



I D E A L
EXPORT & IMPORT

BACK TO EARTH



**Hand made clay pots have a 70 days lead time.
Please order in advance**

**100 %
Natural &
Sustainable**

IDEAL Export & Import

Fostering Partnerships through Transparency & Ethical Practices

At Ideal Exports & Imports, our ethos is to create partnerships with both, our customers and our manufacturers. We strive to make certain that we provide our customers with a long-term supply chain while ensuring that we source our products responsibly and ethically to enable inclusive growth for all.

We believe in providing only the best products to our customers. Our products are made responsibly while ensuring that the artisans are well taken care of along with the environment, in order to maintain a balance of health and welfare of all. We source premium quality products that adhere to global standards. We ensure that we recycle resources, promote ecological balance, and conserve biodiversity, thereby, ensuring personal health and the health of the environment.

We value transparency and honesty, so all parties are satisfied and profit from a mutually beneficial arrangement. Together, we endeavor to create value for our customers and suppliers, so they get value for their money. We are confident that our strategy of partnership will bring continued success to both, Ideal Exports & Imports and all our partners.

TERRA-COTTA

Kitchenware and Tableware

Terra-cotta ware have been in existence throughout the world for a very long time. From the ancient Greek and Roman empires to the time of the Italian Renaissance, clay utensils have been around for a long time. In India they have played a significant role in rural kitchens, however, with the focus now on health, people across the globe are increasingly turning to terra-cotta utensils made from clay.

Handmade terra-cotta products are not just functional items; they are works of art that connect us to the rich history of human craftsmanship. The imperfections, cultural significance, sustainability, and timeless beauty of these items make them a unique and compelling choice for those who appreciate the value of artistry and tradition in the products they bring into their lives. Whether you're looking for a beautiful piece to adorn your home or a meaningful gift for someone special, handmade terra-cotta products are a testament to the enduring power of human creativity and dedication.

01 |

GLAZED Cooking, Storing & Serving Pot with lid



Can be used for Curry, Sambar, Rasam, Dal, Stews, Hot Pots, One Pot Food, Pilaf Rice etc.

Available in: 500 ml. 1 Ltr. and 1.5 Ltrs.



Cooking Pot w/o lid. Can be used for Rice & Dhal

Available in: - 1 Ltr. ,
between 1.5 / 1.7 Ltrs. ,
between 2 / 2.5 Ltrs.



Fish Curry Pot / Mean Chatty

Available in: - 1 Ltr. , between 1.5 / 1.7 Ltrs. ,
between 2 / 2.5 Ltrs.

**Fish Curry Pot / Mean Chatty is readily available in
1 Ltr., 2.5 Ltrs. & 3.5 Ltrs.**

02 |

GLAZED Cooking, Storing & Serving Pots with lid



Kadai/Wok : Can be used for Sauteing, Slow Roasting Meat Or Vegetable, Stir-fry etc.

Available in 1 Ltr.

Cooking Pot : Can be used for Curry, Sambar, Rasam, Dal, Stews, Hot Pots, One Pot Food, Pilaf Rice, Paella, Arroz etc.

Available in 1 Ltr.

Cooking Pot with handle : Can be used for Curry, Sambar, Rasam, Dal, Stews, Hot Pots, One Pot Food, Pilaf Rice, Paella, Arroz etc.

Available in 2 Ltrs.

BENEFITS of Terra-Cotta Pots for Cooking

Terra-cotta pots retain Nutritive Value of Food

As the pots heat up slowly, they tend to slow cook food. This allows the food to retain more of its nutritive value than food prepared in metallic utensils. Being porous in nature allows both steam and heat to circulate through the food, which results in thorough yet aromatic cooked food. Additionally, meat prepared in these pots retain their juices and tenderness longer, making for tastier and more succulent food.

Earthen pots help regulate the PH balance of your food

Terra-cotta pots being alkaline in nature helps in neutralizing the PH balance of the food by interacting with the acid present in the food. The earthen pots not only make the food healthier but also add a nice aroma to it.

Provide Minerals

Clay contain iron, phosphorus, magnesium and several other minerals. The food cooked in earthen pots gets naturally added iron, calcium, magnesium and sulfur which plays an important role for the well being of a human body.

Cooking in earthen pots may help your Heart

The slower cooking process, helps to retain the natural moisture and oils present in the food, as a result you require comparatively less oil for cooking – which is naturally better for your heart.

And Yes, they are Environment Friendly too

Beyond being good just for food, unglazed earthen pots hold lots of promise for the environment.



03 |

DOUBLE BAKED Cooking, Storing & Serving Pots



Cooking Pot : Can be used for Curry, Sambar, Rasam, Dal, Stews, Hot Pots, One Pot Food, Pilaf Rice, Paella, Arroz etc.

Available in 1 / 1.5 / 1.7 Ltrs. | 2 / 2.5 Ltrs. | 3 / 3.5 Ltrs. | 4 / 4.5 Ltrs. | 5 Ltrs.

Cooking Pot with handle : Can be used for Curry, Sambar, Rasam, Dal, Stews, Hot Pots, One Pot Food, Pilaf Rice, Paella, Arroz etc.

Available in 1 / 1.5 / 1.7 Ltrs. | 2 / 2.5 Ltrs. | 3 / 3.5 Ltrs. | 4 / 4.5 Ltrs. | 5 Ltrs.

Kadai/Wok : Can be used for Sauteing, Slow Roasting Meat/Veg, Stir-fry etc.

Available in 1 Ltr.

04 |

DOUBLE BAKED Cooking, Storing & Serving Pots



Cooking Pot : Can be used for Tuscan Bean Soup, Cazuela, baked Beans or for Simmering Tough Meat Cuts.

Available in :

3 Ltrs. (diameter 10" & depth between 4.5" to 5")

5 Ltrs. (diameter 12" & depth between 5.5" to 7")

7.5 Ltrs. (diameter 14" & depth between 7" to 9")





IDEAL

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