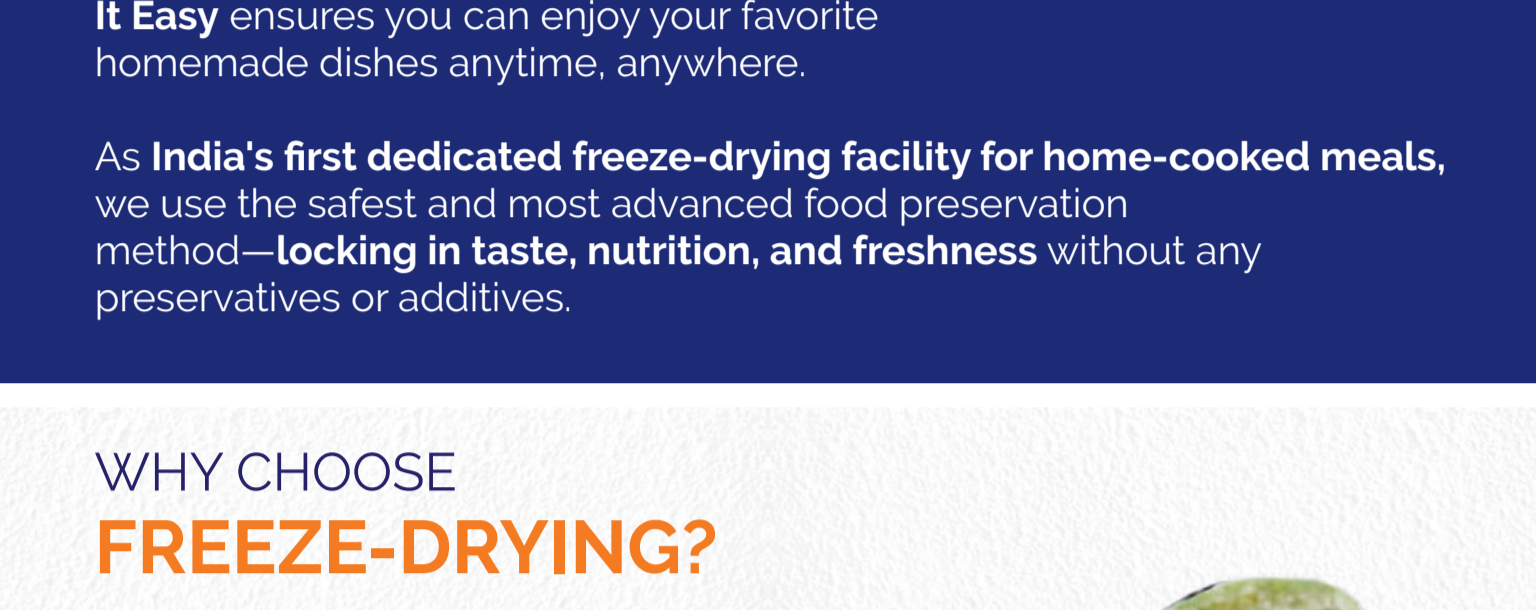




Made It Easy – FREEZE-DRYING HOME-COOKED GOODNESS WITH LOVE

BRINGING THE TASTE OF HOME

ANYTIME, ANYWHERE



Never miss the comfort of home-cooked meals again! Whether you're studying abroad, working away, or traveling, **Made It Easy** ensures you can enjoy your favorite homemade dishes anytime, anywhere.

As **India's first dedicated freeze-drying facility for home-cooked meals**, we use the safest and most advanced food preservation method—**locking in taste, nutrition, and freshness** without any preservatives or additives.

WHY CHOOSE FREEZE-DRYING?

Freeze-drying is the **most natural** way to preserve food, ensuring it retains its original taste, texture, and nutrients. Our **100% natural, preservative-free** process guarantees that your meals stay just as delicious and comforting as when they were first prepared—without any additives or artificial ingredients.



PROCESSING & PACKAGING TIMELINE

After we receive your cooked food, the freeze-drying and packaging process takes a minimum of **3-4 days**. Timelines may vary based on demand, so we recommend **booking your slot in advance**.

HOW IT WORKS

Freezing: Your home-cooked meals are carefully placed in stainless steel trays and frozen to **-25°C**.

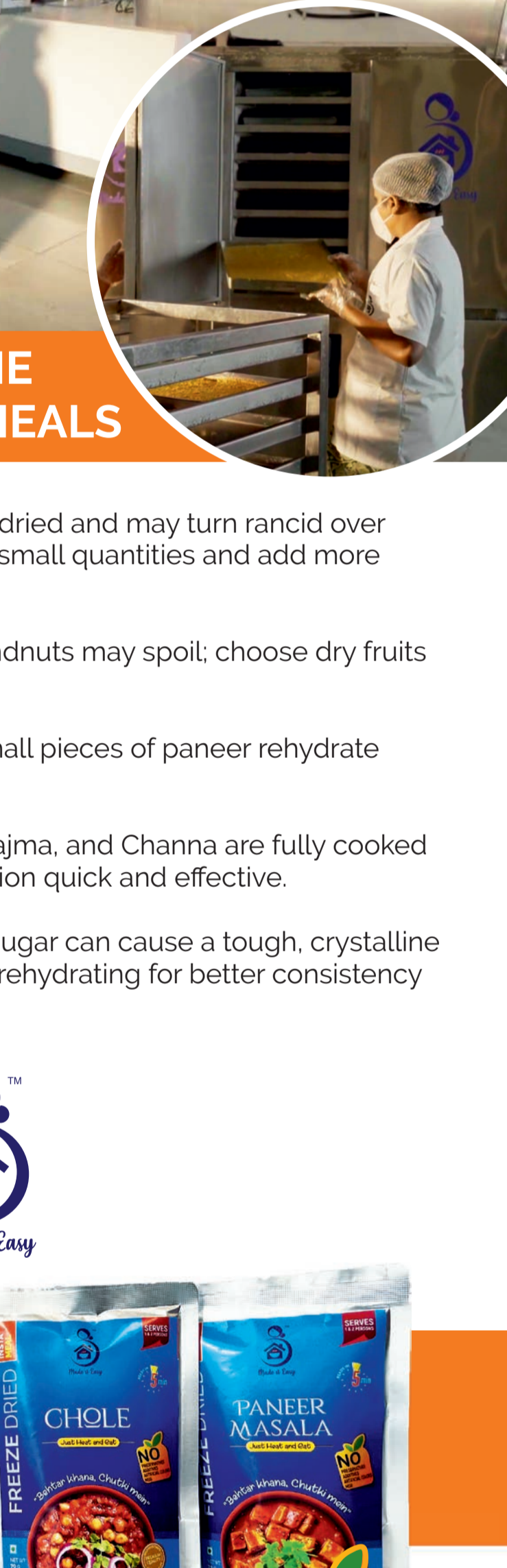
Drying: Using vacuum technology, moisture sublimates (turning from ice to vapor) without altering **flavor, texture, or nutrition**.

Lightweight & Long-Lasting: The final product retains less than **2% moisture** and weighs just one-fifth of its original weight.

Safe & Secure Packaging: Sealed in **food-grade aluminum pouches**, the meals remain **fresh, lightweight, and easy to transport** worldwide.

Easy Rehydration: A simple splash of **hot water** brings your meal back to life—ready to enjoy in minutes!

At **Made It Easy**, we don't just preserve food—we preserve the **love and warmth** that go into every home-cooked dish.



COOKING TIPS FOR THE BEST FREEZE-DRIED MEALS

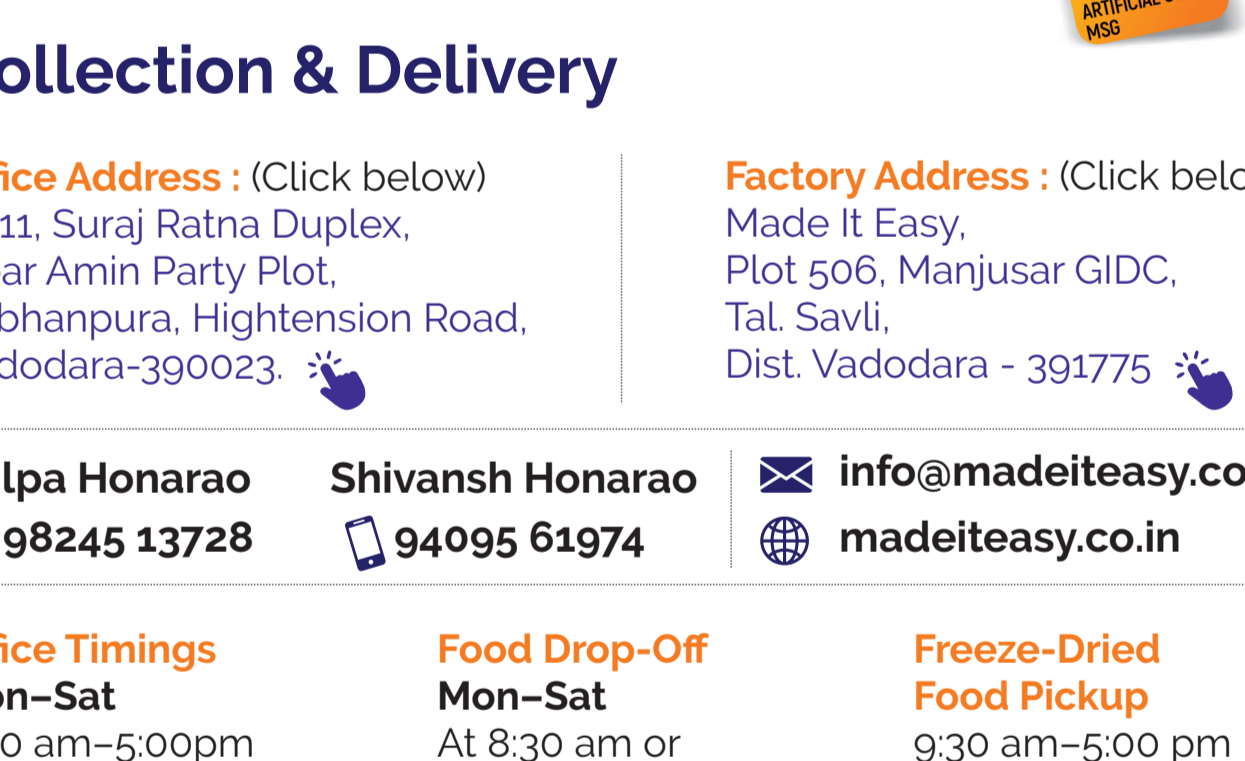
Use Minimal Oil: Oil cannot be freeze-dried and may turn rancid over time. Instead, opt for ghee or butter in small quantities and add more when rehydrating.

Avoid Oily Nuts: Ingredients like groundnuts may spoil; choose dry fruits like almonds or cashews instead.

Prepare Paneer Smartly: Grated or small pieces of paneer rehydrate faster.

Cook Legumes Well: Ensure Chole, Rajma, and Channa are fully cooked so their skins rupture, making rehydration quick and effective.

Mind the Desserts: Excess ghee and sugar can cause a tough, crystalline texture. Instead, add them fresh while rehydrating for better consistency and enhanced flavour.



Collection & Delivery

Office Address : (Click below)
D/11, Suraj Rtna Duplex,
Near Amin Party Plot,
Subhanpura, Hightension Road,
Vadodara-390023. 📍

Factory Address : (Click below)
Made It Easy,
Plot 506, Manjusar GIDC,
Tal. Savli,
Dist. Vadodara - 391775 📍

Shilpa Honarao

📞 98245 13728

Shivansh Honarao

📞 94095 61974

✉️ info@madeiteasy.co.in

🌐 madeiteasy.co.in

Office Timings

Mon-Sat

9:30 am-5:00pm

(Sunday closed)

Food Drop-Off

Mon-Sat

At 8:30 am or

between

9:30 am-3:00 pm

Freeze-Dried Food Pickup

9:30 am-5:00 pm

Important Note:

- Freshly cooked food must be cooled to room temperature before delivering to us.
- If food is prepared in the morning for evening drop-off, it should be cooled and refrigerated until delivery.
- Steel or Tupperware containers are recommended for transport.

Terms & Conditions

By using **Made It Easy's** freeze-drying service, you acknowledge and agree to the following:

1. Processing with Care

We are committed to safely processing, packaging, and delivering your meals with love. However, in the event of unforeseen circumstances such as extreme weather, government restrictions, extended power outages, or any other factors beyond our control, there may be delays or unexpected spoilage. While we strive to prevent such occurrences, we may not be able to cover the cost of food, labor, or transportation in rare cases.

2. Allergen Awareness

Your health is our priority. While we take the utmost care in handling your food, please be aware that our facility also processes **milk, tree nuts, peanuts, soy, and wheat**. If you or your loved ones have allergies, kindly exercise caution.

3. Force Majeure Clause

Your trust means everything to us, and we promise to always handle your meals with the care and respect they deserve.

THE FREEZE- DRIED Ready-to-Eat Freeze Dried Food Packets

MENU

INDIAN HOME-COOKED COMFORTS

- Dal Fry
- Biryani
- Dal Makhani
- Pulao
- Gujarati Dal
- Palak Dal
- Kadhi
- Tindola
- Sambhar
- Bhindi
- Dal Dhokli
- Dal Khicadi
- Palak Khichadi
- Cheese Butter Masala
- Rajma
- Upma
- Chole
- Poha
- Pav Bhaji
- Khichadi
- Paneer Masala
- Paneer Bhurji
- Palak Paneer
- Mix Vegetable
- Red Gravy
- White Gravy
- Green Gravy

FRUITS & SNACKS

- Strawberry
- Chickoo
- Banana
- Ice Cream
- Shrikhand Pops

TREATS & DESSERTS

- Aam Ras
- Badam Halwa
- Moong Halwa
- Sheera
- Sitaphal Basundi
(Custard Apple Basundi)

SOUPS

- Broccoli Almond Soup
- Mushroom Soup
- Carrot Apple Soup
- Mixed Lentils Soup

BABY FOOD

- Khichadi
- Wheat Raab
- Yellow Dal
- Ragi Sheera

CHUTNEYS

- Green Chutney
- Meethi Chutney

