

IDOTS IPAKA

Cooking Simplified.

Taste of Karnataka, Fresh & Pure!

ABOUT iPaaka



iPaaka sprouted from the demands of a fast-paced routine in our modern lifestyles. We simplify making food at home so that you can prepare fresh meals in a jiffy that taste just like home-cooked food. We do the hard work so that you don't have to.

We are an ethical, conscious, home-grown brand that deeply cares for you. We have a range of instant, preservative-free products that is fresh, pure and tastes like home. The products are based on traditional Mysore cuisine and are handmade in small batches to guarantee quality & freshness.

And all of them can be cooked and served in 10-15 minutes. Made with fresh ingredients, food cooked with our products do not have any unpleasant odor or aftertaste which one experiences in packaged premixes. Have them as they are or mix in a few of your favorite ingredients – all iPaaka mixes are multipurpose and can fit your tastes perfectly. Our food tastes natural because it is! Ingredients are chosen with care, roasted to perfection, prepared expertly and lovingly packaged. But don't just take our word for it. Pick a mix and taste the freshness for yourself!

Everything is sourced and made in India and is packed without any additives. What we use instead are the tried and tested methods of our mothers to extend the shelf-life of ingredients like salt, natural oils etc. Lentils and whole spices are dry roasted before grinding. Salt, a natural preservative, keeps the contents free from bacteria. The resealable packs ensure that the freshness of the mixes are maintained and you can use only as much as you need.

Cook your favorite traditional fare effortlessly and often with iPaaka.





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A Superfood



MORINGA CHUTNEY POWDER

A magic sprinkle that enlivens any dish!

How to Use: Simply sprinkle it on your dish or as an accompaniment for Idlis, Dosas, Rotis etc. for that extra zing of spice with its healing qualities.

Why gulp it as a pill when you can relish it?

Health Benefits: Rich in antioxidants & bioactive compounds, Moringa reduces blood sugar levels & lowers cholesterol. It also helps treat Arthritis.

Ingredients: Moringa leaves (10%), Cumin seeds, Tamarind, Salt, Dry Coconut, Asafoetida, Red Chillies & Lentils.











Scan to watch Recipe video on YouTube

100g - ₹112 - 10 Servings

200g - ₹225 - 20 Servings



Irresistible Sprinkle



CHUTNEY POWDER

Brings any dish back to life!

How to Use: Just open the pack and relish.

Pair this crunchy chutney pudi with dosa, idli, rotti or curd rice. It basically makes anything taste good.

Health Benefits: Dry Coconut provides carbs and protein as well as minerals such as Manganese.

Copper, Iron and Selenium. These nutrients maintains bone health, protects cells and promote body fat loss. Curry leaves helps manage diabetes.

Ingredients: Lentils (50%), Dry Coconut, Tamarind, Asafoetida, Salt, Red Chillies & Curry leaves.











200g - ₹225 - 20 Servings 400g - ₹450 - 40 Servings

100g - ₹112 - 10 Servings



A Comfort Food



UPMA READY MIX

A staple breakfast with healthy ingredients!

How to Use: Just boil 2 measures of water and add 1 measure of Upma to it and cook for 5 mins, that's it!

No hassle and absolutely no fuss!

Health Benefits: Semolina is packed with a lot of proteins and energy helps to start a healthy day. It is also rich in fiber and vitamin B.

Ingredients: Roasted Semolina (80%), Lentils, Cashew, Refined Sunflower Oil, Salt, Green Chilli, Ginger, Asafoetida, Coriander & Curry leaves.

Contains Cashew Nuts 🐊











150g - ₹90 - Serves 2-3 400g - ₹240 - Serves 6-7



Flavorsome & Awesome!

MASALA UPMA READY MIX

This upma is sure to titillate your taste buds!

How to Use: Just boil 2 measures of water and add 1 measure of Masla Upma to it and cook for 5 mins. that's it!

Health Benefits: Turmeric in the Masala Upma boosts immunity & is a natural anti-inflammatory compound.

Ingredients: Roasted Semolina (80%), Lentils, Cashew, Refined Sunflower Oil, Salt, Green Chilli, Ginger,

Asafoetida, Tamarind, Aromatic Spices, Coriander &

Curry Leaves. Contains Cashew Nuts











150g - ₹98 - Serves 2-3 400g - ₹260 - Serves 6-7



On-The-Go Food



MASALA POHA READY MIX

Light yet wholesome delight!

How to Use: Just add hot water and let it cook for 5 mins, that's it! Easy peasy japanesey!

Health Benefits: The goodness of Turmeric in the Masala Poha boosts immunity & is a natural anti-inflammatory compound.

Ingredients: Flattened Rice Flakes (63%), Turmeric, Refined Sunflower Oil, Peanuts, Salt, Red Chillies, Tamarind, Jaggery, Asafoetida, Lentils, Spices, Coriander & Curry leaves.

Contains Peanuts











Scan to watch Recipe video on YouTube

150g - ₹90 - Serves 2-3 400g - ₹240 - Serves 6-7



Gluten Free Flat Bread



RICE ROTTI MIX

A light & wholesome breakfast!

How to Use: Simply mix with water to make a dough, flatten it on a griddle & roast for 2 mins. that's it!

These gluten free Rottis are light on tummy but full on energy.

Health Benefits: Rice is natually gluten free, onion & ginger have anti-inflammatory properties & aids in lowering cholesterol & blood sugar.

Ingredients: Rice flour (70%). Onions, Ginger. Cumin seeds, Green chillies, Curry leaves & Salt











200g - ₹120 - Serves 2-3 400g - ₹240 - Serves 5-6

Mix,cook Instant

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Millet Magic!



RAGI ROTTI INSTANT MIX

A healthy breakfast for those bustling mornings!

How to Use: Simply mix with water to make a dough, flatten it on a griddle & roast for 2 mins, that's it! These Finger Millet Rottis will keep your hunger pangs away like magic!

Health Benefits: Finger Millet is a great weight loss agent, it prevents the skin from ageing, great for the hair and is loaded with calcium & dietary fibers.

Ingredients: Ragi flour (70%). Dehydrated Onions. Green Chillies, Salt, Ginger, Jeera, Coriander & Curry leaves.











Scan to watch Recipe videos on YouTube

RAGI ROTT

200g - ₹120 - Serves 2-3 400g - ₹240 - Serves 5-6



Dosa with a Twist!





A Savory pancake with burst of flavors!

How to Use: Simply mix with water to make a batter pour it on a griddle & cook for 2 mins, that's it!

The same mix can be used to make shallow fry bajjis.

Delightful delicacy for instant hunger.

Health Benefits: Rice flour is naturally gluten free.

Cumin seeds increases metabolism & fat burning by aiding digestion.

Ingredients: Rice flour (70%), Corriander seeds, Red chillies, Cumin seeds, Tamarind, Asfoetida & Salt.











200g - ₹160 - Serves 2-3 400g - ₹320 - Serves 5-6

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Cooking Simplified



A Slurpy Affair!



IDLI SAMBAR MIX

Traditional South Indian Sambhar in every slurp!

How to Use: Simply boil in hot water and add tadka.
You may add all your favorite veggies to make it
more wholesome.

Health Benefits: Cinnamon is rich in antioxidants. It has anti-inflammatory, anti-fungal & anti-bacterial properties therefore, very good for the heart.

Ingredients: Lentils(10%), Cumin seeds, Tamarind, Cinnamon, Turmeric, Dry Coconut, Asafoetida, Red Chillies, Salt, Corriander seeds, Coriander & Curry leaves.













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100g - ₹112 - Serves 4 200g - ₹225 - Serves 8 400g - ₹450 - Serves 16







The Staple Food



TOMATO DAL RASAM MIX

A feel-good accompaniment to any meal.

How to Use: Simply mix with water, boil & simmer for few mins, add tadka, that's it!

Sip it as a soup or pair it with rice for a soul warming experience.

Health Benefits: Turmeric in the Rasam boosts immunity & is a natural anti-inflammatory compound.

Ingredients: Dehydrated Tomato(5%), Lentils(30%)
Tamarind, Jaggery, Cumin seeds, Corriander seeds
Asafoetida, Red Chillies, Corriander Leaves & Salt.











Scan to watch Recipe video on YouTube

100g - ₹112 - Serves 4

200g - ₹225 - Serves 8

400g - ₹450 - Serves 16



A Nutritious Fusion



DILL PEPPER RASAM MIX

A feel-good soup for a soul-healing experience!

How to Use: Simply mix with water, boil & simmer for few mins and add tadka, that's it!

A great pick-me-up when you're under the weather.

Health Benefits: Dill leaves are rich in antioxidants, a good source of magnesium and Vit C & A. It has natural anti-depressant and analgesic properties.

Ingredients: Dill leaves (4%), Pepper (5%), Tamarind, Salt, Lentils, Coriander Seeds, Cumin seeds, Turmeric, Asafoetida, Green Chillies & Coriander Leaves.









Scan to watch Recipe videos on YouTube

100g - ₹112 - Serves 4 200g - ₹225 - Serves 8



One Pot One Shot!



BISIBELE BATH MIX

South Indian flavorful kichdi!

How to Use: Just boil 4 measures of water and add 1 measure of Bisibelebath mix add cooked veggies, cooked millet to it and simmer for 10 mins. Add tadka & relish!

Health Benefits: Lentils in Bisibele bath are a good source of fiber & aids digestion. Cinnamon is rich in antioxidants and good for the heart.

Ingredients: Lentils(50%), Jaggery, Cinnamon, Corriander, Asafoetida, Salt, Red Chillies, Tamarind & Curry leaves.











200g - ₹225 - Serves 8

100g - ₹112 - Serves 4

400g - ₹450 - Serves 16









PULIYOGARE MIX

Everyday is a festival!

How to Use: Simply prepare tadka, add the gojju and mix with steamed rice, that's all!

Health Benefits: Nutrient rich Tamarind is a good source of Calcium & Magnesium. Polyphenols in Tamarind protect against Cancer, heart disease & diabetes.

Ingredients: Tamarind pulp, Jaggery, Sesame Black & White, Cumin Seeds, Black Pepper, Salt, Refined Sunflower Oil, Asafoetida, Red Chillies, Spices & Lentils. Contains Peanuts











Scan to watch Recipe videos on YouTube

160g - ₹160 - Serves 4 400g - ₹400 - Serves 10



Masala

An Aromatic fare!



RICEBATH/VANGIBATH POWDER

A simple yet flavorful South Indian Rice dish.

How to Use: Do the tempering in cooker, add your favourite veggies & rice, add Ricebath mix & cook, that's all!

Health Benefits: Kapok buds, Cinnamon & cloves are high in anti-oxidants and helps boost the immune system. They are also good for the heart.

Ingredients: Coriander seeds, Lentils, Cinnamon, Salt, Red Chillies, Kapok buds (Moggu), Cloves & Asafoetida.











100g - ₹90 - Serves 5-6 200g - ₹180 - Serves 10-12



The Nutty Food



BRINJAL CURRY MIX

A delightful gravy with profound flavors!

How to Use: Simply sprinkle on any veggie, stir-fry and add little water for the delectable gravy.

Works like a charm, anywhere, anytime!

Health Benefits: The gravy has peanuts & sesame making it rich in protein and calcium. Sesame seeds could lower bad cholesterol and triglycerides.

Ingredients: Peanuts, Jaggery, Dry Coconut,
Coriander Seeds, Sesame, Onion, Salt, Red Chillies,
Turmeric, Tamarind, Spices, Coriander & Curry
leaves. Contains Peanuts











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100g - ₹112 - Serves 4

200g - ₹225 - Serves 8

400g - ₹450 - Serves 16



Cooking Simplified instant

Creamy Dessert



BASUNDI INSTANT MIX

Indulge yourself like Royalty!

How to Use: Simply mix with warm milk, stir till it thickens to soup consistency, refrigerate & enjoy.

For instant gratification for your sweet tooth

Health Benefits: Almonds are best sources of Vit E. Protein & Fiber. Saffron has anti-depressant properties & protects brain cells against progressive damage.

Ingredients: Milk cream, Almonds, Cashews, Pistachios, Saffron, Cardamom & Sugar.

Contains Nuts 💜 🕒













100g - ₹160 - Serves 2-3

200g - ₹320 - Serves 5-6



A family Snack!



SPICY RINGS MIX

The best any-time-snack for the entire family!

How to Use: Simply mix with water to make a smooth dough. Make rings & fry them in your choice of oil, that's all! Use murukku maker to make spicy sev. ribbons etc.

Health Benefits: Active enzymes in Carom seeds help to relieve indigestion, bloating and gas. Therefore its healthier than other fried snacks

Ingredients: Rice flour, Allpurpose flour, Semolina, Roasted gram, Salt, Carom seeds, Cumin seeds, Red chilli, Asafoetida.











200g - ₹160 - Serves 4-5 400g - ₹320 - Serves 10



Light & Wholesome!



CHIVDA

How to Use: Just open & munch on it.

This light & crispy chivda with fine balance of flavors & nuts makes for a perfect tea time snack.

Health Benefits: Turmeric & curry leaves with antiinflammatory & anti-oxidant properties are good for the gut health. Curry leaves also helps manage diabetes.

Ingredients: Flattened Rice flakes, Turmeric, Curry leaves, Salt, Peanuts, Cashew nuts, Mustard seeds, Refined Sunflower Oil, Asafoetida & Red chilli.

Contains Nuts 🧉















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