



Pulses, Besan, Maida, Sooji, Dalia, & Poha



SINCE
1970 

**IMPORTER
PROCESSOR
EXPORTER**



ABOUT US

AgroPure Group, established in 1970, is a leading importer, processor and exporter of premium quality Pulses, Besan (Desi Chickpea Flour), Sooji (Semolina), Maida (Refined flour), Daliya (Broken Wheat), and Poha (Rice Flakes). With a turnover exceeding Rs. 3000 crores (USD 360 million), the group boasts state-of-the-art processing facilities located in Delhi, Haryana and Gujarat, meeting international food safety standards. The combined milling capacity of the group surpasses 1500 metric tonnes per day, signifying its substantial production capabilities.

MISSION

The AgroPure Group has solidified its position as a prominent player in the national market and is dedicated to expanding its reach globally. The company specializes in producing premium-quality Pulses, Besan and other types of flour.

COMMITMENT

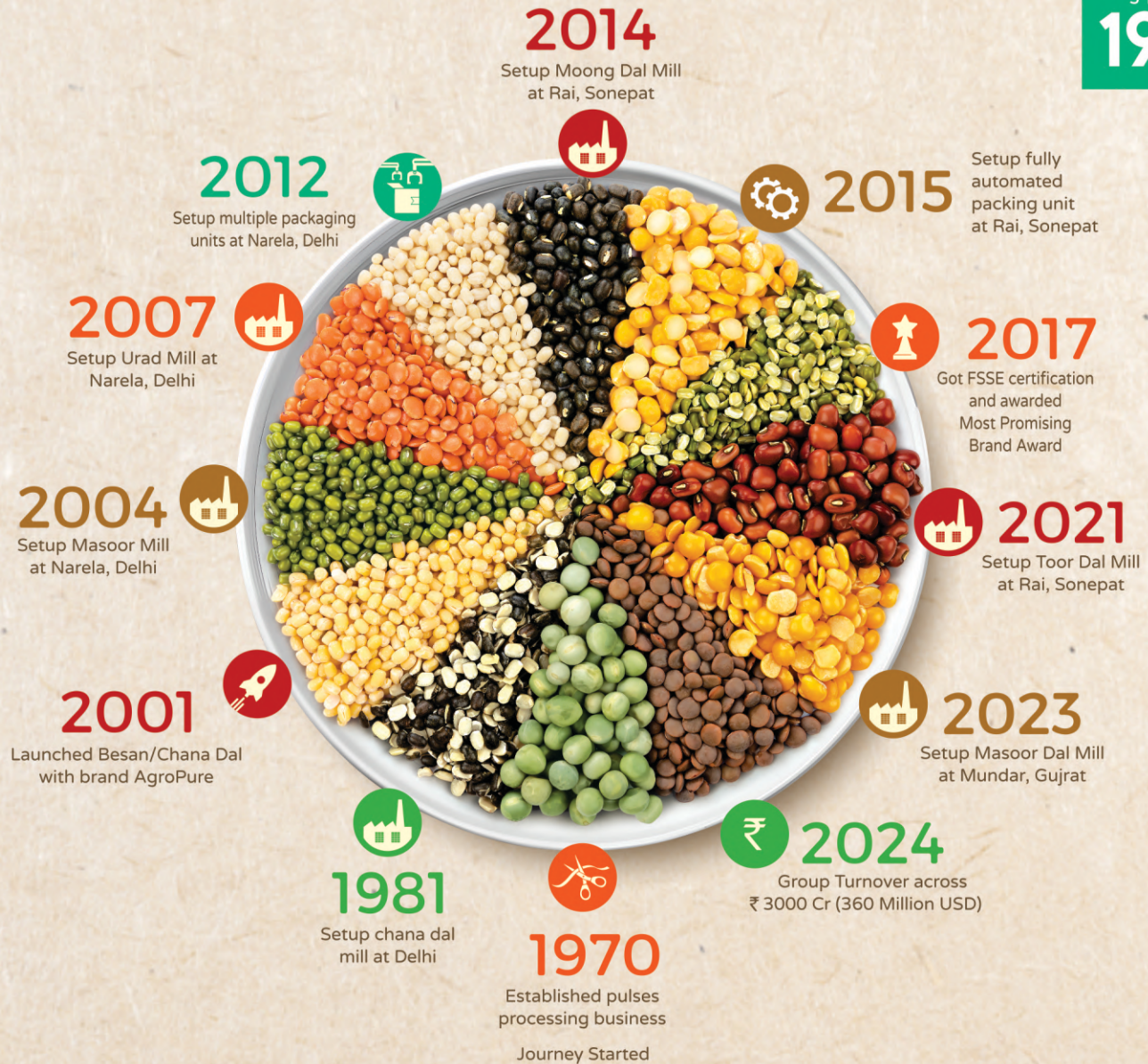
AgroPure has built a large global clientele by prioritising ethical business practices, focusing on client needs and ensuring timely delivery of orders. The company's dedication to quality is evident from the various certifications it has obtained. Additionally, stringent checks are in place to guarantee the purity of its products.

The company has successfully developed a fully automated packaging unit and standardised storage facilities to effectively meet the immediate requirement of customers.



Milestones Achieved

SINCE
1970



Journey to perfection continued



Besan

(Desi Chickpea Flour)

Besan is widely used in the snacking industry and it is an essential household ingredient in preparations like Kari, Pakora, Chilla, Gatte, Missi Roti and Besan Laddoo.

*For your
delicious
foods.*



Available in 200g, 500g, 1kg and 35kg

PATENT BLUE BESAN: Crafted for supreme water absorption, Patent Blue Besan delivers great height and robust structure and provides a special jaali formulation. Ideal for Dhokla and other Gujarati snacks

SUPER FINE BESAN: Designed for extra puffiness, unparalleled shine and least oil absorption, Super Fine Besan is the secret weapon of Indian snacks. Ideal for bhujia, gathiyan, etc.

BARIK BESAN: Crafted for extra crunchiness and brilliant shine, Barik Besan elevates snacks with perfect texture and shine.

GARGARA BESAN: Perfect for home use and other versatile uses, Gargara Besan is a must-have ingredient for traditional Indian cuisine.

MOTA RED BESAN: With consistent texture and taste in every batch, Mota Red Besan is a premium quality besan for authentic and delicious treats. Ideal for crafting exquisite Moti Boondi ladoos.

MOTI CHUR BESAN: Perfect for mouthwatering Moti Choor ladoos, Moti Chur Besan enhances your sweet creations.

GRIT PURPLE BESAN: Ideal for producing products like Kurkure, Nachos and Cheese balls, Grit Purple Besan ensures crunchiness in every bite.

Masoor (Lentil)

Masoor Dal is an important part of the diet in many parts of the world, especially in Asian and Gulf countries. Various dishes that can be prepared from Masoor dal are namkeen, masoor Chilla, lentil and broccoli salad, soup and masoor dal khichdi or risotto.



Masoor Malka
Red Lentil football without Skin

Masoor Sabut
Red Lentil Whole

Masoor Dal
Split Red Lentil
Without Skin

Masoor Chhanti
Extra Small Red Lentil football without Skin



Chana / Chana Dal

(Desi Chickpea)

Chana or Chana Dal is an excellent source of protein and has a high fibre content. This versatile legume is widely used in Middle Eastern and Indian dishes, curries, salads, soups and stews and can also be enjoyed as a quick snack in its roasted form.



Moth

(Turkish Gram)

Moth or Turkish Gram has a nutty flavour and a strong earthy aroma. It is often consumed either as sprouts or in cooked form. Various dishes that can be made from this legume are curry, salads, snacks and many more.



Kabuli Chana

(Chickpea)

Kabuli Chana, also known as Chickpeas are commonly used in Mediterranean, Middle Eastern, and Indian cuisines. Ground chickpeas are the main ingredient in dishes like hummus and falafel. Other popular chickpea dishes include curries, Kabuli Chana biryani, salads, wraps and soups.



Arhar Dal

(Pigeon Peas)

Arhar Dal also known as Split Pigeon Peas, is a staple in many Indian households. The traditional Indian dish, Arhar dal is often served with rich spices over rice.



Pea

Peas are a rich source of vitamins A, B, and C. They are versatile and used in various international dishes like salads, soups and risotto.



Yellow Peas Split

Green Peas

Yellow Peas

Lobia (Cowpea)

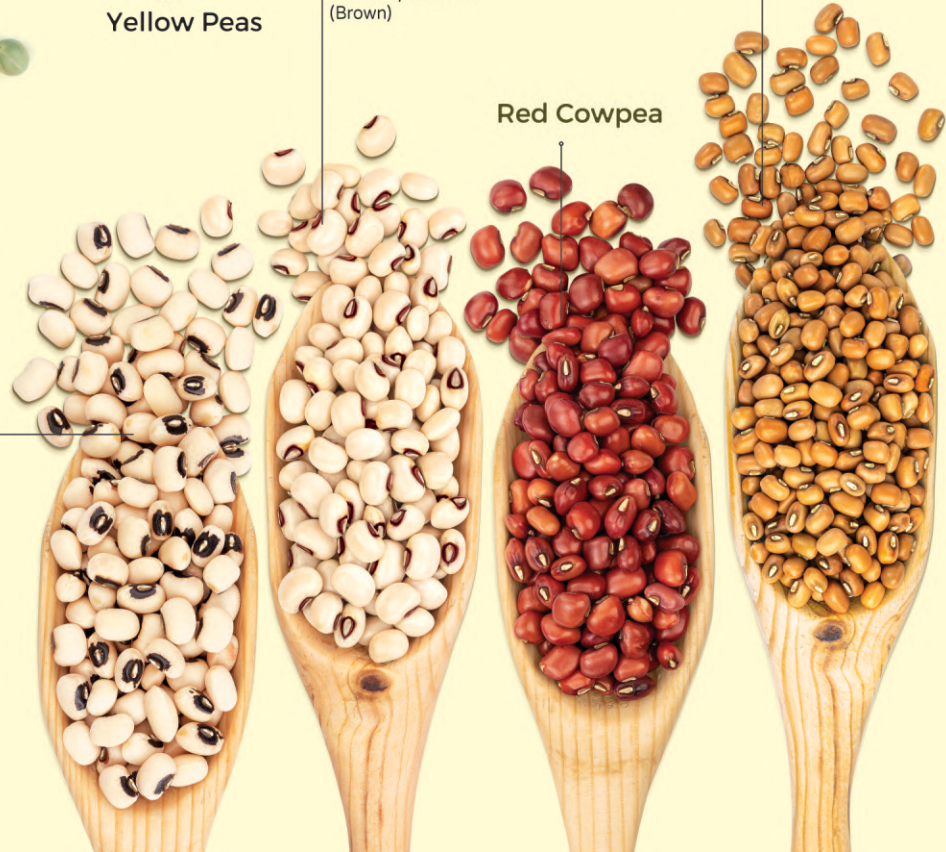
Lobia, also known as Cowpeas are available in various colours and eyes from different parts of the world. Some of the Lobia dishes include Lobia dal, black-eyed Beans stew and Mediterranean black-eyed Beans salad.

Lobia White
Cowpea Beans
(White)

Lobia White
Brown Eyed beans
(Brown)

Red Cowpea

Pink Cowpea



Rajma (Kidney Bean)

Rajma, also known as Kidney beans, is an extremely popular and special delicacy in Indian and Mexican cuisine. Kidney beans can be used to make Tacos, Chilli, Vegan burgers, Baked beans and various types of soups and salads.

Rajma Sharmili

Red Kidney Beans



Rajma Chitra

Light Speckled Kidney Beans



Rajma Disco

Red Speckled Kidney Beans



Rajma Red

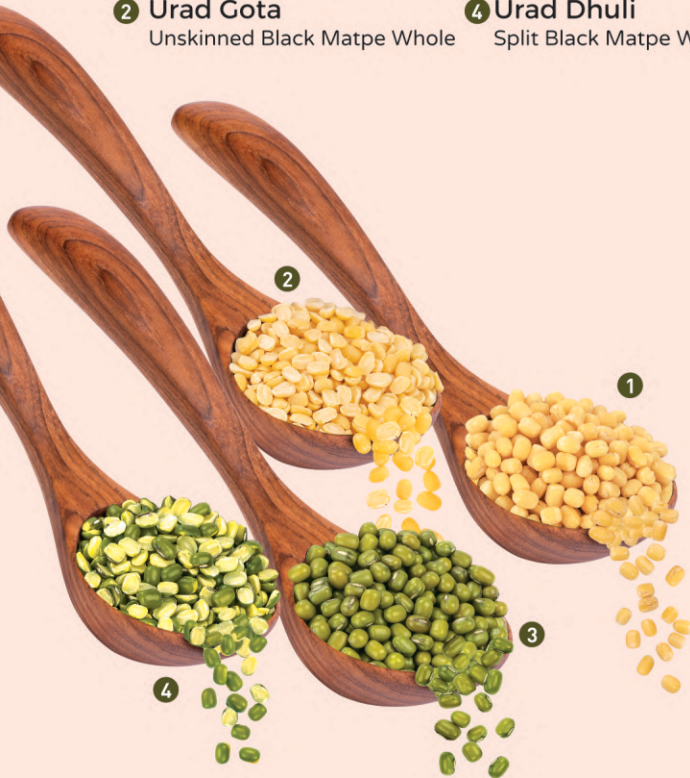
Dark Red Kidney Beans



Urad (Black Matpe)

Urad Dal, also known as Black Matpe, is rich in iron. It is a staple in South Indian households, commonly used to make vada, idli, and dosa batter.

- 1 Urad Sabut
Black Matpe Whole
- 2 Urad Gota
Unskinned Black Matpe Whole
- 3 Urad Chilka
Split Black Matpe with skin
- 4 Urad Dhuli
Split Black Matpe Without Skin



Moong (Green Mung Bean)

Moong beans are rich in protein, fibre and vitamin B. Moong beans are used to prepare dishes such as halwa, chilla, dal, snacks and many more.

- 1 Moong Gota
Unskinned moong whole
- 2 Moong Dhuli
Split green moong without skin
- 3 Moong Sabut
Green Moong Whole
- 4 Moong Chilka
Split green moong with skin



Maida (Refined Flour)

Maida is a finely milled wheat flour, widely used for making cakes and various breads.



Dalia (Broken Wheat)

Dalia, also known as broken wheat, offers numerous health benefits. It is absorbed slowly and helps to stabilize blood sugar levels in the body.



Sooji (Semolina)

Sooji also known as Semolina or rawa, is a coarse form of purified wheat used in making pasta, couscous and various South Indian foods such as idli, rawa dosa and uttapam.



Poha (Flattened Rice)

Poha is a popular breakfast dish that can be sweet, salty, or a combination of both.



Available in 500g

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CERTIFICATION



OUR CLIENTS



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