



BAJRA ROTI

JOWAR ROTI



# AUTHENTIC CRISP Roti

READY  
TO EAT

*You call it a snack or make it part of your meal. This is flowing from the northern part of Karnataka state in India and made from Jowar and Bajra (Pearl millet). Jowar is one of the best nutritional millet grain and consumed in many ways and cuisines. Jowar based foods are good for all aged consumers across different climatic conditions. It is rich in protein, fiber and high in calcium. Gluten-free and easy on stomach and most important no preservatives!!*

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# HEALTHY NUTRITIOUS Karadantu

ITS ALL NATURAL  
WITH  
NO PRESERVATIVES

*The **Karadant** is made up of fully organic items like organic jaggery and other organic elements, this **karadant** is made in pure ghee not a single drop of oil is used. **Karadant** is a king of all sweets because of its nutritional quality, taste, texture and many forms of rich ingredients synchronized within it. The precise meaning of **Kardant** is fried edible gum (Acacia gum or axle wood gum) in pure ghee with dry fruits and jaggery, and it has got wonderful, yummy, everlasting chewy texture.*

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# INTRODUCING AUTHENTIC Chutney/Podi

(A SPICY SAUCE/CONDIMENT OF INDIAN ORIGIN)  
FROM NORTH KARNATAKA STATE IN INDIA.

**100%**  
**NATURAL INGREDIENTS**  
WITH NO ARTIFICIAL COLOURS  
AND NO PRESERVATIVES

**CHUTNEY COMES IN 4 VARIATIONS**

**FLAXSEED CHUTNEY | PEANUT CHUTNEY  
SHIGGAVI CHUTNEY | NIGER CHUTNEY**

## FLAXSEED CHUTNEY

- Natural source of Omega3 fatty acid
- Reach in Dietary fiber
- Burns fat
- Source of Magnesium, Potassium, Iron

## PEANUT CHUTNEY

- Good Antioxidant
- Boost Metabolism

## SHIGGAVI CHUTNEY

- Good source of Protein
- Vitamins and Minerals

## NIGER CHUTNEY

- Reduce Inflammation
- Neutralize PTT level

*"These Chutney's go well with steaming hot rice, Idly, dosa or chapati. It can be mixed with ghee, edible oil or yogurt to make a spread. Sprinkle it on butter toast, Khakras and ghee coated chapati"*

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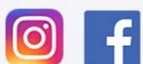


## **AIRWORKS ENTERPRISE PTE LTD**

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