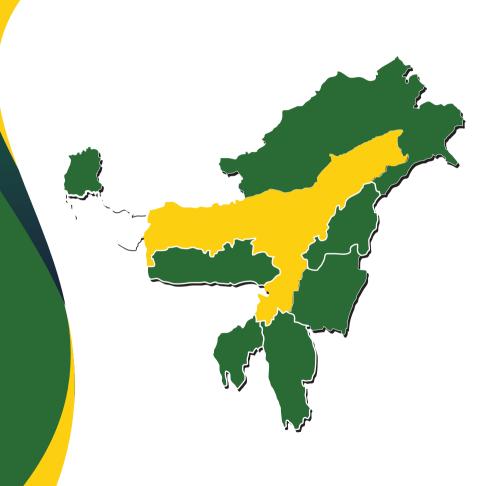
Garlic

**Source:** Arunachal Pradesh

Season: Mar-Apr

# **ASSAM**

Assam, the lush and fertile state in Northeast India, offers a delightful assortment of food products that celebrate its rich culinary heritage. Assam's diverse and bountiful landscape yields a variety of rice, including fragrant and unique variants like Joha and Ranjeet rice.





**Ranjeet Rice** 

Source: Assam

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**Season:** Jan-Mar, Nov-Dec



Joha Rice

Source: Assam

Season: Dec-Jan



Banana

Source: Assam

Season: Jan-Dec



Litchi

Source: Assam

Season: Jun-Jul



Lemon

Source: Assam

Season:

Jan-Mar, May-Oct,



Kew Pineapple

Source: Assam

Season: Jul-Feb



Karbi Anglong Ginger

Source: Assam

**Season:** Dec-Mar, Jun-Jul



# **Black Pepper**

Source: Assam

Season: Jan-Mar



#### Cinnamon Polished Bark

Source: Assam

Season: Jan-Dec



#### Cinnamon Unpolished Bark

Source: Assam

Season: Jan-Dec



# King Chilli (Oven Dry)

Source: Assam

Season: Sep-Nov



# King Chilli

Source: Assam

Season: May-Jun



# **Turmeric Dried**

Source: Assam

Season: Mar-Jun



## **Turmeric**

Source: Assam

Season: Jan-Mar



#### Mustard

Source: Assam

**Season:** Feb-Apr

# CHHATTISGARH

Embark on a flavorful expedition through the heart of Chhattisgarh with our distinctive products. Immerse yourself in the diverse and authentic tastes inspired by the rich cultural heritage of this vibrant state. Our thoughtfully crafted offering encapsulates the essence of Chhattisgarh, blending indigenous spices and traditional ingredients for a truly unique gastronomic experience. From the lush landscapes to your table, each bite is a celebration of Chhattisgarh's diversity.





**Masuri Rice** 

**Source:** Chhattisgarh

**Season:** Jan-Mar, Sep-Dec



Ragi

**Source:** Chhattisgarh

**Season:** Jan-Mar



#### Kodo

**Source:** Chhattisgarh

Season: Jan-Mar



#### Kutki

**Source:** Chhattisgarh

Season: Oct-Jan



# Moong

**Source:** Chhattisgarh

Season: Oct-Dec



#### **Urad**

**Source:** Chhattisgarh

Season: Dec-Mar



Pea

**Source:** Chhattisgarh

Season: Oct-Dec



**Bitter Gourd** 

**Source:** Chhattisgarh

Season: May-Aug



Cucumber

Source:

Chhattisgarh

Season: May-Jul



#### Green Chilli

**Source:** Chhattisgarh

Season:

Jun-Aug, Oct-Dec



**Tamarind** 

Source: Chhattisgarh

Season: Mar-Apr



# **Nigerseed**

**Source:** Chhattisgarh

Season: Oct-Nov



#### Mustard

Source: Chhattisgarh

Season: Dec-Feb



#### **Tomato**

Source: Chhattisgarh

Season: Jan-Mar, Sep-Nov



Groundnut

**Source:** Chhattisgarh

**Season:** Jan-Mar



**Cashew Nut** 

**Source:** Chhattisgarh

Season: Apr-Jun



Mahua Laddu

**Source:** Chhattisgarh

Season: May-Jul



# Wild Honey

**Source:** Chhattisgarh

Season: Jan-Dec



Tea

**Source:** Chhattisgarh

Season: Jan-Dec



Chirata

**Source:** Chhattisgarh

Season: Oct-Dec



Jackfruit Pickle

**Source:** Chhattisgarh

Season: May-Jul



Mahua Pickle

**Source:** Chhattisgarh

Season: May-Jul

# **GUJARAT**

Embark on a journey through the vibrant state of Gujarat with our premium products. Immerse yourself in the rich tapestry of flavors that Gujarat is renowned for. Our meticulously crafted offering is a celebration of Gujarat's heritage, bringing to your table the authentic taste of this land of colors and festivities. Elevate your experience with the distinctive essence of Gujarat encapsulated in every bite.





Tilapia Fish

**Source:** Gujarat

Season: Mar-Jun



## Basa Fish

**Source:** Gujarat

Season: Jan-Dec



# Black Tiger Shrimp

Source: Gujarat

**Season:** Mar-Jun



# Vannamei Shrimp

**Source:** Gujarat

Season: Mar-Jun



#### Groundnut

**Source:** Gujarat

Season: Oct-Nov

# **HARYANA**

Savor the essence of Haryana with our exceptional products, a tribute to the richness of this vibrant state. Immerse yourself in the robust and authentic flavors, carefully curated to capture the spirit of Haryanvi cuisine. From the fertile fields to your table, our offering embodies the heartiness and tradition that define Haryana's heritage. Each bite is a journey through the agricultural abundance and cultural richness making Haryana a culinary delight.





**Tomato** 

Source: Haryana

Season: Oct-Dec



#### Cucumber

Source: Haryana

Season: Oct-Dec



Onion

Source: Haryana

Season: Apr-May



**Potato** 

Source: Haryana

Season:

Dec-Feb



Ginger

Source: Haryana

Season: Oct-Dec



Harad Murabba

Source: Haryana

Season: Jan-Dec



Ginger Murabba

Source: Haryana

Season: Nov-Dec



Ber Murabba

Source: Haryana

Season: Feb-Apr



#### Bamboo Murabba

Source: Haryana

Season: Jan-Dec



#### Karonda Murabba

Source: Haryana

Season: Jul-Sep



# **Acacia Honey**

Source:

Haryana

Season: Feb-Mar



# Jamun Honey

Source: Haryana

Season: Jul-Aug



# Neem Honey

Source: Haryana

Season: Mar-Apr



# Ajwain Honey

Source: Haryana

Season: Aug-Oct



# Tulsi Honey

Source: Haryana

Season: Jun-Jul



## Multi Floral Honey

Source: Haryana

**Season:** Mar-Apr



Litchi Honey

Source: Haryana

Season: Mar-Apr



# Khair Honey

Source: Haryana

Season: July-Aug



#### **Mustard Honey**

Source: Haryana

Season: Dec-Jan



# Ginger, Garlic, Lemon Vinegar

Source: Haryana

Season: Jan-Mar



#### Jamun Vinegar

Source: Haryana

Season: July-Aug



#### **Apple Vinegar**

Source: Haryana

**Season:** Aug-Sep

# HIMACHAL PRADESH

Discover the pristine flavors of the Himalayas with our exclusive products. Cultivated with care and inspired by the bounty of the mountains, our offering encapsulates the essence of Himachal Pradesh. Immerse yourself in the natural goodness and authentic taste of locally sourced ingredients to bring you an experience like no other. From the crisp mountain air to your table, savor the unique charm and richness of Himachal Pradesh with each delicious bite.





Maize

**Source:** Himachal Pradesh

Season: Sep-Oct



Pea

**Source:** Himachal Pradesh

Season: Jan-Feb



**Potato** 

Source:

Himachal Pradesh

Season:



Ginger

**Source:** Himachal Pradesh,

Season: Oct-Dec



**Turmeric** 

Source: Himachal Pradesh

Season: Jan-Mar



**Ginger Dry** 

Source: Himachal Pradesh

Season: Sep-Oct



#### Saffron

**Source:** Himachal Pradesh

Season: Sep-Oct



## American Saffron

Source:
Himachal Pradesh

Season: Sep-Oct



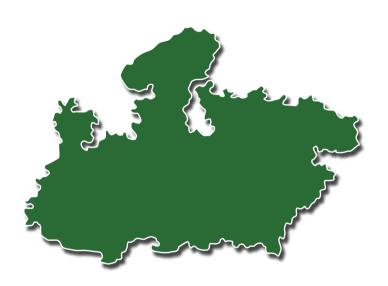
# Multi Floral Honey

Source: Himachal Pradesh

Season: Jan-Dec

# MADHYA Pradesh

Embark on a culinary adventure through the heart of India with our exclusive products from Madhya Pradesh. Indulge in the rich tapestry of flavors inspired by the diverse landscapes and cultural heritage of this enchanting state. Our thoughtfully crafted offering brings together the finest ingredients, reflecting the essence of Madhya Pradesh's traditions. From the royal kitchens to the bustling street markets, each bite is a tribute to the culinary legacy of this central Indian jewel.





Wheat

Source:

Madhya Pradesh

Season:

Mar-May



## Maize

**Source:** Madhya Pradesh

Season: Oct-Dec



#### Madhumati Rice

**Source:** Madhya Pradesh

Season: Oct-Nov



#### **Jowar**

Source:

Madhya Pradesh

Season: Sep-Oct



# Bajra

**Source:** Madhya Pradesh

Season: Sep-Nov



# **Bengal Gram**

**Source:** Madhya Pradesh

Season: Mar-Jun



Soyabean

**Source:** Madhya Pradesh,

Season: Nov-Jan



# Moong

**Source:** Madhya Pradesh

**Season:** Apr-Jun



#### **Arhar Dal**

**Source:** Madhya Pradesh

Season: Dec-Jan



#### Chana Dal

**Source:** Madhya Pradesh

Season: Mar-Apr



Onion

**Source:** Madhya Pradesh

**Season:** Mar-May



#### Pea

**Source:** Madhya Pradesh

**Season:** Apr-May, Oct-Nov



**Bitter Gourd** 

**Source:** Madhya Pradesh

**Season:** Jan-Mar, Jun-Aug



#### **Tomato**

**Source:** Madhya Pradesh

Season: Dec-Feb



#### Cucumber

**Source:** Madhya Pradesh

Season: Jun-Mar



#### Banana

**Source:** Madhya Pradesh

Season: Jan-Dec



Mustard

**Source:** Madhya Pradesh

**Season:** Mar-Apr



Groundnut

**Source:** Madhya Pradesh

Season: Nov-Jan



**Green Chilli** 

**Source:** Madhaya Pradesh,

**Season:** Apr-Jun, Oct-Dec



# **Gur (Jaggery)**

**Source:** Madhya Pradesh

Season: Feb-Apr



#### **Red Chilli**

**Source:** Madhya Pradesh

Season: Oct-Feb



## **Jaggery Cube**

**Source:** Madhya Pradesh

Season: Feb-Apr



#### Red Chilly Powder

**Source:** Madhya Pradesh

Season: Oct-Jan



#### Masala Jaggery Cube

**Source:** Madhya Pradesh

**Season:** Feb-Apr



# Van Tulsi Honey

**Source:** Madhya Pradesh

Season: Jan-Dec



# Litchi Honey

**Source:** Madhya Pradesh

Season: Jan-Dec



# **Banana Chips**

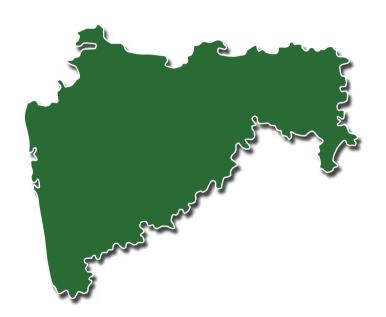
**Source:** Madhya Pradesh

Season:

Jan-Dec

# MAHARASHTRA

Embark on a gastronomic journey through the heart of Maharashtra with our exquisite products. Indulge in the rich and diverse flavors that define this culinary haven. Our thoughtfully curated offering captures the essence of Maharashtra's gastronomic tapestry, blending aromatic spices and authentic ingredients to deliver a true taste of tradition. From the bustling streets of Mumbai to the serene coastal kitchens, every bite is a celebration of Maharashtra's heritage.





**Tomato** 

Source: Maharashtra

Season: Dec-Feb



Capsicum

Source: Maharashtra

Season: Nov-Jan



#### **Bitter Gourd**

**Source:** Maharashtra

Season:

Feb-Mar, Nov-Dec



#### Green Chilli

Source:

Maharashtra

Season: Dec-Jan



**Turmeric** 

**Source:** Maharashtra

**Season:** Jan-Mar



#### Turmeric Powder

**Source:** Maharashtra

Season: Jan-Dec



#### Garam Masala

Source:

Maharashtra

Season: Jan-Dec



#### Mixed Masala

Source: Maharashtra



Aagari Masala

**Source:** Maharashtra

Season: Jan-Dec



## Fish Fry Masala

Source: Maharashtra

Season: Jan-Dec



## Malvani Masala

Source:

Season: Jan-Dec



#### Goda Masala

**Source:** Maharashtra

**Season:** Jan-Dec



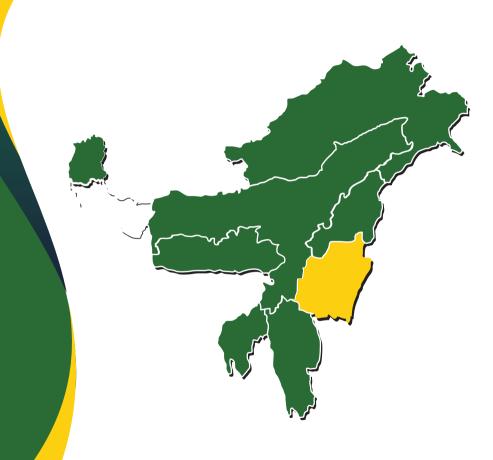
# Moong

**Source:** Maharashtra

**Season:** Apr-Jun

# **MANIPUR**

Manipur, with its lush landscapes and vibrant culture, presents an exquisite range of food products that offer a taste of its unique culinary traditions. From the famous Manipuri black rice, cherished for its nutty flavor and health benefits, to the fiery delights of traditional Spices, Manipur's food products are a harmonious blend of flavors and heritage.





## Chak Hao Black Rice

**Source:** Manipur

Season: Nov-Jan



#### Lemon

**Source:** Manipur

Season: Dec-Jan, May-Jun



# Cinnamon Polished Bark

**Source:** Manipur

Season: Jan-Dec

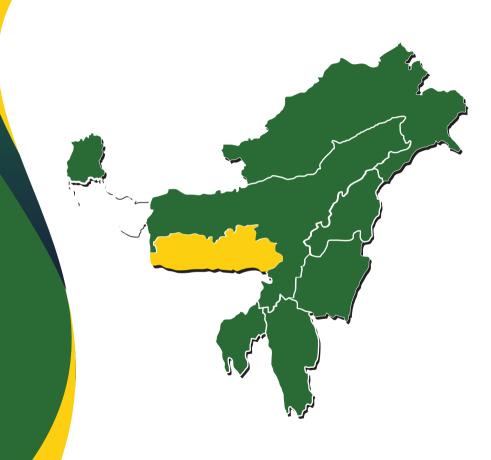


#### Cinnamon Unpolished Bark

**Source:** Manipur

# MEGHALAYA

Meghalaya, the abode of clouds, offers a delectable range of food products and cultural diversity. From the cherished Meghalaya Pineapple, known for its sweet and tangy flavor. Meghalaya's spices and condiments add a burst of flavor to its cuisine.





## Khasi Mandarin

**Source:** Meghalaya

Season: Nov-Dec



# Memang Narang

**Source:** Meghalaya

Season: Nov-Dec



# Kew Pineapple

Source: Meghalaya

Season: July-Feb



#### **Cashew Nut**

Source: Meghalaya

Season: Dec-Mar



# **Black Pepper**

**Source:** Meghalaya

Season: Jan-Mar



## **Bay Leaves**

Source: Meghalaya

Season: Nov-Jan



#### Cinnamon Polished Bark

**Source:** Meghalaya

Season: Jan-Dec



#### Cinnamon Unpolished Bark

Source: Meghalaya



## **Turmeric**

Source: Meghalaya

Season: Feb-Apr



# Turmeric Dried

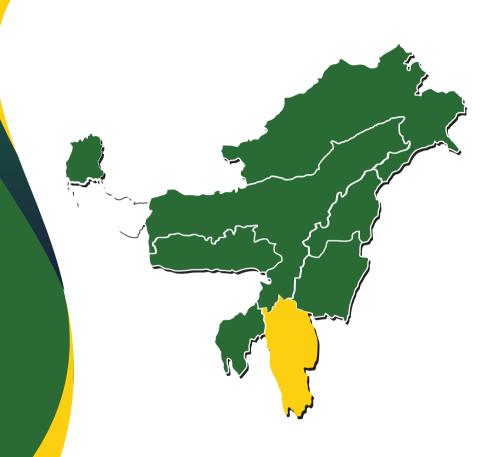
Source:

Meghalaya

Season: Mar-Jun

# **MIZORAM**

Mizoram, with its picturesque landscapes and vibrant culture, presents a delectable array of food products that capture the essence of its rich culinary heritage. From the renowned Mizoram Mizo Chili, one of the world's spiciest chili peppers. Mizoram's food products are a celebration of its diverse culinary traditions. The state's organic and fertile land yields an abundance of fruits and vegetables.





# Kew Pineapple

Source: Mizoram

Season: May-Aug



# Lakhat Pineapple

Source: Mizoram

Season: May-Aug



# Giant Pineapple

Source: Mizoram

Season: May-Aug



#### Banana

Source: Mizoram

Season: Sep-Apr



#### **Green Chilli**

Source:

**Season:** Jun-Aug, Nov-Dec



# Mizo Chilli

Source: Mizoram

Season: Nov-Feb



# King Chilli

Source: Mizoram

Season: May-Jun



# Birds Eye Chilli

Source: Mizoram

Season: Nov-Mar



Ginger

Source: Mizoram

Season: Jul-Sep



**Tomato** 

Source: Mizoram

Season:

May-Jul, Nov-Dec



**Ginger Dry** 

Source: Mizoram

Season: Nov-Jan



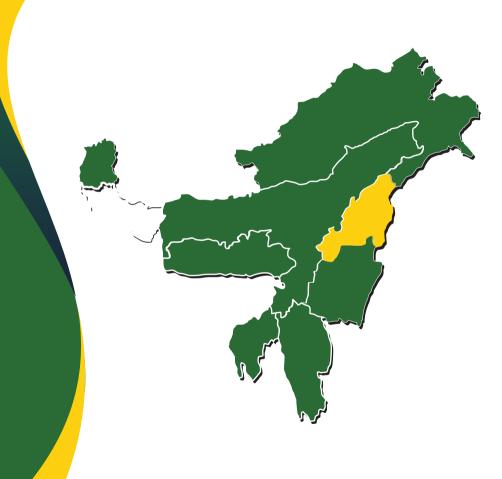
**Turmeric** 

Source: Mizoram

Season: Jan-Mar

# **NAGALAND**

Nagaland, a land of vibrant culture and breathtaking landscapes, offers a delightful array of food products that showcase its rich culinary heritage. From the world-famous King Chili, renowned for its fiery heat, to the unique flavors of smoked meats, Nagaland's food products embody a distinct and bold palate. The state's fertile hills produce an abundance of indigenous herbs and spices, adding depth to its traditional dishes.





#### **Bahadur Rice**

Source: Nagaland

Season: Nov-Dec



# Queen Pineapple

Source: Nagaland

**Season:** Feb-Mar, Jul-Aug



# Kew Pineapple

Source: Nagaland

**Season:** Feb-Mar, Jul-Aug



# Giant Pineapple

Source: Nagaland

**Season:** Feb-Mar, Jul-Aug



#### **Tomato**

Source: Nagaland

Season: Oct-Dec



#### Banana

Source: Nagaland

Season: May, Jul



**Potato** 

Source: Nagaland

Season:



#### Cucumber

Source: Nagaland

**Season:** Apr-Jun



#### Groundnut

Source: Nagaland

Season:



# **Banana Chips**

Source: Nagaland

Season: Jun-Dec



Ginger

Source: Nagaland

**Season:** Apr-May, Dec-Jan



#### **Black Cardamom**

Source: Nagaland

Season: Sep-Jan



King Chilli

Source: Nagaland

Season: Sep-Oct



Turmeric

Source: Nagaland

Season:

Feb-May, Aug-Oct



**Garlic** 

Source: Nagaland

Season: Apr-May

# PUNJAB

Experience the bold and robust flavors of Punjab with our premium products. Immerse yourself in the rich heritage of the land of five rivers, where every bite tells a tale of tradition and passion. Our carefully crafted offering is a symphony of aromatic spices and authentic ingredients, capturing the essence of Punjab's vibrant cuisine. From the lush fields to your plate, savor the warmth and heartiness experience.





#### Wheat

Source: Punjab

Season: Apr-May



# Pusa Rice

**Source:** Punjab

Season: Oct-Dec



# **Green Chilli**

Source: Punjab,

**Season:** Jan-Mar

# **RAJASTHAN**

Savor the rich flavors of Rajasthan with our premium food product! Each bite is a journey through the aromatic spices and culinary traditions that make Rajasthan truly unique. Elevate your dining experience with the essence of Rajasthan encapsulated in every product. Discover the taste of tradition, crafted for today's connoisseurs.





# Bajra

Source: Rajasthan

Season: Oct-Dec



#### Jowar

Source: Rajasthan

Season: Aug-Nov



# Moong

Source: Rajasthan

Season: Nov-Jan



# **Bengal Gram**

Source: Rajasthan

Season: Apr-Jun



## Onion

Source: Rajasthan

Season: Nov-Dec



# Fenugreek Seeds

Source: Rajasthan

Season: Apr-May



#### Cumin

Source: Rajasthan

Season: Apr-Jun



#### Groundnut

Source: Rajasthan

Season: Nov-Jan



Mustard

Source: Rajasthan

Season: Feb-Jun



Bajra Biscuit

Source: Rajasthan

Season: Oct-Dec



Namak Para

Source: Rajasthan

Season: Oct-Dec



**Shakar Para** 

Source: Rajasthan

Season: Oct-Dec



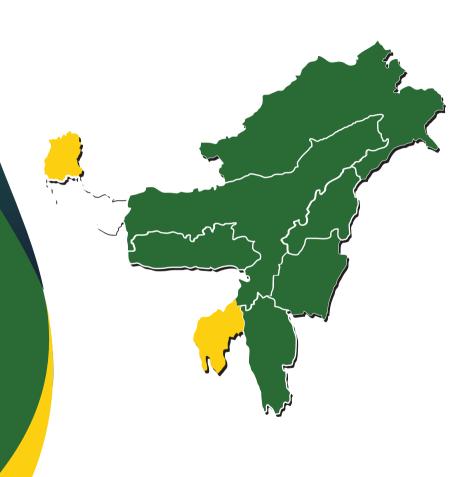
Isabgol

Source: Rajasthan

**Season:** Apr-Jun

# TRIPURA & SIKKIM

Tripura, a state with lush landscapes and diverse culture, and Sikkim, The Green Paradise of Agriculture presents a delectable range of food products that encapsulate its unique culinary heritage. Known for its pristine landscapes and eco-friendly farming practices, Sikkim has become beacon of sustainable agriculture in India. From the fragrant special Kali Khasa rice to the state's spices and condiments, Tripura's food products are a celebration of its rich and flavorful traditions.





#### Kali Khasa Rice

Source: Tripura

Season: Jan-Feb, Jun-Jul



## Cashew Nut

Source: Tripura

**Season:** Jan-Mar, Dec



# Queen Pineapple

Source: Tripura

Season: Apr-Jul



# Kew Pineapple

Source: Tripura

Season: July-Feb



Ginger

Source: Tripura

Season: Jun-Jul



**Garlic** 

Source: Tripura

Season: Mar-Apr



**Green Chilli** 

Source: Tripura

Season: Jan-Dec



**Turmeric** 

Source: Tripura

Season: Jun-Jul



# Wild Honey

Source:

Tripura

Season: Nov-Dec



# Black Cardamom

Source: Sikkim

Season: Oct-Jan

# **UTTAR PRADSH**

Indulge in the exquisite flavors of Uttar Pradesh. Our carefully handpicked offerings capture the essence of Uttar Pradesh's heritage, blending traditional spices and authentic techniques for a delightful and unforgettable experience. Unwrap the taste of tradition, as we bring the soulful essence of Uttar Pradesh's to your table.





Wheat

**Source:** Uttar Pradesh

Season: Feb-May



## Sughandha Basmati Rice

Source: Uttar Pradesh

Season: Oct-Dec



Bajra

**Source:** Uttar Pradesh

Season: Jul, Oct-Nov



**Tomato** 

**Source:** Uttar Pradesh

**Season:** Mar-May, Sep-Nov



**Potato** 

**Source:** Uttar Pradesh

**Season:** Mar-May, Sep-Oct



Green Chilli

**Source:** Uttar Pradesh



**Garlic** 

Source: Uttar Pradesh

Season: Jan-Dec



#### Mustard

Source:

**Season:** Feb-Apr



Green Chilli Pickle

Source: Uttar Pradesh

Season: Jan-Dec



#### **Garlic Pickle**

**Source:** Uttar Pradesh

Season: Jan-Dec



**Amla Pickle** 

**Source:** Uttar Pradesh

Season: Jan-Dec



# **Ginger Pickle**

**Source:** Uttar Pradesh



Amla Barfi

Source: Uttar Pradesh

Season: Jan-Dec



**Amla Candy** 

**Source:** Uttar Pradesh

Season: Jan-Dec



Amla Candy (Jaggery)

**Source:** Uttar Pradesh

Season: Jan-Dec



Amla Laddu

**Source:** Uttar Pradesh

Season: Jan-Dec



**Amla Toffee** 

**Source:** Uttar Pradesh

Season: Jan-Dec



Amla Murabba

**Source:** Uttar Pradesh





ARUNACHAL PRADESH | ASSAM | CHHATTISGARH | GUJARAT | HARYANA | HIMACHAL PRADESH | MADHYA PRADESH | MAHARASHTRA MANIPUR | MEGHALAYA | MIZORAM | NAGALAND | PUNJAB | RAJASTHAN | SIKKIM | TRIPURA | UTTAR PRADESH

Get in touch with us to avail all the latest information at your fingertips!

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