

OPP. 108 HEADQUARTERS, NAVA NARODA, AHMEDABAD. 382330

ABOUT US

We believe in "Glocal" thinking – keeping Indian roots alive while adapting to global market expectations. We work with FSSAI-licensed, APEDA-registered, and ISO-compliant suppliers, and our manufacturing facilities follow HACCP and GMP guidelines.

Our commitment is to offer:

- Consistent product quality
- Ethical sourcing practices
- Customized packaging & branding
- Timely logistics and delivery
- Transparent documentation & compliance

WHY CHOOSE US

Diverse Expertise – With years of experience in the spice industry, we bring extensive knowledge and expertise to deliver top-quality products worldwide. Our deep understanding of market trends and customer preferences ensures that we provide the best spices and seeds for every need.

Innovation-Driven – We continuously enhance our sourcing, processing, and packaging techniques to meet evolving market demands. By leveraging modern technology and research, we develop innovative spice solutions that retain maximum flavor and freshness.

Quality First – Our products undergo stringent quality checks to ensure purity, freshness, and superior taste. From farm to packaging, every step follows strict quality control measures to meet international food safety standards.

Customer Focused – We prioritize customer satisfaction by offering customized solutions and responsive service. Our dedicated team ensures timely deliveries, personalized packaging, and excellent support to meet specific market requirements.

WHY CHOOSE US

Sustainable Practices – Committed to eco-friendly sourcing and packaging, we support a greener future. By working with sustainable farms and reducing plastic waste, we contribute to environmental conservation while providing high-quality products.

Global Reach – With a strong distribution network, we efficiently supply to wholesale, import-export businesses, and major retail chains across the globe. Our logistics expertise ensures fast and reliable deliveries, making our products accessible worldwide.

Advanced Packaging – Our packaging is designed to maintain product quality and increase self life of the product. We make custom package as per buyer requirements.

Cumin Seeds – Cumin, known as jeera in India, is one of the most widely used and exported spices from the country. India is the largest producer and exporter of cumin, supplying premium-quality seeds to markets worldwide. It holds high demand in international cuisines due to its distinct aroma, flavor, and health benefits. Indian cumin is available in both whole and ground forms, meeting various culinary and industrial needs. With strong global demand, cumin plays a vital role in India's spice trade and offers excellent business opportunities for exporters.



Coriander Seeds & Powder - Coriander. known as Dhaniya in India, is a key spice widely used in Indian and international cuisines. India is a leading producer and exporter of coriander seeds and powder, known for their rich flavor, aroma, and natural oil content. The seeds are used whole or ground into powder, adding a fresh, citrusy note to a variety of dishes. Indian coriander meets global quality standards and is in strong demand across food, seasoning, and spice industries. As a high-value spice in global trade, coriander offers significant growth potential for Indian exporters.



Black pepper - Black pepper, known as the "King of Spices," is one of the most valuable and widely traded spices globally. India, especially the southern regions, produces high-quality black pepper known for its bold flavor, aroma, and high piperine content. It is extensively used in culinary, medicinal, and food processing industries across the world. Indian black pepper is in high demand for its purity, sharp taste, and natural health benefits. With a strong global market presence, black pepper offers excellent export opportunities for Indian spice business.



Fennel Seeds – Fennel seeds, known as saunf in India, are a flavorful and aromatic spice widely used in cooking, mouth fresheners, and herbal preparations. India is one of the top producers and exporters of fennel seeds, offering premium quality with high oil content and sweet flavor. These seeds are valued for their digestive properties and are used whole or ground in cuisines around the world. Indian fennel is highly sought-after in global markets for both culinary and medicinal uses. With consistent international demand, fennel seeds present a strong opportunity for Indian spice exporters.



Fenugreek Seeds - Fenugreek seeds, known as methi in India, are a versatile spice valued for their slightly bitter taste and numerous health benefits. India is the largest producer and exporter of fenugreek seeds, supplying high-quality seeds used in cooking, herbal remedies, and food processing. These seeds are rich in fiber and essential nutrients, often used in spice blends, pickles, and traditional medicines. Indian fenugreek is in strong demand globally due to its purity and potency. With growing awareness of its health properties, fenugreek offers excellent business potential for Indian exporters.



Ginger powder - Ginger powder, made from dried ginger roots, is a highly valued spice and ingredient in global cuisines and health products. India is one of the leading producers and exporters of ginger powder, known for its strong aroma, rich flavor, and medicinal properties. It is widely used in cooking, baking, teas, and herbal formulations across international markets. Indian ginger powder is appreciated for its purity, high essential oil content, and long shelf life. With growing demand in the food and wellness industries, ginger powder offers strong export potential for Indian spice businesses.



Mustard seed - Mustard seeds, known as sarson in India, are a widely used spice known for their pungent flavor and oil content. India is a major producer and exporter of mustard seeds, offering both yellow and black varieties that meet global quality standards. These seeds are used in cooking, oil extraction, and food processing across various international cuisines. Rich in antioxidants and essential nutrients, Indian mustard seeds are valued for both culinary and health benefits. With consistent global demand, mustard seeds provide strong export opportunities for Indian businesses.



Red chili-Red chili, known for its vibrant color and spicy flavor, is one of India's most important and widely exported spices. India leads the world in red chili production and exports, offering a variety of high-quality whole chilies, powders, and flakes. Indian red chili is valued for its strong pungency, deep color, and consistent quality, making it a favorite in global cuisines and food industries. It is used extensively in cooking, sauces, spice blends, and processed foods. With steady international demand we are supply as you need.



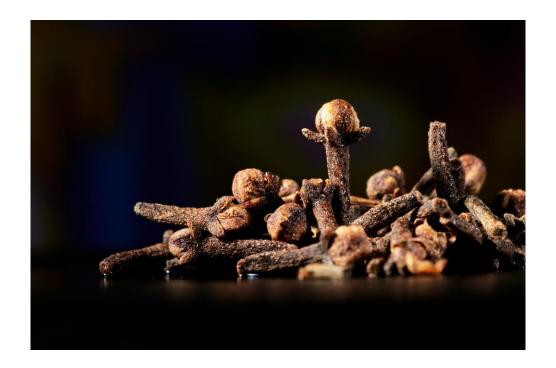
Turmeric - Turmeric finger, known as Haldi in India, is a widely used spice and a key ingredient in traditional medicine and culinary applications. India is the largest producer and exporter of turmeric fingers, offering premium-quality varieties with high curcumin content and rich golden color. Indian turmeric is globally recognized for its purity, aroma, and health benefits, including anti-inflammatory and antioxidant properties. It is used in cooking, cosmetics, and pharmaceutical industries worldwide. With consistent global demand, turmeric fingers present strong business potential for Indian exporters.



Garlic Powder - Garlic powder, made from dried garlic cloves, is a versatile and widely used spice in global cuisines and food processing industries. India is a major producer and exporter of high-quality garlic powder, known for its strong aroma, pungent flavor, and long shelf life. It is commonly used in seasonings, spice blends, sauces, and ready-to-eat foods across international markets. Indian garlic powder is valued for its purity, consistency, and natural health benefits, including antimicrobial and heartfriendly properties.



clove - Clove, known for its strong aroma and warm, sweet-spicy flavor, is a highly valued spice used in cooking, medicine, and perfumery. India is a notable producer and exporter of high-quality cloves, known for their oil content, bold size, and rich flavor. Indian cloves are widely used in spice blends, curries, baked goods, and Ayurvedic preparations across global markets. Their natural antiseptic and digestive properties add to their demand in health and wellness industries.



White Pepper - White pepper, known for its mild heat and earthy flavor, is a premium spice used in a variety of global cuisines. India produces high-quality white pepper by carefully processing ripe black pepper berries to retain their smooth taste and distinct aroma. It is widely used in light-colored sauces, soups, and gourmet dishes where color and subtle flavor are important. Indian white pepper is valued for its purity, uniform size, and rich piperine content.



Garam Masala - Garam Masala - Garam Masala is a traditional Indian spice blend known for its rich aroma and complex flavor, made from a mix of high-quality spices like cumin, cardamom, cloves, cinnamon, and more. India is a leading producer and exporter of authentic garam masala, catering to the growing global demand for Indian cuisine and ready-to-use spice blends. Indian garam masala is valued for its freshness, balanced composition, and ability to enhance the taste of a wide range of dishes. It is widely used in restaurants, households, and food industries around the world.



