



# JUBILANT FOODWORKS

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## B2B CATALOGUE



**BAKERY RANGE**



**SAVOURY ITEMS**



**PROCESSED  
CHICKEN**



**SEASONINGS**

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# ABOUT US

Welcome to **Jubilant Food Works**, a dynamic venture of the renowned **Jubilant Bhartia Group**. With an extraordinary portfolio of renowned brands such as Domino's, Dunkin', Popeyes, and Hong's Kitchen, we have carved a niche for ourselves in the **food industry**.

At Jubilant Food Works, we leverage our expertise in the culinary world, the talents of our highly skilled chefs, state-of-the-art manufacturing plants, and our own renowned brand name to deliver excellence in the B2B space.

## OUR JOURNEY

Since our inception, we have been on an exciting journey of culinary innovation and business expansion.

We started with the iconic **Domino's Pizza**, revolutionising the way people enjoy their favourite pizzas. With a commitment to quality, taste, and customer satisfaction, Domino's has become synonymous with exceptional pizza experiences.

**Dunkin'**, another jewel in our crown, has won the hearts of millions with its delectable range of **donuts, coffees, and snacks**. Whether it's a morning pick-me-up or a delightful treat, Dunkin' has been a trusted companion for those seeking delicious indulgence.

**Popeyes**, a global sensation known for its mouthwatering **Louisiana-inspired fried chicken**, joined our family, further enriching our diverse culinary offerings. With its distinct flavors and unique blend of spices, Popeyes has captivated taste buds around the world.

**Hong's Kitchen** is our foray into the realm of **Asian cuisine**, offering an array of delectable dishes that celebrate the vibrant flavors of the East. From savory stir-fries to comforting noodles and tantalizing curries, Hong's Kitchen brings the authentic taste of Asia to your plate.



**DUNKIN'**



# B2B EXCELLENCE

Building upon our success in the consumer space, we have extended our expertise to the B2B arena. With our unparalleled knowledge of the food industry and a solid infrastructure, we are proud to offer our services to businesses, restaurants, and institutions.

Our highly talented chefs, with their creativity and culinary mastery, work tirelessly to craft custom solutions that meet the specific needs of our B2B clients. We take pride in our world-class manufacturing plants, equipped with cutting-edge technology, which ensure consistent quality and efficiency in every product we create.

Our renowned brand name is a testament to our commitment to excellence. We understand the importance of brand reputation and work closely with our B2B partners to deliver products that reflect the highest standards of taste, quality, and reliability.

Unleash the potential of our B2B services, designed to revolutionise the way businesses thrive. Witness the power of collaboration as we extend our reach, catering to a wider audience with unparalleled expertise. Together, let us embrace the possibilities, as Jubilant Food Works continues to redefine the boundaries of taste, quality, and service. Contact us now to discover the endless possibilities and ignite a flavourful partnership that will leave a lasting impact on your business pursuits.





**MANUFACTURING PLANT AT GREATER NOIDA**

**Area :** 425,600 square feet

**Manpower :** 450+

**Production Capacity:** 6,00,00 pcs/day



**MANUFACTURING PLANT AT BANGALORE**

**Area :** 407,400 square feet

**Manpower :** 600+

**Production Capacity**

**Bakery:** 300,00 pcs/day

**Seasonings:** 10 tons/day

**Processed Chicken:** 36 tons/ day

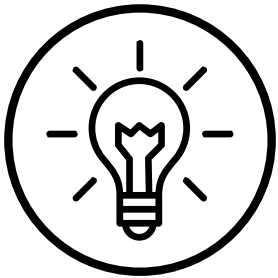
# WHY CHOOSE US?



## DISTRIBUTION

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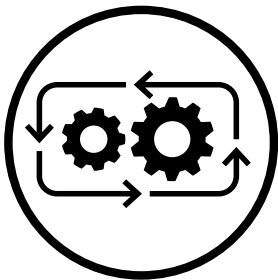
Through an extensive logistics network, we supply frozen products to our clients across the nation with 99+ % OTIF's



## INNOVATION

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Our R&D team are constantly endeavouring to expand and create new offerings and innovate products and packaging.



## AUTOMATION

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- Machines to be operated by SCADA
- Proper Integration of sensors and actuators in place to perform functions with minimal or no human intervention



## QUALITY

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- Proper process and system of HACCP in place
- CRQS Defined for the product
- PCRO norms in place

## BAKERY RANGE

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Brownies	8
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Buns and bread	

## BREAKFAST ITEMS

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# NEW PRODUCT RANGE

## CHICKEN RANGE

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Chicken Tandoori Diced  
Chicken Achari Diced  
Chicken Hariyali Diced  
Chicken Malai Diced  
Chicken Chipotle Diced  
Chicken African Chilli Diced  
Chicken Smoky Grilled Diced  
Chicken Schezwan Diced

## SEASONINGS RANGE

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Oregano  
Chilli Flakes



# READY TO EAT

## DOUBLE CHOCOLATE BROWNIE - CUT/SLAB



**553/472**

Weight per piece for cut	83g
Weight per piece for slab	500g
Primary Packaging	6pcs*83g = 500g 1pc*500g = 500g
Secondary Packaging	12*500g = 6 kg
Primary Shelf life	8 months (at -18°C)
Secondary Shelf life	5 days (at 1°C-4°C)

## NUTTY WALNUT BROWNIE - CUT/SLAB



**552/471**

Weight per piece for cut	83g
Weight per piece for slab	500g
Primary Packaging	6pcs*83g = 500g 1pc*500g = 500g
Secondary Packaging	12*500g = 6 kg
Primary Shelf life	8 months (at -18°C)
Secondary Shelf life	5 days (at 1°C-4°C)

## SPONGE BROWNIE



**613**

Weight per piece	800g
Primary Packaging	1pc*800g = 800g
Secondary Packaging	6*800g = 4.8 kg
Primary Shelf life	8 months (at -18°C)
Secondary Shelf life	5 days (at 1°C-4°C)

## BROWNIE PACKAGING



**Ingredients:** High quality customised brownie premix containing flour, cocoa powder and baking enhancers, oil, Compound Chocolate, Water, Choco chips (For double chocolate), Walnut kernels (For Nutty walnut)

# MUFFINS

## VANILLA MUFFIN

## CHOCOLATE MUFFIN

## BLUEBERRY MUFFIN



**473, 474, 475**

Weight per piece	60g
Primary Packaging	6pcs*60g=360g
Secondary Packaging	6*360g = 2.16 kg
Primary Shelf life	6 months (at -18°C)
Secondary Shelf life	2 days (at 1°C-4°C)



**Ingredients:** High quality customised muffin premix containing flour, baking enhancers, Oil, water with Vanilla/Chocolate Chips & Cocoa powder/Blueberry Crush enhancers

## CHOCOLATE CENTRE FILLED MUFFIN

## BLUEBERRY CENTRE FILLED MUFFIN



**789,790**

Weight per piece chocolate muffin	90g
Weight per piece blueberry muffin	85g
Primary Packaging chocolate muffin	15pcs*90g = 1.35kg
Primary Packaging blueberry muffin	15pcs*85g = 1.27kg
Primary Shelf life	6 months (at -18°C)
Secondary Shelf life	2 days (at 1°C-4°C)



**Ingredients:** High quality customised muffin premix containing flour, baking enhancers, oil, water, Chocolate ganache & Cocoa powder/Vanilla & Blueberry crush

# READY TO EAT

# DONUTS-CENTRE FILLED & PASTRIES

## CHOCOLATE SHELL DONUT

## CARAMEL DONUT



**Ingredients:** High quality flour, donut enhancer, dark chocolate (Chocolate donut), white chocolate (Caramel donut)

**524, 525**

Weight per piece	75g
Primary Packaging	6pcs*75g = 450g
Secondary Packaging	6*450g = 2.7 kg
Primary Shelf life	6 months (at -18°C)
Secondary Shelf life	3 days (at 1°C - 4°C)



## CHOCOLATE PASTRY

## RED VELVET PASTRY



**Ingredients for red velvet pastry:** High quality customised red velvet sponge, baking enhancers, oil, cream cheese & sugar

**572, 570**

Weight per piece chocolate pastry	80g
Weight per piece for red velvet pastry	75g
Primary Packaging chocolate pastry	6pcs*80g = 480g
Primary Packaging for red velvet pastry	6pcs*75g=450g
Secondary Packaging chocolate pastry	8*480g = 3.4 kg
Secondary Packaging for red velvet pastry	8*450gg=3.6kg
Primary Shelf life	6 months (at -18°C below)
Secondary Shelf life	3 days ( 1° to 4°C)

**Ingredients for chocolate pastry:** High quality customised chocolate sponge containing flour, cocoa powder and baking enhancers, oil, whipped cream & chocolate ganache



## CHOCOLATE CAKE JAR

## RED VELVET CAKE JAR



**607, 608**

Weight per piece	80g
Primary Packaging	1pc*80g= 80g
Secondary Packaging	12*80g = 960g
Primary Shelf life	4 months(at-18°C below)
Secondary Shelf life	4 days (1°C -4°C )

**Ingredients for cake jar:** High quality customized chocolate sponge & red velvet sponge ,rich chocolate, whipped cream.

## BAKED CHEESECAKE



Weight per piece	1200g <b>(cut in 8 pieces)</b>
Primary Packaging	1pc*1200g= 1200g
Secondary Packaging	2*1200g = 2400g
Primary Shelf life	4 months (at-18°C below)
Secondary Shelf life	2 days (1°C -4°C )

**Ingredients for cheesecake:** High quality cream cheese, cookie crumbs and condensed milk

\*Images shown above are for representation purposes only; actual product appearance may vary slightly.

## AMERICAN STYLE CHOCOLATE COOKIES & AMERICAN STYLE OAT COOKIES



**Ingredients:** Sugar, Refined Wheat flour, Refined sunflower oil, Cocoa powder, Baking fat and leavening agent, Chocolate chips (Chocolate cookies ), Oat and Resins (Oat Cookies)

477, 476

Weight per piece	30g
Primary Packaging	20pcs*30g = 600g
Secondary Packaging	4*600g = 2.4 kg
Primary Shelf life	9 months(at-18°Cbelow)
Secondary Shelf life	5 days (1°C -4°C)



## CHOCOLATE TRUFFLE CAKE



528, 527

Weight per piece	500g
Primary Packaging	1pc*500g = 500g
Secondary Packaging	2*500g = 1kg
Primary Shelf life	6 months (at -18°C below)
Secondary Shelf life	2 days (at 1°C -4°C)

**Ingredients for chocolate cake:** High quality customised chocolate cake sponge, chocolate compound, whipped cream, sugar, oil

## RED VELVET CAKE



**Ingredients for Red Velvet Cake:** High quality customised Red velvet cake sponge, cream cheese, whipped cream, sugar, oil

\*Images shown above are for representation purposes only; actual product appearance may vary slightly.

# READY TO EAT MOLTEN CAKE, BUNS & BREAD

## MOLTEN CAKE CHOCOLATE



**Ingredients:** Rich chocolate premix, oil, water



Weight per piece	90 g
Primary Packaging	1 pc*90g = 90g
Secondary Packaging	24*90g = 21.60kg
	8*90g=7.20kg
Primary Shelf life	4 months (at -18°C)
Secondary Shelf life	2 days (at < 4°C)

## BUNS 4.5"

## CHEESE GARLIC BREAD



Weight per piece	85g
Primary Packaging	4pc*85g = 340g
Secondary Packaging	6*340g = 2.04kg
Primary Shelf life	6 months (at -18°C)
Secondary Shelf life	2 days (at 1°C- 4°C)

Weight per piece	130g
Primary Packaging	3pc*130g = 390g
Secondary Packaging	8*390g = 3.12kg
Primary Shelf life	3 months (at -18°C)
Secondary Shelf life	2 days (at 1°C-4°C)

**Ingredients:** dough loaded with cheese and garlic with toppings of basil & parsley.

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# CUSTOMISED RANGE

# BREAKFAST RANGE & FESTIVE CAKE

## CROISSANT

## DANISH PASTRY

## CINNAMON SCROLL



**850**

Weight per piece..... 30g  
 Primary Packaging..... 10pc\*30g = 300g  
 Secondary Packaging..... 8\*300g = 2.4kg  
 Primary Shelf life..... 6 months (at -18°C)  
 Secondary Shelf life..... 2 days (at 4°C)

**Ingredients:** High-quality flour, exclusively made of butter



**853**

Weight per piece ..... 30g  
 Primary Packaging..... 9pc\*30g=270g  
 Secondary Packaging..... 8\*270g= 2.16kg  
 Primary Shelf life..... 6months(at -18°C)  
 Secondary Shelf life..... 2 days (at 4°C)



**852**

Weight per piece ..... 30g  
 Primary Packaging..... 12pc\*30g = 360g  
 Secondary Packaging..... 8\*360g = 2.8kg  
 Primary Shelf life ..... 6 months (at -18°C)  
 Secondary Shelf life..... 2 days (at 4°C)

**MOQ:** 1 Secondary Packaging pack  
**Delivery Timeline:** 2 days

## PAIN AU CHOCOLATE

## FESTIVE CAKE (SEASONAL)



**851**

Weight per piece 30g  
 Primary Packaging 12pc\*30g = 360g  
 Secondary Packaging 8\*360g = 2.8kg  
 Primary Shelf life 6 months (at -18°C)  
 Secondary Shelf life 2 days (at 4°C)

**Ingredients:** High-quality flour, exclusively made of butter

**MOQ:** 1 Secondary Packaging pack.



**773**

Weight per piece 400g  
 Primary Packaging 1pc\*400g = 400g  
 Secondary Packaging 2\*400g = 800g  
 Primary Shelf life 6 months (at -18°C)  
 Secondary Shelf life 2 days (at 1°C -4°C)

**Ingredients:** Made with milk and wheat and contains soya barley and oats, oil and sugar

**Delivery Timeline:** 2 days

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# READY TO EAT

# CHICKEN

## Tandoori Chicken

## Achari Chicken



**524, 525**

Primary Packaging 500g  
 Secondary Packaging 12\*0.5 kg=6 kg  
 Primary Shelf life 3 months (at -18°C)  
 Secondary Shelf life 4 days (at 1°C -4°C)



Primary Packaging 500g  
 Secondary Packaging 12\*0.5 kg=6 kg  
 Primary Shelf life 3 months (at -18°C)  
 Secondary Shelf life 4 days (at 1°C -4°C)

## Malai Chicken

## Hariyali Chicken



**572, 570**

Primary Packaging 500g  
 Secondary Packaging 12\*0.5 kg=6 kg  
 Primary Shelf life 3 months (at -18°C)  
 Secondary Shelf life 4 days (at 1°C -4°C)



Primary Packaging 500g  
 Secondary Packaging 12\*0.5 kg=6 kg  
 Primary Shelf life 3 months (at -18°C)  
 Secondary Shelf life 4 days (at 1°C -4°C)

**Ingredients:** Chicken, water, soy protein, chicken seasoning, iodised salt, refined soybean oil, texturizer, acidity regulator



# READY TO EAT

# CHICKEN

## Mexican Chicken

## Smoky Chicken



**524, 525**

Primary Packaging 500g  
 Secondary Packaging 12\*0.5 kg=6 kg  
 Primary Shelf life 3 months (at -18°C)  
 Secondary Shelf life 4 days (at 1°C -4°C)



Primary Packaging 500g  
 Secondary Packaging 12\*0.5 kg=6 kg  
 Primary Shelf life 3 months (at -18°C)  
 Secondary Shelf life 4 days (at 1°C -4°C)

## African chilli Chicken

## Schezwan Chicken



**572, 570**

Primary Packaging 500g  
 Secondary Packaging 12\*0.5 kg=6 kg  
 Primary Shelf life 3 months (at -18°C)  
 Secondary Shelf life 4 days (at 1°C -4°C)



Primary Packaging 500g  
 Secondary Packaging 12\*0.5 kg=6 kg  
 Primary Shelf life 3 months (at -18°C)  
 Secondary Shelf life 4 days (at 1°C -4°C)

## OREGANO BULK /SACHETS



**USP: Aromatic herb that adds flavor to pizzas, pastas, and salads and many more savoury items.**



### Bulk

Primary Packaging 1 pc\*250g = 250g  
SecondaryPackaging 8\*250g = 2 kg

Primary Shelf life 3 months (at -18°C)  
Secondary Shelf life 2 days (at < 4°C)

### Sachets

Primary Packaging 1 pc\*8g = 8g  
SecondaryPackaging 125\*8g = 1 kg

Primary Shelf life 3 months (at -18°C)  
Secondary Shelf life 2 days (at < 4°C)

## CHILLI FLAKES BULK/SACHETS



**USP: Crushed dried red peppers to bring a spicy kick in any dish.**



### Bulk

Primary Packaging 1 pc\*250g = 250g  
SecondaryPackaging 8\*250g = 2 kg

Primary Shelf life 3 months (at -18°C)  
Secondary Shelf life 2 days (at < 4°C)

### Sachets

Primary Packaging 1 pc\*8g = 8g  
SecondaryPackaging 125\*8g = 1 kg

Primary Shelf life 3 months (at -18°C)  
Secondary Shelf life 2 days (at < 4°C)

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## UPCOMING SAVOURY RANGE

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Calzones

Churros

Wraps

## UPCOMING BAKERY RANGE

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Cake Flavors - Butterscotch, Pineapple

## UPCOMING CHICKEN RANGE

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Sausages

Rashers

# THAWING AND SERVING SUGGESTIONS

S. No.	Product name	Thawing process	Serving suggestion
1	Brownie	Thaw in Chiller 1-4 deg C for 8 hrs OR defrost in microwave for 30 seconds	Warm (20-30 seconds) and serve as brownie sizzler. Use as ingredient for brownie shakes, ice cream, sundae and waffles
2	Cookies	Thaw in Chiller 1-4 deg C for 8 hrs OR defrost in microwave for 20 seconds	Serve at ambient temp (if desire crispiness) or warm for 20 seconds to obtain american style chewy texture
3	Donuts	Thaw in Chiller 1-4 deg C for 8 hrs	Best served warm (microwave for 20 seconds)
4	Pastry	Thaw in Chiller 1-4 deg C for 8 hrs	Best served chilled
5	Cake	Thaw in Chiller 1-4 deg C for 8 hrs	Best served chilled
6	Muffin/Centre filled muffins	Thaw in Chiller 1-4 deg C for 8 hrs	Best served chilled/ warm for 10 seconds (according to the customer preference)
7	Burger buns-4.5"	Thaw in Chiller 1-4 deg C for 8 hrs OR defrost in microwave for 30 seconds	Serve with veg/ non veg patty filling and salads of your choice
8	Cake jar	Thaw in Chiller 1-4 deg C for 8 hrs	Best served chilled
9	Breakfast Range	Thaw in chiller 1-4 deg C for 8 hrs	Best served at room temperature or warm for 10 seconds (according to the customer preference)
10	Cheese Garlic Bread	Thaw in chiller 1-4 deg C for 8 hrs	Best served hot. After thawing, toast in oven at 180°C for 90 seconds or Warm in microwave for 25-30 seconds.
11	Molten Cake	Thaw in chiller 1-4 deg C for 8 hrs	Best served warm (microwave for 30-40 seconds)
12	Baked Cheesecake	Thaw in chiller 1-4 deg C for 8 hrs	Best served chilled 150g per serving

# THAWING AND SERVING SUGGESTIONS

S. No.	Product name	Thawing process	Serving suggestion
13	Diced Chicken	Thaw in Chiller 1-4 deg C for 12 hours	Heat for 1-1.5 minutes in microwave OR Heat at 180 degree C in an OTG OR Pan fry with light oil/ butter brushing



# OUR CUSTOMERS



... many more to come!

# PRICE LIST

Category	Description	Weight (gms)	GST	Customer landing price
Brownies	Nutty Walnut Brownie	500	18%	213.71
	Double Chocolate Brownie	500	18%	188.78
	Nutty Brownie Cut Pcs	500	18%	218.95
	Double Chocolate Brownie Cut Pcs	500	18%	193.42
	Sponge Brownie	800	18%	266.42
Muffins	Vanilla Muffins	60	18%	28.73
	Chocolate Muffins	60	18%	32.40
	Blueberry Muffins	60	18%	33.42
	Centre filled chocolate muffin	90	18%	48.38
	Centre filled BlueBerry	85	18%	49.62
Cookies	American Style Oat Cookies	30	18%	18.15
	American Style Chocolate Cookies	30	18%	16.00
Donuts	Chocolate Shell Donut	75	18%	33.11
	Caramel Shell Donut	75	18%	33.43
Cakes	RED VELVET CAKE VEG	500	18%	286.79
	CHOCOLATE TRUFFLE CAKE VEG	500	18%	254.27
Pastries	RED VELVET PASTRY PRL Small	75	18%	56.36
	CHOCOLATE EGGLESS PASTRY PRL Small	80	18%	53.86
Cake Jars	Cake Jar: Chocolate Truffle	80	18%	48.49
	Cake Jar: Red Velvet	80	18%	48.49
Buns and Breads	Cheese Garlic Bread 130 gm	130	18%	50.78
	Frozen Buns 4.5	85	0%	11.85
Molten Cake	Molten lava Chocolate (8 Pcs)	90	18%	40.83
	Molten lava Chocolate (24 pcs)	90	18%	38.43
Cheesecake	BAKED CHEESECAKE	1200	18%	981.41
Customised products- Breakfast range	Croissant	30	18%	23.03
	Pain Au Chocolate	30	18%	24.54
	Cinnamon scroll	30	18%	24.05
	Danish pastry	30	18%	24.86

## Contact Us

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