PICKLE WICKLE

Export catalogue

Pickles in mustard oil and murabbas in jaggery

2026–27 edition



K M FOODS, New Delhi, India

A North Indian kitchen shelf, ready for yours

Pickle Wickle makes pickles and murabbas from family recipes: raw mango, lime, garlic and chilli matured in mustard oil, and amla, apple, bel and rose set in jaggery. 10 pickles and 6 murabbas, packed in glass.

What we supply

- Retail glass jars of 250 g and 500 g under the Pickle Wickle brand
- Bulk packs for restaurants and caterers on request
- Private label for retail chains, subject to minimum quantities
- Mixed cartons across the range for a trial order

How we work with importers

- Quotes on FOB or CIF terms, in USD or your currency
- Product specification sheet for every recipe
- Labels adapted to your country's requirements
- Samples before the first order

Pack formats

Pack	Net weight	Jars per carton	Range
Glass jar	250 g	24	All 16 recipes
Glass jar	500 g	12	All 16 recipes
Gift box	3, 4 or 6 × 250 g	On request	Any mix
Bulk pack	On request	On request	Selected recipes

Shelf life, carton dimensions and pallet plan are confirmed on the specification sheet sent with your quote.

Pickles

Matured in mustard oil with salt and spices. The taste dots show how sour, hot and sweet each one is, out of five.



Mango Pickle

Aam ka achaar

Raw mango, mustard oil, salt and spices

Khatta ●●●●○
Teekha ●●●○○
Meetha ●○○○○

PW-1213. 250 g and 500 g glass jars



Lime Pickle

Nimbu ka achaar

Lime, mustard oil, salt and spices

Khatta ●●●●●
Teekha ●●○○○
Meetha ●○○○○

PW-1215. 250 g and 500 g glass jars



Lime & Ginger Pickle

Nimbu adrak ka achaar

Lime, ginger, mustard oil, salt and spices

Khatta ●●●●○
Teekha ●●○○○
Meetha ●○○○○

PW-1221. 250 g and 500 g glass jars



Garlic Masala Pickle

Lahsun ka achaar

Garlic, mustard oil, salt and spices

Khatta ●●○○○
Teekha ●●●●○
Meetha ○○○○○

PW-1217. 250 g and 500 g glass jars



Ginger Pickle

Adrak ka achaar

Ginger, mustard oil, salt and spices

Khatta ●●●○○
Teekha ●●●○○
Meetha ●○○○○

PW-1218. 250 g and 500 g glass jars



Green Chilli Pickle

Hari mirch ka achaar

Green chilli, mustard oil, salt and spices

Khatta ●●○○○
Teekha ●●●●●
Meetha ○○○○○

PW-1219. 250 g and 500 g glass jars

Pickles, continued

Lime, amla, carrot and tenti: the sharper end of the shelf.



Red Chilli Stuffed Pickle

Bharwa lal mirch

Red chilli, mustard oil, salt and spices

Khatta ●●●○○
Teekha ●●●●○
Meetha ●○○○○

PW-1226. 250 g and 500 g glass jars



Amla Pickle

Amla ka achaar

Amla, mustard oil, salt and spices

Khatta ●●●●○
Teekha ●●●○○
Meetha ○○○○○

PW-1223. 250 g and 500 g glass jars



Carrot & Chilli Pickle

Gajar mirch ka achaar

Carrot, green chilli, mustard oil, salt and spices

Khatta ●●●○○
Teekha ●●●○○
Meetha ●○○○○

PW-1224. 250 g and 500 g glass jars



Dela Pickle (Tenti)

Tenti ka achaar

Tenti (kair), mustard oil, salt and spices

Khatta ●●●○○
Teekha ●●●○○
Meetha ○○○○○

PW-1220. 250 g and 500 g glass jars

Gift boxes

3, 4 or 6 jars of 250 g in any mix of pickles and murabbas. Suited to Diwali, Eid and year-end gifting.

Your own label

Any recipe in this catalogue can be packed under your brand, subject to minimum quantities. Ask us for terms.

Murabbas

Fruit and petals set in jaggery. Eaten by the spoon, with paratha, or after a meal.



Amla Murabba

Amla murabba

Amla and jaggery

Khatta ●●○○○
Teekha ○○○○○
Meetha ●●●●○

PW-1208. 250 g and 500 g glass jars



Apple Murabba

Seb ka murabba

Apple and jaggery

Khatta ●○○○○
Teekha ○○○○○
Meetha ●●●●●

PW-1209. 250 g and 500 g glass jars



Bel Murabba

Bel ka murabba

Bel (wood apple) and jaggery

Khatta ●○○○○
Teekha ○○○○○
Meetha ●●●●○

PW-1210. 250 g and 500 g glass jars



Carrot Murabba

Gajar ka murabba

Carrot and jaggery

Khatta ○○○○○
Teekha ○○○○○
Meetha ●●●●●

PW-1211. 250 g and 500 g glass jars



Gulkand Murabba

Gulkand

Rose petals and jaggery

Khatta ○○○○○
Teekha ○○○○○
Meetha ●●●●●

PW-1233. 250 g and 500 g glass jars



Harhar Murabba

Harad ka murabba

Harad (haritaki) and jaggery

Khatta ●○○○○
Teekha ○○○○○
Meetha ●●●●○

PW-1212. 250 g and 500 g glass jars

From enquiry to container

1 Enquiry
Tell us your market, the products you want and expected volumes per SKU.

2 Samples and specifications
We send specification sheets and samples of the recipes you shortlist.

3 Quote
A written quote with pack sizes, carton plan, Incoterm and lead time.

4 Order and shipment
Production, labelling for your market and export documents, coordinated with your forwarder.

What to send with your enquiry

Destination	Country, port of discharge and your preferred Incoterm (FOB or CIF)
Products	The recipes and pack sizes from this catalogue, with quantities per SKU for a trial order
Labelling	Your market's labelling rules: language, importer details, nutrition panel format, allergen statements
Channel	Retail, foodservice or online, and whether you want our brand or your own label
Documents	Certificates your market needs, such as certificate of origin or laboratory analysis

Company

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PICKLE WICKLE

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