

Organic Tattva Expands Portfolio with Launch of Protein-Rich Sattu Powder

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Organic Tattva, one of India's leading organic food brands, has announced the launch of its latest product, Organic Sattu Powder. This new product combines authenticity, convenience, and is a good source of protein, especially for people who are vegetarians, and helps to meet the changing demands of health-conscious customers.

Traditionally regarded as a potent source of plant-based protein and energy, sattu has long been a mainstay in Indian homes, particularly in the summer. The premium-quality roasted chana used to make Organic Tattva's Sattu Powder comes from certified organic farms, guaranteeing its purity and highest nutritional content.

With increasing awareness around clean eating and sustainable food choices, Organic Tattva continues to strengthen its portfolio with products that are pure, free from chemicals, pesticides, and artificial additives. Organic Tattva's QR code-based traceability system enables consumers to scan product packs and access detailed test reports and quality data. Its philosophy of providing healthy, minimally processed goods that promote general well-being is in line with the Sattu Powder.

Speaking on the launch, Kriti Mehrotra, Co-Founder, Organic Tattva, said: "At Organic Tattva, we're dedicated to reviving the deliciousness of classic Indian superfoods in a modern, practical manner. With our Organic Sattu Powder, we hope to make this wholesome staple easily accessible to consumers looking for sustainable and healthful dietary options. Sattu is a timeless ingredient recognised for its high protein content and cooling qualities."

Organic Tattva Sattu Powder is a versatile ingredient that can be used in a wide range of recipes, from healthy parathas and nourishing snacks to cool summer drinks and smoothies. This makes it a perfect addition to regular diets.