



www.adiyomgroup.com

About Us

At **ADIYOM** Group of Companies, we are more than manufacturers – we are your trusted partners in delivering premium dehydrated onions, garlic, and spices that bring authentic flavor and consistent freshness to every kitchen worldwide.

Our product range covers red, white, and pink onions in flakes, kibbled, powder, minced, and granules, along with high-quality garlic products and a wide variety of Indian spices. Each batch is carefully processed using advanced technology to ensure purity, long shelf life, and true taste.

With a strong global presence, we are the preferred choice of importers, food brands, and culinary professionals who value reliability, quality, and lasting partnerships.



Manufacturing Plant Photos



Manufacturing Plant Photos



Adiyom – Your Trusted Partner in Dehydrated Excellence

Dehydrated White, Red, and Pink Onions are a cornerstone of the global food industry—valued for their rich flavor, long shelf life, and convenience. Available in flakes, powder, minced, and granule forms, they are the ideal substitute for fresh onions in soups, sauces, curries, seasoning mixes, snacks, and ready-to-eat meals. Through advanced dehydration, we preserve their natural aroma, authentic taste, and nutritional integrity, ensuring consistent quality, easy storage, and cost-efficiency for both domestic and international markets.

At Adiyom, we take pride in transforming the world's finest garlic into a premium range of dehydrated garlic products that combine culinary excellence with production efficiency. Using state-of-the-art dehydration technology, we retain garlic's distinct aroma, creamy-white color, and bold natural flavor, while offering extended shelf life and zero preparation hassle.

Whether you are a food manufacturer, gourmet brand, or culinary innovator, Adiyom's dehydrated onions and garlic deliver the perfect balance of flavor, quality, and reliability—making them your trusted ingredients for success.



Dehydrated White, Red & Pink Onion

Dehydrated White, Red, and Pink Onions are widely used in the food industry for their rich flavor, long shelf life, and convenience. Available in flakes, powder, minced, and granules, they serve as a perfect substitute for fresh onions in soups, sauces, curries, seasoning mixes, snacks, and ready-to-eat meals. With their natural aroma, taste, and high nutritional value retained through dehydration, they offer consistent quality, easy storage, and cost-effectiveness for both domestic and international markets.



Onion Flakes

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A near-perfect substitute for fresh onions. Ideal for slow-cooked meals like stews, curries, and casseroles—rehydrating naturally to release full-bodied flavour.



White Onion



Pink Onion



Red Onion

Parameter	Specification
Product Name	Dehydrated Onion Flakes
HS Code	7122000
Size	8 - 25 mm
Packing	5 kg to 25 kg (Paper Bag, Box, or Customized)
Loading Capacity	7.5 MTS (20 FT), 17 MTS (40FT) (+/-10%)
Appearance/Color	White Onion / Red Onion / Pink Onion
Aroma / Flavor	Strong, pungent onion aroma
Quality	Premium Grade, Commercial Grade
Moisture	<6.0% Max, <3.3% Max (for Toasted)
Origin	India
Microbiologically	Standard Quality, Low Bacterial Quality, Extra Low Bacterial Quality
Treatments	Non treated/ ETO/ Gamma Irradiation / Steam Sterilization as per requirements
Total Ash	Max. 5.00%

Onion Chopped

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Larger pieces for dishes that require visible onion texture. A favourite in ready-to-eat meals, pasta sauces, and bakery products.



White Onion



Pink Onion



Red Onion

Parameter	Specification
Product Name	Dehydrated Onion Chopped
HS Code	7122000
Size	3 - 5 mm
Packing	5 kg to 25 kg (Paper Bag, Box, or Customized)
Loading Capacity	10 MTS (20 FT), 20 MTS (40FT) (+/-10%)
Appearance/Color	White Onion / Red Onion / Pink Onion
Aroma / Flavor	Strong, pungent onion aroma
Quality	Premium Grade, Commercial Grade
Moisture	<6.0% Max, <3.3% Max (for Toasted)
Origin	India
Microbiologically	Standard Quality, Low Bacterial Quality, Extra Low Bacterial Quality
Treatments	Non treated/ ETO/ Gamma Irradiation / Steam Sterilization as per requirements
Total Ash	Max. 5.00%

Onion Minced

LATEST PRICE



CLICK HERE

Larger pieces for dishes that require visible onion texture. A favourite in ready-to-eat meals, pasta sauces, and bakery products.



White Onion



Pink Onion



Red Onion

Parameter	Specification
Product Name	Dehydrated Onion Minced
HS Code	7122000
Size	1 - 3 mm
Packing	5 kg to 25 kg (Paper Bag, Box, or Customized)
Loading Capacity	12 MTS (20 FT), 24 MTS (40FT) (+/-10%)
Appearance/Color	White Onion / Red Onion / Pink Onion
Aroma / Flavor	Strong, pungent onion aroma
Quality	Premium Grade, Commercial Grade
Moisture	<5.0% Max, <3.3% Max (for Toasted)
Origin	India
Microbiologically	Standard Quality, Low Bacterial Quality, Extra Low Bacterial Quality
Treatments	Non treated/ ETO/ Gamma Irradiation / Steam Sterilization as per requirements
Total Ash	Max. 5.00%

Onion Granules

LATEST PRICE



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Larger pieces for dishes that require visible onion texture. A favourite in ready-to-eat meals, pasta sauces, and bakery products.



White Onion



Pink Onion



Red Onion

Parameter	Specification
Product Name	Dehydrated Onion Minced
HS Code	7122000
Size	1 - 3 mm
Packing	5 kg to 25 kg (Paper Bag, Box, or Customized)
Loading Capacity	12 MTS (20 FT), 24 MTS (40FT) (+/-10%)
Appearance/Color	White Onion / Red Onion / Pink Onion
Aroma / Flavor	Strong, pungent onion aroma
Quality	Premium Grade, Commercial Grade
Moisture	<5.0% Max, <3.3% Max (for Toasted)
Origin	India
Microbiologically	Standard Quality, Low Bacterial Quality, Extra Low Bacterial Quality
Treatments	Non treated/ ETO/ Gamma Irradiation / Steam Sterilization as per requirements
Total Ash	Max. 5.00%

Onion Powder

LATEST PRICE



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Larger pieces for dishes that require visible onion texture. A favourite in ready-to-eat meals, pasta sauces, and bakery products.



White Onion



Pink Onion



Red Onion

Parameter	Specification
Product Name	Dehydrated Onion Powder
HS Code	7122000
Size	80-100 mash and 100-120 mash
Packing	5 kg to 25 kg (Paper Bag, Box, or Customized)
Loading Capacity	14 MTS (20 FT), 27.5 MTS (40FT) (+/-10%)
Appearance/Color	White Onion / Red Onion / Pink Onion
Aroma / Flavor	Strong, pungent onion aroma
Quality	Premium Grade, Commercial Grade
Moisture	<5.0% Max, <3.3% Max (for Toasted)
Origin	India
Microbiologically	Standard Quality, Low Bacterial Quality, Extra Low Bacterial Quality
Treatments	Non treated/ ETO/ Gamma Irradiation as per requirements
Total Ash	Max. 5.00%

Key Benefits



Authentic Flavour – Bold onion flavour without compromise.



Long Shelf Life – Stays fresh for up to 12 months.



Convenience – No peeling, chopping, or wastage.



Consistency – Same taste, texture, and aroma every time.



Custom Options – Available in multiple cuts, textures, and packaging .

Applications

Adiyom's dehydrated onions are trusted by food brands, chefs, and manufacturers worldwide for their ability to elevate taste while reducing prep time.



Pickles & Chutneys – Adds zest and punch.



Seasonings & Snacks – Perfect for chips, noodles, spice mixes.



Ready-to-Eat Meals – Enhances masalas and gravies.



Sauces & Dressings – Smooth, flavourful base.



Ayurveda & Herbal Blends – Natural and effective.

Dehydrated Garlic

At Adiyom, we transform the world's finest garlic into a premium range of dehydrated garlic products—crafted to deliver consistency, convenience, and culinary excellence. With our advanced dehydration technology, every batch retains the rich aroma, creamy-white color, and bold, natural flavor that garlic lovers expect, while offering the ease of long shelf life and zero prep.

Whether you're a food manufacturer, gourmet brand, or culinary innovator, Adiyom's dehydrated garlic is your key ingredient for success



Our Premium Garlic Portfolio



Dehydrated Garlic Flakes

Delicate slices that lock in natural oils and aroma. Perfect for soups, stews, rubs, and gourmet applications—rehydrates to taste like freshly sliced garlic.



Dehydrated Garlic Chopped

A luxury ingredient for high-end kitchens and gourmet dishes, offering both authentic texture and sophistication.



Dehydrated Garlic Minced

Chunky and bold, delivering fresh-like bite and texture. Ideal for pickles, marinades, stir-fries, and recipes where garlic must stand out.

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Our Premium Garlic Portfolio



Dehydrated Garlic Granules

Balanced in size, rich in flavor. A favorite for snack seasoning, dry rubs, and spice blends where garlic must enhance, not overpower.



Dehydrated Garlic Powder

A silky, fine powder with intense, evenly distributed garlic flavor. The go-to choice for seasoning blends, gravies, soups, and instant food mixes.



Dehydrated Roasted Garlic

Roasted to perfection before dehydration, offering a sweet, smoky richness. An exceptional addition to sauces, spreads, and dressings that need a signature flavor twist.

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Dehydrated Garlic

Parameter	Specification
HS Code	7129030
Origin	India
Packing	5 kg, 10 kg, 25 kg (PP Bags or Customized)
Aroma / Flavor	Strong, characteristic garlic aroma
Quality	Premium Grade, Commercial Grade
Moisture	<5.0% Max, <3.3% Max (for Toasted)
Microbiologically	Standard Quality, Low Bacterial Quality, Extra Low Bacterial Quality
Treatments	Non treated/ ETO/ Gamma Irradiation / Steam Sterilization as per requirements
Total Ash	Max. 5.00%

Product Name	Size	Appearance/Colour	Loading Capacity
Dehydrated Garlic Flakes	5-10 mm	Light cream to pale yellow flakes	20 Ft: 12-13 MTS, 40 Ft: 24 MTS (+/-10%)
Dehydrated Garlic Chopped	3-5 mm	Pale yellow to cream chopped granules	20 Ft: 14-16 MTS, 40 Ft: 26-28 MTS (+/-10%)
Dehydrated Garlic Minced	1-3 mm	Pale yellow to creamy white	20 Ft: 14-16 MTS, 40 Ft: 26-28 MTS (+/-10%)
Dehydrated Garlic Granules	0.5-1.0 mm	Off-white to light yellow granules	20 Ft: 14-16 MTS, 40 Ft: 26-28 MTS (+/-10%)
Dehydrated Garlic Powder	80-100 mash and 100-100 mash	Off-white to pale yellow fine powder	20 Ft: 14-16 MTS, 40 Ft: 26-28 MTS (+/-10%)

Key Benefits

“A Wealth of Benefits for Your Business”



Save Time, Reduce Waste – Skip peeling and chopping, while ensuring consistency across every batch.



Maximize Shelf Life – Fresh garlic flavor preserved up to 12 months.



Enhance Product Appeal – Deliver bold taste, clean appearance, and premium aroma in every recipe.



Cost-Effective & Scalable – High volume, globally competitive pricing without compromising quality.

Applications

“Garlic That Works Beyond the Kitchen”



Food Industry – Seasonings, spice mixes, noodles, sauces, dips, gravies, pickles, and ready-to-eat (RTE) meals



Snack Industry – Flavoring for chips, crackers, and extruded snacks



Gourmet & Restaurant Kitchens – Premium dishes requiring consistent garlic taste



Pharmaceuticals & Nutraceuticals – Functional ingredients for wellness products



Why Choose Adiyom?



Premium Quality, Every Time – Carefully selected farm-fresh garlic, processed with precision.



Global Standards – Advanced dehydration methods ensure purity, hygiene, and safety.



Endless Applications – From ready-to-eat meals to gourmet cuisines, snacks, sauces, pharmaceuticals, and more.



Consistent Supply – Reliable bulk solutions for both small businesses and global enterprises.



Tailored to You – Custom cuts, grinds, and packaging designed to match your brand's unique needs.

Adiyom isn't just a supplier – we're a trusted partner in flavor innovation.



Spices

We offer a premium selection of Turmeric, Red Chilli, Cumin Seeds, Coriander, and Fennel, sourced from trusted farms and processed with the highest quality standards. Each spice is rich in natural aroma, color, and flavor—carefully cleaned, graded, and hygienically packed to ensure freshness and purity. Perfect for culinary use, food processing, and export, our spices deliver authentic taste and unmatched quality that define India's rich spice heritage.



Our Spice Portfolio



Turmeric



Red chilli



Cumin Seeds



Coriander

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Our Spice Portfolio



Fennel



Fenugreek



Black Cumin



Dill Seed

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