

Chokkha Foods Reports Surge in Demand for Low Oil and No Oil Pickles as Health Awareness Rises

With a 13-year legacy of traditional craftsmanship, Chokkha Foods strengthens its lead in the health-conscious market with long-standing oil free and less-oil pickles that align with modern mindful eating.



New Delhi, Delhi May 4, 2026 ([IssueWire.com](https://www.IssueWire.com)) - Chokkha Foods, a brand recognized for preserving authentic Indian culinary traditions through its handmade, small-batch offerings, is witnessing a notable rise in consumer preference for its low-oil and no-oil pickle range. This surge reflects a broader national shift toward mindful eating, where consumers seek traditional flavors without the nutritional compromise of modern mass-produced food.

Drawing on 13 years of culinary expertise, Chokkha Foods has maintained a diverse portfolio of heritage recipes, including its signature 4-year matured Oil-Free Lemon Pickle and Handmade Mango Pickle prepared with significantly lower oil content. As dietary awareness grows, these variants are becoming staple accompaniments for health-conscious households across India.

“Consumers today refuse to compromise on taste, yet they are increasingly selective about ingredients such as palm oil, maida, and excessive preservatives,” said Yash Gupta, Co-Founder, Chokkha Foods. “Our low-oil pickles and roasted, no-maida snacks have been part of our range for over a decade. This surge in demand validates our 13-year commitment to creating products that respect tradition while aligning with evolving health expectations.”

The brand’s expertise extends beyond pickles into a curated range of traditional accompaniments, developed over 13 years of culinary practice. Key offerings include: Handmade Papads: Sun-dried varieties such as Aloo Papad made with sendha namak, along with protein-rich Moong Dal and Chana Dal papads.

Clean-Label Snacks: Products such as Suji Mathri (prepared without maida or palm oil), roasted multigrain mixes, and vacuum-cooked beetroot chips.

Traditional Mukhwas: Including Banarasi Paan, a tobacco-free blend inspired by traditional Indian hospitality.

Through small-batch preparation and sun-drying techniques, Chokkha Foods reduces reliance on synthetic preservatives, vinegar, or excess oil. From slow-roasted Besan Ladoo made with desi ghee to its signature savouries, the brand focuses on preserving familiar flavors while aligning with evolving consumer preferences.

The complete product range is available for nationwide delivery via [chokkha.com](https://www.chokkha.com).



Media Contact

Chokkha Foods

*****@gmail.com

A28 south ganesh nagar, Delhi

<http://www.chokkha.com>

Source : Chokkha Foods

[See on IssueWire](#)