



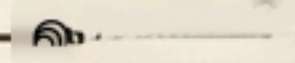
The Gold Standard in Indian Spices

Kavita Shriya

Premium, Zero-Residue Ground Spices

Export-Ready | Lab-Verified | Sustainably Sourced

100% Natural Spices



Heritage Meets Precision



Trusted Origins

Sourced directly from India's most renowned spice-growing regions (Kerala, Rajasthan, Tamil Nadu, Andhra Pradesh).

Uncompromising Purity

100% natural color, zero preservatives, and absolutely no adulteration.

Global Reach

Engineered for food processing, bulk trade, HoReCa, and retail supply chains worldwide.

The 'Zero Residue' Guarantee

NABL Certified

Every batch is extensively tested and certified by NABL-accredited Vimta Labs.

Moisture Controlled

Guaranteed strictly at 9.5% for optimal preservation, mold prevention, and flavor locking.



The Result

100% BLQ (Below Limit of Quantification) for all harmful residues. Pure flavor, zero chemical footprint.

Rigorous Food Safety & Contaminant Compliance

We are focused on making sure spices are free of all toxins

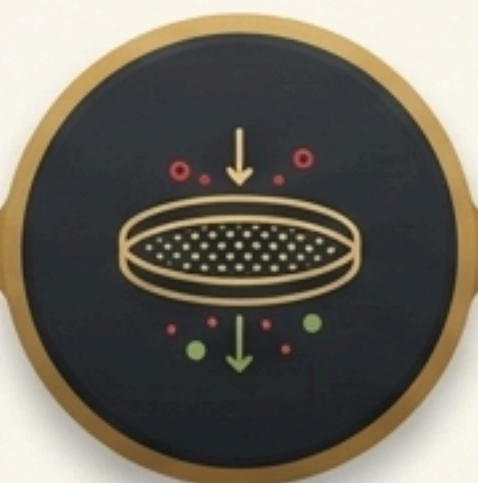


Processing Assurance: From Seed to Sterilization



Controlled Drying

Machine dried under strict parameters to lock in volatile oils and prevent mold.



Precision Sorting

Machine-sorted to eliminate physical impurities and foreign matter.



Steam Sterilization






Advanced microbial reduction ensuring safe, food-grade powders without chemical fumigation.



Batch-Wise Testing

Rigorous laboratory verification before any product leaves the facility.

Sourcing the Essence of India

	Spice	Botanical Name	Regional Origin	Quality Highlight
	Ground Turmeric	Curcuma longa	Erode/Salem, TN	3.09-4.12% Curcumin
	Red Chilli Powder	Capsicum annum	Guntur	0.589 % Capsaicin 70,000 - 85,000 SHU
	Black Pepper Powder	Piper nigrum L.	Kerala	6% Piperine
	Coriander Powder	Coriandrum sativum	Rajasthan	Eagle + Sortex
	Cumin Powder	Cuminum cyminum	Rajasthan	High Oil Content

Powerhouses of Color and Curcumin

3.09-4.12%

Curcumin Content



The Golden Standard: Sourced from Erode and Salem, our Turmeric yields exceptional curcumin levels ideal for high-end food processing and nutraceutical applications.

100% NATURAL

Zero Artificial Dyes



The Crimson Heat: Sourced from the legendary fields of Guntur, delivering rich natural color and standardized heat.

Aromatic Depth from Historic Soils

Kerala Black Pepper

Ground from premium *Piper nigrum*, delivering sharp, consistent pungency for HoReCa and retail.

Rajasthan Coriander & Cumin

Machine-sorted seeds from the arid plains of Rajasthan, processed precisely to preserve their highly volatile aromatic oils.

All delivered in finely ground, zero-residue form.

Packaging & Preservation



Standard Formats

25 kg or 50 kg food-grade PP
HDPE bulk bags.

Custom Solutions

Bespoke packaging options
available upon buyer request.

Extended Shelf Life

Up to 24 months under recommended
storage (cool, dry, away from direct sunlight).

Guaranteed Integrity

Moisture-locked and protected against
transit degradation.

Global Supply Capacity

Consistent Volume

Capable of stable, repeatable monthly volumes to sustain large-scale supply chains.

Freight Readiness

Fully containerized shipments optimized for international ocean freight.

Flexible Incoterms

FOB, CIF, or CFR structures tailored to specific buyer requirements.

Risk-Free Evaluation

Product sample quantities readily available for your laboratory and culinary evaluation.



Transparent, Turnkey Documentation

We ensure frictionless customs clearance with comprehensive, precise paperwork for every shipment:

- 01 Commercial Invoice & Packing List
- 02 Certificate of Origin
- 03 Phytosanitary Certificate
- 04 NABL Lab Test / Certificate of Analysis
- 05 Country-specific regulatory documents (as required)



Partner With Us



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