



AMBROZIA FRESHLY FROZEN


Hygiene Exemplified

weave your magic to
create signature dishes
with our **exclusive range**
of ready-to-eat products





Welcome to AMBROZIA FROZEN FOOD



Having established ourselves as proud leader in food & beverages business in North India over the last 23 years, FOOD – it's taste , aroma , texture & behavior is what we have learned & mastered over this period, be it the Punjabi Tadka's or the South Indian Spice; be it the Oriental or the Continental!!!!

When we look ahead, the next step for us naturally had to be the Industrial Production of finished food.





WHY FROZEN?

Frozen RTE (Ready To Eat) is today accepted world over as healthier and more convenient option with more consumers gradually shifting towards it.

The changing lifestyles of the global population marked with busy schedules are driving the consumption of frozen food worldwide.

With less time to cook elaborate and nutritious meals, an increasingly high number of consumers are opting for convenient meal options.

AS HEALTHY AS FRESH FOOD

BACTERIA FREE

It is scientifically proven that there is no bacteria regeneration when the product is frozen below 0° C. The products are rapidly blast frozen which ensures zero bacteria growth.

100% TASTE RETENTION

Unlike Retort or Canned, since the food is not reheated, heat sterilized or preservatives added to store them, the frozen product guarantees 100% taste retention till the last day of its shelf life.

CONSISTENCY

Frozen products meet high standards of quality and guarantees unmatched consistency and uniformity. Since the products are industrially produced with set recipes and standards, hence we get consistent taste every time.

HEALTHIER THAN HOME

Since the products are manufactured in controlled hygienic conditions with least amount of manual handling, it is proven that they are healthier than home made products.

FRESHNESS SEALED

The products are generally frozen within limited time after cooking to lock in key nutrients and preserve taste.

Frozen Foods show great nutritional value and have an extended use by expiry date and prolongs their stay in the freezer keeping the food fresh, tasty, and healthy for human consumption.

COST EFFECTIVE

Since the food products are manufactured in bulk quantity at industrial level, the per unit cost of each product is minimized for the consumer. Also at the end user level i.e in a household, the consumer takes out and heats as much as is needed for a meal, hence reducing unnecessary wastage.



AMBROZIA FRESHLY FROZEN

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Since our inception, 23 years ago, we've remained at the pinnacle of our game. We've focused on clock building and not just time telling. A philosophy rooted deep into our company which has grown from a few passionate and hard-working men into a large, professionally run organization.

Having multiple selling points spread over 4 states, consistency of taste & the cost effectiveness was a big challenge the Company was facing 3 years back. That is when our team of chef's lead by our Executive Chef, Oishi Neogy, came up with the idea of bulk cooking & freezing the food. Chef Oishi, having worked in Dubai earlier before joining has had an experience in doing the same.

Having successfully executed the freezing of snacks & gravies across different cuisines & kitchens for our internal consumption purpose over the last 3 years, Company has now bought land and built a facility to start commercial production of frozen foods for retail & HORECA segment.

WHY AMBROZIA FROZEN FOOD

23 YEARS OF EXPERIENCE

23 years of rich experience in food industry, now it's time to share our passion for food of incomparable quality and taste to make your meals the most memorable at all times.

Now at AMBROZIA FROZEN FOOD we strive to bring our rich experience of food and taste to your dining table.

2 MILLION SATISFIED GUESTS

Ambrozia by virtue of catering to large number of high end weddings, corporate functions, clubs, and restaurants, has a large satisfied customer base. Over the due course of 23 years our +2 Million satisfied guests have moved and settled in different parts of the world.

These guest still crave for the rich and tasty Ambrozia food that they have had many years ago.

VARIETY AND AUTHENTICITY

Ambrozia Frozen Food from its repertoire brings to you food with authentic recipes, ingredients and taste. Over the years Ambrozia has been catering to wide spectrum of guests with varied tastes which has helped us master the recipes of a variety of dishes.

INDUSTRIALIZED PRODUCTION UNDER GUIDED NORMS

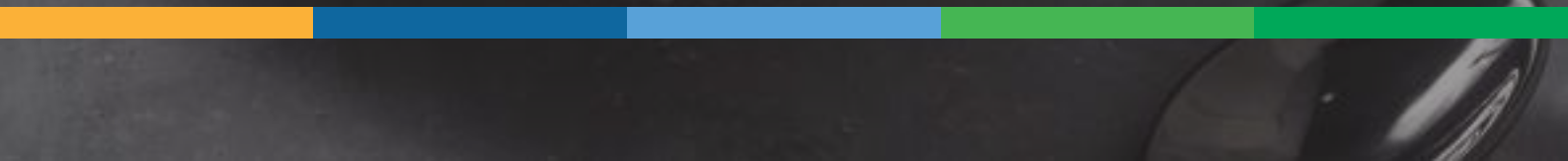
Now at Ambrozia Frozen Food, Ambrozia's rich food experience has been streamlined into an industrialized production line. All food items are prepared as per internationally guided norms with stringent quality checks and critical control points regarding taste and hygiene.

FROM THE LAND OF PUNJAB

Punjabi Cuisine is one of the most distinct and popular Indian cuisines. This cuisine has a rich tradition of many distinct and local ways of cooking. Distinctively Punjabi cuisine is known for its rich buttery flavours along with the extensive vegetarian dishes. Ambrozia Frozen Food being based in Punjab and with its rich experience in Punjabi food, brings this authentic taste to your households.



Frozen Snacks Range





Veg. Spring Rolls



5-7 Mins



Keep Frozen
-18°C



Heat from
Frozen

METHOD OF PREPARATION

- Do not thaw
- Heat oil till about 150°C
- Fry frozen rolls in oil till light golden brown
- Alternatively brush with oil to air fry
- Serve hot with hot garlic sauce to enhance flavour

INGREDIENTS

Cabbage, Carrot, Capsicum, Mushrooms, Ginger, Garlic, Onion, Vinegar, Sesame Oil, Wheat Flour, Rice Bran oil, Salt & Spices.

Chicken Spring Rolls



Non-Veg



5-7 Mins



Keep Frozen
-18°C



Heat from
Frozen

METHOD OF PREPARATION

- Do not thaw
- Heat oil till about 150°C
- Fry frozen rolls in oil till light golden brown
- Alternatively brush with oil to air fry
- Serve hot with hot garlic sauce to enhance flavour

INGREDIENTS

Boneless Chicken, Cabbage, Carrot, Capsicum, Ginger, Garlic, Onion, Refined Oil, Vinegar, Wheat flour, Sesame Oil, Salt & Spices





Beetroot Kebab



3-5 Mins



Keep Frozen
-18°C



Heat from
Frozen

METHOD OF PREPARATION

- Do not thaw
- Heat oil till about 150°C
- Fry frozen kebabs in oil till crisp
- Alternatively brush with oil to air fry
- Serve hot with tomato ketchup

INGREDIENTS

Beetroot, Potato, Onion, Ginger, Garlic, Green Chilli, Corn Kernels, Refined Oil, Refined Flour, Bread Crumbs, Salt & Spices

Chicken Shami Kebab



Non-Veg



5-7 Mins



Keep Frozen
-18°C



Heat from
Frozen

METHOD OF PREPARATION

- Do not thaw
- Pan fry kebabs with little oil till light brown on both sides.
- Alternatively brush with oil to air fry
- Garnish with onion rings & serve hot with mint chutney

INGREDIENTS

Boneless Chicken, Onion, Garlic, Ginger, Coriander leaves, Green Chilli, Chana Dal, Black Cardamom, Cloves, Cinamom, Bay Leaf, Refined Oil Salt & Spices





Hara Bhara Kebab



5-7 Mins



Keep Frozen
-18°C



Heat from
Frozen

METHOD OF PREPARATION

- Do not thaw
- Heat oil till about 150°C
- Fry frozen kebabs in oil till light golden brown
- Alternatively brush with oil to air fry
- Serve hot with tomato ketchup

INGREDIENTS

Spinach, Green Peas, Beans, Carrot, Cauliflower, Onion, Garlic, Ginger, Green Chilli, Coriander Leaves, Refined Flour, Bread Crumbs, Refined Oil, Salt & Spices.



Non-Veg

Railway Chicken Cutlets



5-7 Mins



Keep Frozen
-18°C



Heat from
Frozen

METHOD OF PREPARATION

- Do not thaw
- Heat oil till about 150°C
- Fry Frozen Cutlets in Oil Till light golden brown
- Alternatively Brush With Oil to Air Fry
- Garnish with onion rings & serve hot with Mustard Sauce (Kasundi)

INGREDIENTS

Boneless Chicken, Onion, Ginger, Garlic, Green Chilli, Refined Oil, Refined Flour, Bread Crumbs, Salt & Spices.





Chicken Pizza Burst



5-7 Mins



Keep Frozen
-18°C



Heat from
Frozen

METHOD OF PREPARATION

- Do not thaw
- Deep fry in medium hot oil till crisp & golden/ microwave for 3-5 / air fry
- Serve hot with tomato ketchup

INGREDIENTS

Chicken, Onion, Garlic, Green Capsicum, Tomato Puree, Tomato Paste, Cheese, Oregano, White Pepper Powder, Seasoning Blend, Refined Flour, Refined Oil and salt



Veg. Pizza Burst



5-7 Mins



Keep Frozen
-18°C



Heat from
Frozen

METHOD OF PREPARATION

- Do not thaw
- Deep fry in medium hot oil till crisp & golden/ microwave for 3-5 / air fry
- Serve hot with tomato ketchup

INGREDIENTS

Potato, Corn, Green Capsicum, Carrot, Beans, Tomato Puree, Tomato Paste, Oregano, Basil, Cheese, White Paper Powder, Onion, Garlic, Coriander Powder, Refined Oil & Salt





Cheesy Spinach Corn Triangle



5-7 Mins



Keep Frozen
-18°C



Heat from
Frozen

METHOD OF PREPARATION

- Do not thaw
- Deep fry in medium hot oil till crisp & golden
- May use ghee or oil as per taste
- Serve hot with tomato ketchup

INGREDIENTS

Spinach, Garlic, Onion, Refined Oil, Corn Kernels, Processed Cheese, Refined Flour, Salt & Spices.



Non-Veg

Chicken Keema Triangle



5-7 Mins



Keep Frozen
-18°C



Heat from
Frozen

METHOD OF PREPARATION

- Do not thaw
- Deep fry in medium hot oil till crisp & golden
- Serve hot with a tomato ketchup

INGREDIENTS

Chicken Mince, Onion, Ginger, Garlic, Green Chilli, Coriander Leaves, Refined Oil, Refined Flour, Salt & Spices





Oriental Veggie Dim Sums



5-7 Mins



Keep Frozen
-18°C



Steam from
Frozen

METHOD OF PREPARATION

- Do not thaw.
- Steam in steamer for about 5 to 7 minutes
- Alternatively pan fry in a medium hot non stick pan till light brown on all sides
- Serve hot with hot garlic sauce to enhance flavour

INGREDIENTS

Cabbage, Carrot, Beans, Mushrooms, Ginger, Garlic, Onion, Vinegar, Sesame Oil, Refined Flour, Refined Oil, Salt & Spices



Chicken & Celery Dim Sums



5-7 Mins



Keep Frozen
-18°C



Steam from
Frozen

METHOD OF PREPARATION

- Do not thaw.
- Steam in steamer for about 5 to 7 minutes
- Alternatively pan fry in a medium hot non stick pan till light brown on all sides
- Serve hot with hot garlic sauce to enhance flavour

INGREDIENTS

Boneless Chicken, Cabbage, Carrot, Celery, Ginger, Garlic, Onion, Refined Oil Vinegar, Refined Flour, Sesame Oil, Salt & Spices.





Non-Veg

Andhra Pepper Chicken



5-7 Mins



Keep Frozen
-18°C



Heat from
Frozen

METHOD OF PREPARATION

- Thaw at room temp for about 15 minutes
- Toss it in pan for 4 minutes on low heat to make sure the masala does not turn burn
- Alternatively heat in microwave for 3-4 minutes or till warm to the core
- Serve hot

INGREDIENTS

Boneless Chicken, Onion, Green Chillies, Ginger, Garlic, Curry Leaves, Mustard Seeds, Fennel Seeds, Fenugreek Seeds, Tamarind, Salt & Spices.





**AMBROZIA
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Indian Breads Range





Aloo Pyaz Paratha



5-7 Mins



Keep Frozen
-18°C



Heat from
Frozen

METHOD OF PREPARATION

- Do not thaw
- Cook on a medium hot Frying Pan or Tawa Till Crisp
- May Use Ghee or Oil as per taste
- Serve hot with a dollop of Butter

INGREDIENTS

Potato, Onion, Coriander Leaves, Green Chilli, Whole Wheat Flour, Refined Oil, Salt & Spices.



Amritsari Kulcha



5-7 Mins



Keep Frozen
-18°C



Heat from
Frozen

METHOD OF PREPARATION

- Do not thaw
- Cook on a medium hot frying pan or tawa till crisp
- May use ghee or oil as per taste
- Serve hot with a dollop of butter

INGREDIENTS

Refined Flour, Fenugreek Leaves, Refined Oil, Potato, Green Chilli, Black Pepper Corns, Cashew Nut, Raisins, Coriander Seeds, Butter, Salt & Spices





Lachcha Paratha



5-7 Mins



Keep Frozen
-18°C



Heat from
Frozen

METHOD OF PREPARATION

- Do not thaw
- Cook on a medium hot frying pan or tawa till crisp
- May use ghee or oil as per taste
- Serve hot with a dollop of butter

INGREDIENTS

Refined Flour, Sugar, Milk Solids, Refined Oil, Salt & Spices.



Bhatura



5-7 Mins



Keep Frozen
-18°C



Heat from
Frozen

METHOD OF PREPARATION

- Deep fry in medium hot oil till crisp and golden/ Cook on medium hot frying Pan or Tawa.
- May use ghee or oil as per taste
- Best enjoyed with Ambrosia's Punjabi Chole

INGREDIENTS

Refined Flour, Semolina, Baking Powder, Curd, Refined Oil, Salt & Spices.





**AMBROZIA
FRESHLY
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Frozen Gravies Range





Smoked Butter Chicken



5-7 Mins



Keep Frozen
-18°C



Heat from
Frozen

METHOD OF PREPARATION

- Thaw at room temp. for about 15 minutes
- Heat in a heavy bottom pan for 4 minutes
- Alternatively heat in microwave for 3-4 minutes or warm to the core
- Finish with cream & ginger juliennes & serve hot
- Best enjoyed with Ambrozia's Lachcha Paratha

INGREDIENTS

Boneless Chicken, Tomato, Ginger, Garlic, Green Chilli, Cream, Butter, Refined Oil, Salt & Spices

Lemon Chicken



5-7 Mins



Keep Frozen
-18°C



Heat from
Frozen

METHOD OF PREPARATION

- Thaw at room temp. for about 15 minutes
- Heat in a heavy bottom pan for 3-5 minutes
- Alternatively heat in microwave for 3-5 minutes or till warm to the core
- Best enjoyed with Ambrozia's Lachcha Paratha or Basmati Rice

INGREDIENTS

Boneless Chicken, Onion, Ginger, Garlic, Green Chillies, Coriander Leaves, Lemon Juice, Cream, Butter, Refined Oil, Salt, Spices.





Non- Veg

Palak Chicken



5-7 Mins



Keep Frozen
-18°C



Heat from
Frozen

METHOD OF PREPARATION

- Thaw at room temp. for about 15 minutes
- Heat in a heavy bottom pan for 3-5 minutes
- Alternatively heat in microwave for 3-5 minutes or till warm to the core
- Best enjoyed with Ambrozia's lachcha paratha

INGREDIENTS

Boneless Chicken, Spinach, Onion, Ginger, Garlic, Tomatoes, Nuts, Spices, Whole Red Chillies, Butter, Desi Ghee, Salt, Refined Oil.

Punjabi Chole



Veg



5-7 Mins



Keep Frozen
-18°C



Heat from
Frozen

METHOD OF PREPARATION

- Thaw at room temp. for about 15 minutes
- Heat in a heavy bottom pan for 3-5 minutes
- Alternatively heat in microwave for 3-5 minutes or till warm to the core
- Best enjoyed with Ambrozia's bhatura

INGREDIENTS

White Chickpeas, Ginger, Green Chillies, Khus Khus, Amchoor Powder, Chana Masala Powder, Desi Ghee, Salt & Spices.





Veg

Shahi Dal Makhani



5-7 Mins



Keep Frozen
-18°C



Heat from
Frozen



METHOD OF PREPARATION

- Thaw at room temp. for about 15 minutes
- Heat in a heavy bottom pan for 4 minutes
- Alternatively heat in microwave for 3-4 minutes or warm to the core
- Finish with cream & ginger juliennes & serve hot
- Best enjoyed with ambrozia lachcha paratha

INGREDIENTS

Black Urad Dal, Tomato, Onion, Ginger, Garlic, Kashmiri Red Chilli Powder, Salt, Refined Oil, Butter, Cream, Cardamom Powder, Tomato Puree, Kasuri Methi, Whole Spice Masala





Coming Soon

Chicken Seekh Kebab



Coming Soon

Exclusive Range of Frozen Soups



Coming Soon

Paneer Chilli Pepper Fry



Coming Soon

Mutton Gallouti Kebab



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