

Premium Indian Spices

For Discerning Palates



SPICE OF INDIAN

Sustainably Grown. Globally Loved. | 4+ Years of Excellence | ISO 22000 | HACCP Certified | USDA Approved | EU Organic Certified | Fair Trade Partner | Serving USA & Europe



spiceofindian.com



OUR MISSION & HERITAGE

For over 25 years, our family has worked alongside Kerala's farming communities, preserving traditional cultivation methods passed down through generations. We believe that ethical commerce and farming excellence go hand in hand, ensuring fair wages and sustainable practices that honor the land and its people.



Our mission is to preserve Kerala's rich spice heritage while delivering the highest quality, sustainably sourced spices to discerning customers worldwide. Every spice we export carries the story of generations of farming expertise, from the misty hills of Cardamom Country to the legendary Malabar Coast.

03



OUR THREE PILLARS OF EXCELLENCE

Quality

Uncompromising standards with lab-tested purity. Every batch meets USDA, FDA, and EU compliance requirements. 25+ years of consistent excellence in premium Kerala spices.

Sustainability

Fair wages for 200+ Kerala farming families. Eco-friendly recyclable packaging. Zero-waste commitment with 98% waste composted or recycled. Preserving Kerala's heritage.

Reliability

25+ years of export expertise to global markets. Door-to-door delivery in 50+ countries. Real-time shipment tracking. Dedicated customer support for every order.





04 GREEN CARDAMOM THE QUEEN OF SPICES



Origin: Alleppey, Kerala | Grade: AAA Premium Sweet, floral, highly aromatic hand-harvested pods. Perfect for specialty coffee & chai, gourmet desserts, artisanal spirits, and clean beauty applications.

Key Benefits: Maximum aromatic potency, zero pesticides, fair trade certified, customizable packaging.

Certifications: ISO 22000 | HACCP | EU Organic | Fair Trade
MOQ: 100 kg | Lead Time: 2-4 weeks



05

BLACK PEPPER THE KING OF SPICES

Origin: Malabar Coast, Kerala | Grade: Tellicherry Premium. Legendary heat with unmatched pungency and the highest piperine content (5.5-6.5%). Hand-selected bold berries delivering exceptional flavor depth. MOQ: 50 kg | Lead Time: 2-4 weeks.

Perfect For: Premium food manufacturers, fine dining restaurants, wellness brands, catering companies, artisanal producers. Health Benefits: Enhances nutrient absorption, anti-inflammatory properties, antioxidant-rich.

Certifications: ISO 22000, HACCP, USDA Approved, EU Compliant.



06

TURMERIC

THE GOLDEN GIFT OF NATURE

Perfect For: Wellness beverages, supplements, clean beauty, plant-based foods, Ayurvedic applications

Certifications: ISO 22000 | HACCP | FSSAI | APEDA | EU Certified
MOQ: 100 kg | Lead Time: 2-4 weeks

Health Benefits: Anti-inflammatory, antioxidant-rich, supports joint & cognitive health, enhanced bioavailability when paired with black pepper

Market Opportunity: 12% wellness spice market growth in USA



07

DRY CHILLI

FIRE & FLAVOR

Origin: Andhra Pradesh & Karnataka | Heat: 80,000+ SHU. Fiery heat, vibrant natural red color, zero artificial additives.
Minimum Order: 50 kg | Lead Time: 2-4 weeks.

Perfect For: Craft hot sauces, spice blends, Asian cuisine, specialty retailers, plant-based cooking. EU Advantage: 100% natural color meets strict EU regulations.

Certifications: ISO 22000, HACCP, Non-GMO, Organic, EU Compliant.



08

CUMIN EARTHY ESSENCE

Origin: Rajasthan, North India | Grade: Premium Whole Seeds
Warm, nutty aroma essential for global cuisines from Mexican to Middle Eastern. Rich in iron, aids digestion, supports bone health and blood sugar control.

Perfect For: Food manufacturers, ethnic restaurants, plant-based brands, specialty retailers

Market Opportunity: Plant-based diet growth 25% annually in USA

MOQ: 50 kg | Lead Time: 2-4 weeks



09

COCONUT ISLAND TREASURE

Origin: Kerala & Tamil Nadu, India | Grade: Premium Virgin. Pure, mechanically processed desiccated coconut retaining maximum nutrients and natural flavor. Perfect For: Keto, paleo, plant-based foods, baking, wellness beverages, and cosmetics.

Health Benefits: High MCT fats, dietary fiber, antioxidants. Supports metabolism and promotes healthy skin and hair.
Sustainability: From 100+ year heritage plantations supporting local Kerala communities.



09

CASHEW NATURE'S CREAMY SUPERFOOD

Health Benefits: Rich in healthy fats, plant-based protein, magnesium, iron, and antioxidants. Supports heart health, boosts energy, promotes brain function, and contributes to healthy skin and hair.

Grade: Premium Export Quality: Premium whole cashews carefully selected and hygienically processed to preserve natural crunch, creamy texture, and rich flavor. Ideal for healthy snacking, confectionery, bakery, plant-based foods, nut butter, desserts, and gourmet culinary applications.

10



FOOD SAFETY & QUALITY CERTIFICATIONS

ISO 22000:2018

International Food Safety Management System certification ensuring comprehensive hazard control, systematic risk assessment, and continuous improvement across our entire supply chain from farm to export.

HACCP & FSSAI

Hazard Analysis Critical Control Points monitoring at every production stage. FSSAI registration ensures full compliance with Indian Food Safety Authority standards and domestic regulatory requirements.

Global Compliance

USDA Approved and FDA registered for USA markets. EU Organic Certification under Regulation 834/2007. APEDA certified for export compliance with complete traceability documentation.



11



REGULATORY COMPLIANCE ACROSS MARKETS

USA & CANADA COMPLIANCE

USA: FDA registered facility, USDA approved processes, complete allergen information disclosure, zero prohibited additives. Canada: CFIA approval for all exports, full Health Canada compliance, no artificial additives or preservatives used.

EU & INTERNATIONAL STANDARDS

EU: Organic certification per Regulation 834/2007, strict pesticide residue compliance, hygiene and packaging standards met. International: Complete traceability systems, independent lab testing, comprehensive shipment documentation for seamless customs clearance.





SUSTAINABILITY & ETHICS COMMITMENT

We partner directly with 200+ farming families, ensuring Fair Trade certification with fair wages and premiums. Our zero-waste production achieves 98% waste composted or recycled, with water treatment systems and recyclable packaging. We preserve 100+ year heritage spice gardens through sustainable practices.



Our sustainable farming commitment means no synthetic pesticides, organic soil enrichment, water conservation techniques, biodiversity protection, and traditional intercropping methods. Every purchase supports community development programs and education opportunities for farming families' children across Kerala.

13



YOUR IMPACT WITH SPICE OF INDIAN

Fair Wages & Heritage

Every purchase directly supports fair wages for 200+ farming families. Your partnership helps preserve centuries-old agricultural traditions and protects the irreplaceable heritage of India's legendary spice gardens for future generations.

Ecosystem Protection

Your commitment funds vital ecosystem conservation efforts across Kerala's sensitive Western Ghats region. We invest in biodiversity protection, sustainable water management, and carbon offset programs that safeguard these precious natural habitats.

Community Development

Beyond fair trade, your partnership funds comprehensive community development programs including education scholarships for farming families' children, healthcare initiatives, and vocational training that creates lasting positive change in rural Kerala.





PARTNER WITH US

Ready to bring premium Indian spices to your customers? Let's discuss your needs and explore how Spice of Indian can become your trusted sourcing partner.



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THANK YOU

Thank you for your time. We look forward to partnering with you for your premium spice needs. For questions, samples, or consultations, please reach out to us anytime.

