



# Tulasi Pickles

From a Young Woman Entrepreneur

## PURE VEG-PICKLES

### AVAKAYA PICKLE (MANGO)

Our Andhra-style Avakaya pickle, also known as Mango Pickle, is a must-try for pickle lovers. We make it using the best raw mangoes from Andhra, following the traditional method in a clean environment. Our secret ingredients include special cold-pressed groundnut oil, hand-ground chili powder, and premium ingredients. It's the ultimate homemade mango pickle!



### TOMATO PICKLE

Discover the true taste of Andhra with our homemade Tomato pickle! We use local tomatoes, prepare it the traditional way in a clean environment, and add our special cold-pressed groundnut oil, hand-ground chili powder, and premium ingredients. It's pure homemade goodness for your taste buds!



### LEMON PICKLE

Savor the authentic Andhra-style Lemon pickle we make at home! We use fresh local lemons, follow traditional Andhra methods, and maintain strict hygiene. Our special groundnut oil, hand-ground chili powder, and premium ingredients make it truly delicious!



### GONGURA PICKLE

Taste our homemade Andhra-style Gongura pickle! We use fresh locally sourced Soren leaves, make it the old-fashioned way in a super clean place, and add our special groundnut oil, specially ground chili powder, and premium ingredients. Enjoy the pure homemade flavor!

### RED CHILLY PICKLE

Discover the deliciousness of our homemade Andhra-style Red Chilli Pickle (Pandu Mirapakaya Pachadi). We make it using locally sourced red chillies, following a traditional recipe in a super clean environment. Our secret ingredients include our special chilli powder and high-quality cold-pressed groundnut oil. It's pure homemade goodness!

