Let's make Earth GREEN
MITTIKALAA
A wide range of clay products
Make in India

Clay Products
Ceramic Products
Home Decor Products

Made of 100% Natural Clay
No Chemical Added

www.mittikalaa.com
Mittikalaa is manufacturing all type of Clay Products and Ceramic Products. There are a vast range of clay and ceramic products. Selected items are being shown in the browser to display the variety. We book bulk order. Any order in low quantity will be taken on basis on availability of product.

MAKE IN INDIA

MITTIKALAA

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www.mittikalaa.com

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An Innovative Clay Production House
Export Quality

Eco Freindly Products

Clay Pots
Ceramic Products
Home Decor Products

Three Products Categories

100% Natural Clay Products
Health Benefits of Using a Clay Pots

Health is the precious wealth of a human life. Foods play an important role in our life and keep us healthy. Even though we cook food of organic farming, cooked food does not have required nutrients if the food is cooked in metal utensils. Clay cookware keeps nutrients safe while cooking. Food cooked in clay pots gives unique flavour to food.

The health benefits of cooking in a clay pot are vast. Firstly, clay pots add many important nutrients like calcium, phosphorous, iron, magnesium and sulfur to food, which are extremely beneficial to our body. Clay is also alkaline and thus, acts neutralized the acidity in the food, which makes it easier for us to digest. Importantly, oil is not necessary for cooking in a clay pot and thus, it is observed that food cooked in clay pots are much lower in fat than food prepared in any other method. Health is the precious wealth of a human life. Foods play an important role in our life and keep us healthy. Even though we cook food of organic farming, cooked food does not have required nutrients if the food is cooked in metal utensils. Clay cookware keeps nutrients safe while cooking. Food cooked in clay pots gives unique flavour to food.

There are a lot of information present on Internet to prove the above information.
About Us

Mittikalaa is a manufacturing company of Ceramic and Clay/Terracotta products. Clay products are made of natural clay. There are more than 500 workers in the company. Mittikalaa is situated in Uttar Pradesh in India. Company has a vast variety of clay kitchenware. Clay cookware can be used to cook the food. Company is distributing products in India and other countries as well. There are a lot of wholesalers and resellers are working with us. Company provides the product in Export packing also so that products can be sent in any place of the world without breakage.

Our Strength

- Mittikalaa has produced a lot of different designs in clay products.
- We also create the products of different designs based on client requirements.
- We have a team of dedicated workers who work hard to produce quality products.
Hand Made Natural Clay Export Quality Products
Appreciated by Uttar Pradesh

Chief Minister
Yogi Adityanath
मिट्टी उद्योग को बढ़ाने के लिए मिट्टी कला बोर्ड बनेगा
How to do business with us

**Business Rules**

*We are Manufacturer*
We are manufacturer of different Clay and Ceramic Products.
We deal in wholesale only, You can resell our products.

*Fixed Price*
Our wholesale prices are fixed and we do not negotiate on price.

*Minimum Investment*
Our minimum wholesale quantity is one lack rupees

*Factory Visit*
You can visit the factory before you start working with us

*Payment Method*
We accept online payment in our bank account. You need to make full payment for the products before the products are dispatched from factory.

*Transportation Charges*
Transport cost depends on total products weights and distance, it also depends on availability of trucks
50% Transport charge need to be paid before dispatch and 50% Transport Charges can be paid on delivery.

**Our Location**
Our Office is in Delhi NCR around 40 Km from airport and Factory is 120 Km from Delhi Airport.
Reusable Clay Cooking Products

Mathani Catering Set

Catering Set with Glass Lid

Catering Set with Clay Lid
Frypan Large with Glass Lid
1.5 Ltr

Kadai with Glass Lid
2, 3, 4, 5 Ltr

Pudding Set
Large - 1 Ltr
6 Small Bowls - 150ml each

Soup Bowls
6 pcs - 250 ml each

Kaan Donga
Daal Handi Flat bottom
Daal Handi round bottom
Round Handi with Handle
Pahel Handi with Handle
Large Degchi Set with Handle
Donga Set with Handle
Water Bottle
1.1 Liter

Surahi Bottle

Water bottle
900ml

Cylindrical Water Bottle
1 Liter, 500ml, 250ml

Small Water Bottle
250ml

Surahi Matki

Frying Kadai
Round Handi Set
2 Ltr, 1 Ltr, 500ml

Large Degchi Set
1.8 Ltr, 1 Ltr, 700ml

Donga Set
1.8 Ltr, 1 Ltr, 700ml

Pahel Handi
2 Ltr, 1 Ltr, 500ml
Small Degchi Set
600ml, 400ml, 250ml

Mathani Set
1.8 Ltr, 1 Ltr, 700ml

Square Donga

Bhagona
5 Ltr, 3 Ltr
Morning Set
Jug - 500ml
Kullad - 6 Pcs (125ml each)

Jug Set
Jug - 1 Ltr
6 Glasses - 250ml each

Butter Pot Glass Lid
400 ml

Coffee Set
Kettle - 900ml
Kullad - 6 Pcs - 150ml each

Chapati Box
2 Liter

Pipe Jug Set
Jug - 1 Liter
Glasses - 6 Pcs - 300ml each
DISPOSABLE CUP AND PLATES FOR PARTIES

- B-18 125 ML
- B-20 40 ML
- B-21 40 ML
- B-51 80 ML
- B-56 100 ML
- B-10 100 ML
- B-11 100 ML
- B-31 20 ML
- B-17 100 ML
Do's with Clay Pots

- Clay pots can be used on gas stove, but we need to use on slow flame.
- Wash Clay Utensils with lemon and hot water
- Clay Pots without any metal can be used in Microwave
- Sock clay utensils in water for a few hours when these are used first time. It will make pot durable.
- Allow the clay pot to cool completely after food is cooked in clay pot and soak it for a few minutes in warm water to loosen any bits of food. To remove food items, use hot water without detergent and a gentle abrasive pad.
- To neutralize strong odors fill the pot with warm water and add two tablespoons of baking soda. Let the cookware soak for at least 15 minutes.
- Wash it using a soft bristle brush or nonmetallic scrubbing pad. Do not use abrasive scouring powders because they will clog the pores and make the pot useless.
- After washing, make sure the pot is thoroughly dry before storing it. Store the clay pot with the lid off, allowing air to circulate. Or invert the lid and place a paper towel between the pot and the lid to prevent chipping.
- Do cover clay with some cloth if the utensils are not being used for 2-3 days.
- If you see that pot is full of material. Please handle with care it may slip from your hands. If clay pot is hot let it be cool so it can be handled.
Don'ts with Clay Pots

Do not use Clay pots on high flame, high flame may break the utensils.

Do not use soap or any chemical liquid to wash the utensils.

Do not wash clay utensils with any type of dish washer.

Clay Pots with any metal can't be used in Microwave.

Don't forget soak clay utensils in water for a few hours when these are used first time. It will make pot durable.

Do not wash it using a hard bristle brush or metallic scrubbing pad.

Do not use abrasive scouring powders because they will clog the pores and make the pot useless.

Never add cold ingredients or cold water in a clay pot that is already heated, because this can cause the pot to crack. If it is necessary to add more liquid to the pot during cooking, only pour a hot liquid into it.

Do cover clay with some cloth if the utensils are not being used for 2-3 days.
Ceramic Products
HOME DECOR PRODUCTS
CERAMIC OIL DIFFUSER
Go Green
Save Earth
Use Eco Friendly Products