FOOD PROCESSING & MANUFACTURING

Dynamics Mahati Private Limited

Converting perishable farm produce into standardised dehydrated powders and authentic spice blends — reducing post-harvest wastage, one batch at a time.

Startup Registration — Pitch Deck | 17 September 2026

AT A GLANCE

Company Snapshot

2

Core product lines

14

Manufactured SKUs

7

Team members (incl. founders)

0

External funding — bootstrapped

Manufacturing and processing of spices and dehydrated vegetable powders, serving industrial, HORECA and distribution channels.

THE PROBLEM

Farm surplus is lost. Buyers still face inconsistent supply.

Perishability & seasonal glut

Onion, garlic, ginger and tomato arrive in gluts; a large share spoils before it reaches processing.

Depressed farmer prices

Farmers are paid least during peak arrivals, while buyers face shortages the rest of the year.

Inconsistent quality & hygiene

Unorganised drying causes variable moisture, colour loss, flavour loss and occasional adulteration.

No single reliable source

Standardised, ready-to-use masala blends are not reliably available from one controlled manufacturer.

MARKET OPPORTUNITY

India's raw-material scale meets rising demand for processed formats

Among the world's largest producers

India ranks among the largest global producers of onion, garlic, ginger, tomato and related vegetables — the core inputs for this business.

Limited organised processing capacity

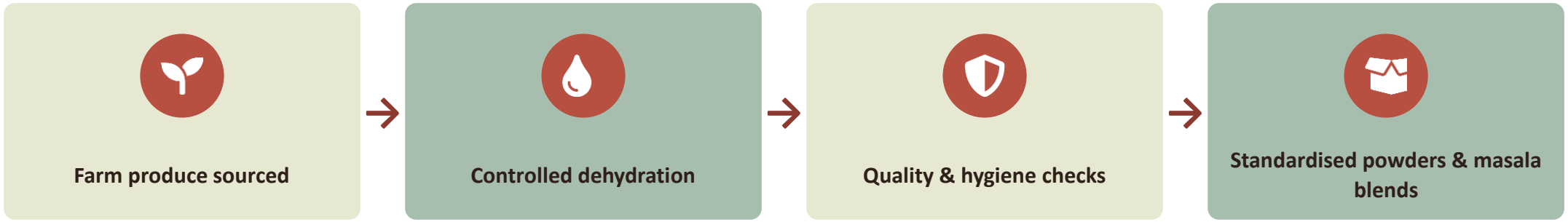
Most surplus produce is handled by unorganised, small-scale processors with limited quality control.

Structural demand from processors & institutions

Food manufacturers, exporters and institutional kitchens need consistent, hygienic, long-shelf-life powders and blends year-round.

OUR SOLUTION

Controlled processing turns surplus produce into standardised, shelf-stable products



Result: perishable, high-wastage vegetables become powders and blends that can be stored, transported and used throughout the year — serving both bulk industrial buyers and packaged consumer formats from one quality system.

PRODUCT RANGE — LINE 1

Dehydrated Vegetable Powders

- Red Onion Powder
- White Onion Powder
- Garlic Powder
- Ginger Powder
- Beetroot Powder
- Tomato Powder

Single-ingredient powders supplied in bulk to food processors, snack manufacturers, ready-to-eat brands and exporters.

PRODUCT RANGE — LINE 2

Blended Spice Mixes (Masalas)

- Chat Masala
- Chana Masala
- Chicken Masala
- Mutton Masala
- Sambar Masala
- Biryani Masala
- Pav Bhaji Masala
- Paneer Butter Masala

Authentic, ready-to-use blends of standardised quality — for distributors, wholesalers, HORECA operators and private-label customers.

WHY WE'RE DIFFERENT

One manufacturing setup. Two complementary product lines.



Single-Ingredient Powders

Bulk industrial supply for processors, exporters and institutional buyers who need a consistent raw ingredient.

Both lines share one quality system: hygiene, moisture control, colour & flavour retention, and batch consistency — not lowest-cost commodity trading.



Ready Authentic Masalas

Packaged consumer and HORECA formats sold through distributors, wholesalers and private-label partners.

This lets the Company serve processors, HORECA, distributors and private-label buyers from a single controlled source.

Process discipline over unorganised sun-drying

Controlled dehydration replaces sun-drying

Better colour and flavour retention, and lower microbial risk than open-air drying.

Standardised masala recipes

Repeatable taste and quality across every batch, not dependent on individual operators.

Perishables become storable assets

High-wastage vegetables are converted into powders that store, transport and sell year-round.

Dual product line under one quality framework

An operational improvement over fragmented small processors who typically offer only one category.

A process-and-product improvement model — scalable food processing, not a Deep Tech claim.

OPERATING FOCUS

Built around hygiene and consistency, not just cost



Hygiene



Moisture control



Colour & flavour retention



Batch consistency

These four pillars anchor the model close to farm produce — adding value through process control rather than commodity trading alone.

Revenue Today: B2B-Led, Multi-Channel



Bulk B2B Sales

Dehydrated powders sold to food processors, snack manufacturers, ready-to-eat brands, exporters and institutional buyers.



Distribution & HORECA

Blended masalas sold to distributors, wholesalers, HORECA operators and private-label customers.



Packaged Retail SKUs

Retail-ready stock-keeping units placed through trade distribution channels.

Near-term mix remains B2B-led, with branded consumer and export channels added gradually.

Planned Expansion of Revenue Channels



Private label & contract manufacturing

Manufacturing for other brands under contract.



E-commerce & D2C packs

Direct-to-consumer retail packs sold online.



Export

Selected dehydrated powders and masalas sold internationally.



Institutional pack sizes

Larger packs for hotels, cloud kitchens and catering.

Growth path: expand from B2B bulk supply today toward branded, export and institutional channels over time.

WHO WE SERVE

Customer Segments



Food Processors

Snack manufacturers & ready-to-eat brands using bulk powders as inputs.



HORECA Operators

Hotels, restaurants and catering buying ready masala blends.



Distributors & Wholesalers

Trade partners carrying packaged retail SKUs and bulk lots.



Exporters & Institutions

Export-focused and institutional buyers seeking consistent supply.

A Lean, Founder-Led Operating Team



7

Total employees, including founders



Authorised Signatory

Bhavishya Kumawat — authorised to sign documents and confirm the draft report for Dynamics Mahati Private Limited.



Operating Model

A compact team runs sourcing, dehydration, blending, quality control and dispatch under one manufacturing setup.

FUNDING STATUS

Fully Bootstrapped, From Day One



₹0

External funding received to date

- Startup is fully self-funded by the promoters.
- All machinery and capital assets acquired to date were funded from promoters' own investment.
- No external investors, loans, or grants received so far.

A Scalable, Process-Improvement Business

Two revenue-generating product lines

Bulk powders and packaged masalas share one quality system, expanding addressable buyers.

Quality-first differentiation

Hygiene, moisture control and batch consistency set the Company apart from fragmented small processors.

Clear expansion pathway

Private label, e-commerce, export and institutional channels layer onto a stable B2B base.

Ordinary innovation & scalability route

A genuine process-and-product improvement model, appropriately positioned outside Deep Tech.

WHAT'S NEXT

Roadmap Ahead



NOW

Startup registration on strength of process improvement and standardisation.



NEAR TERM

Website launch (dynamicsmahati.com); deepen B2B and HORECA distribution.



MID TERM

Private-label / contract manufacturing and e-commerce D2C packs.



AHEAD

Export of select powders and masalas; larger institutional pack formats.

Thank You

Dynamics Mahati Private Limited

Authorised Signatory: Bhavishya Kumawat