





SIGNIFICANCE OF SPICES IN KITCHENS

Cuisines from around the world vary greatly in their flavour, ingredients, and cooking techniques. Each nation has its own distinct culinary traditions and preferences. Despite these differences, there are some common spices that are found in almost every cuisine. These spices bridge cultural boundaries, adding depth, flavour, and aroma to dishes, and are essential ingredients in kitchens worldwide. Whether it's the universal use of salt and pepper or the widespread presence of garlic and onion, these common spices connect us through the celebration of flavours and the art of

COOKING.

ABOUT U

We Ecy space India Pvt. Ltd. are thrilled to introduce "**SPICE TALES**" dedicated to providing you with a vast array of high-quality spices. We are sourcing the spices from the respective native region with focus on the best quality available. We maintain stringent quality control measures at every stage of our production process to ensure that every product we deliver meets the highest standards. We understand the importance of convenience in today's fast-paced world. Therefore, we have designed our packaging to be user-friendly, ensuring that your spices stay fresh and flavourful for an extended period. Our pouches guarantee the preservation of aroma, potency, and vibrant colours, ensuring that every pinch of spice enhances your culinary creations.

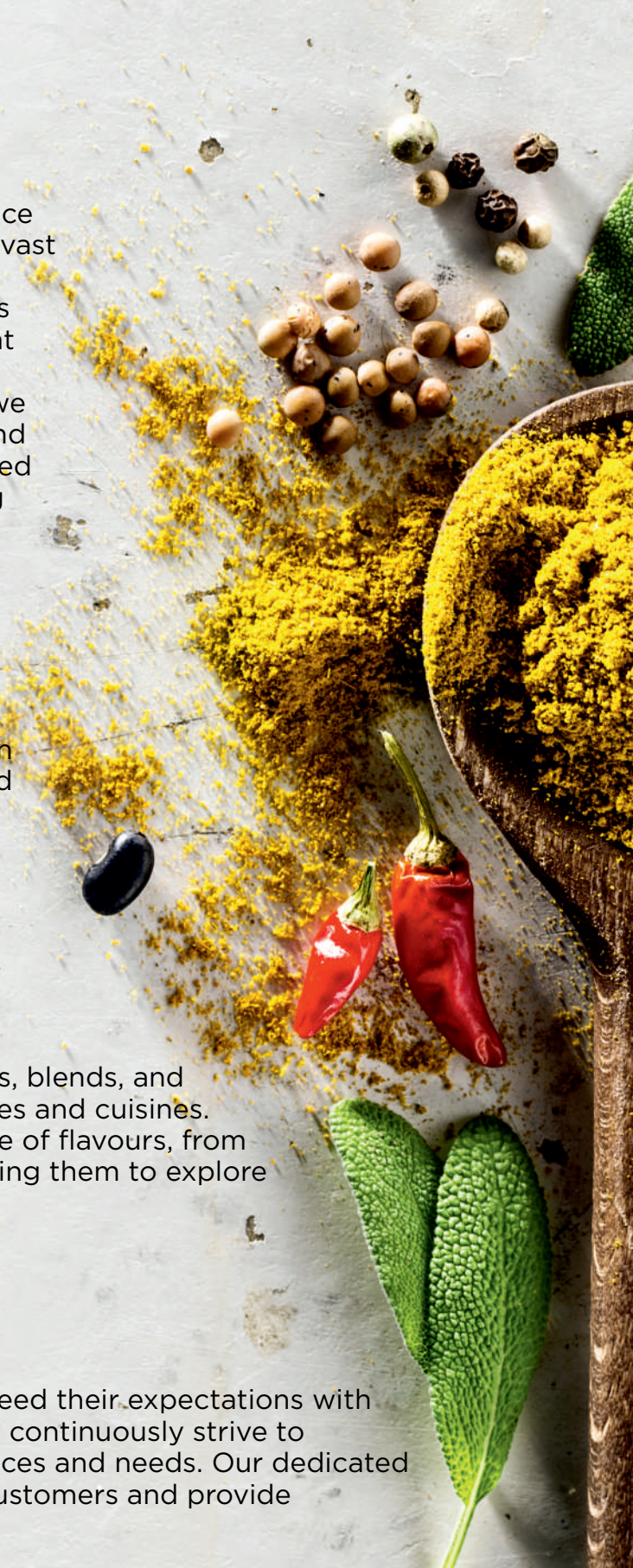
Our manufacturing unit is at Wayanad, Kerala where the process of cleaning, drying, preservation and packaging is carried out by highly experienced professionals. We have our own brand of products with which we are open for OEM, retail and export orders.

Our Vision

We aim to offer a diverse selection of spices, herbs, blends, and seasonings to cater to different culinary preferences and cuisines. Our goal is to provide customers with a wide range of flavours, from popular classics to unique and exotic spices, allowing them to explore new taste profiles and create memorable dishes.

Our Mission

We prioritize customer satisfaction and aim to exceed their expectations with our products and services. We value feedback and continuously strive to improve our offerings based on customer preferences and needs. Our dedicated customer support team is always ready to assist customers and provide guidance.





Management View.

Our team is like spices in a recipe. Each individual brings a unique flavour and skill set to the table, enhancing the overall experience. Just as spices add depth and richness to a dish, our team members add depth and richness to our work. We understand that each member is valuable and has something special to offer. We encourage collaboration and value diversity of ideas, just as different spices can elevate a dish. Together, we create a harmonious blend, combining our talents and perspectives. We believe that this synergy is what sets us apart and allows us to deliver exceptional results.

WHY **Spice** TALES ?

Spice Tales spices possess all the key features to enhance the flavour of food and contribute to a satisfying culinary experience. Many spices were once considered valuable commodities and were traded across continents, leading to the exploration and establishment of global trade routes.

“Spice Tales” as its name seeks to serve all spices in a qualitative and cost-effective manner to its end user.



Affiliation & Certification

Form C
Government of India
Food Safety and Standards Authority of India
License under FSS ACT, 2006

अनुमति संख्या / License Number: 5152200003021

1. Name & Registered Office address of Licensee / अनुमति प्राप्त करने वाले का नाम और पता: SEV SPACE INDIA PRIVATE LIMITED, FLAT NO.302, HORIZON PRIME BUILDING, OPP. MAHAJANEE TOWER KASARAVADI 1st CROSS, Thane, Maharashtra-400615

2. Address of Authorized Premises / अनुमति प्राप्त स्थल का पता: FLAT NO.302, HORIZON PRIME BUILDING, OPP. MAHAJANEE TOWER KASARAVADI 1st CROSS, Thane, Maharashtra-400615

3. Kind of Business / अनुमति का प्रकार: Trade/Retail - Retailer, Trade/Wholesale - Importer, Trade/Retail - Trader/Merchant - Exporter, Trade/Retail - Distributor

4. Dairy Business Details / दूध आधारित व्यवसाय: No

5. Category of License / अनुमति का प्रकार: Central License

Place / मकान: FSSAI Mumbai
Issued On / जारी: 21-12-2022 (New License)
Valid upto / वैध: 20-12-2024 (For details, refer Annexure) Other Id / अन्य आईडी: 000000

Designated Officer / निर्धारित अधिकारी: 21-12-2022 11:23:39:57
Date / तिथि: 000000
Verified By / जांचक: 960000000

Annexures:
1. Drafted Annexure
2. Sample Annexure
3. New Form C Annexure
4. Certificate of License

Note:
1. Application for renewal of License can be filed as early as 180 days prior to expiry date of License. You can file application for renewal or modification of License by login into FSSAI's Food Safety Compliance System (<https://fofscs.fssai.gov.in/>) with your user id and password or call us at 18001212100 for any clarification.
2. This License is only to commence or carry on food businesses and not for any other purpose.
3. This is computer generated license and doesn't require any signature or stamp by authority.

Government of India
Ministry of Consumer and Public Welfare
Director General of Food Control
FOOD OFFICE, New Building, 10, V.V. Kriplani Marg, New Delhi, India

Issued to Licensee / जारी किया गया अनुमति प्राप्त करने वाले को

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fofscs

FOOD SAFETY SUPERVISOR
Certificate of Competence

This is to certify that **Ameera Fatima Mustafa** has successfully completed training on the course **Retail & Distribution & COVID** held at **'N1 Family Restaurant Suburban/Arabi Ahle Sunnat Korla** Conducted by **INSIGHT QUALITY CONSULTANCY SERVICES**

Roll No: BPECOV10000000017
Batch Code: BPECOV10000000017
Certificate Number: BPECOV10000000017
Date of Issue: 20-12-2022
Issuing Authority: FSSAI

Digital signed by: Ameera Singh
Signature: [Signature]
Date: 20-12-2022 05:19:11:46:57

Facilites



Business Opportunity

BULK SUPPLY

Supply of spices in huge quantity to wholesalers to enable them to supply best quality of spices to their sales channels at a reasonable and competitive price.

BUILD YOUR OWN BRAND

Brands interested in outsourcing the production and packaging of spices can connect us for under one roof solution. OEM service with guarantee of meeting all the specifications and requirements provided by the brand. We ensure customer formulations, quality control, and scalability. We promise extended expertise in sourcing, production, packaging, warehousing and logistic.

Export

Indian spices play a crucial role in the taste and aroma of cuisine all over the world, even offering a range of health benefits that have been recognized for centuries. India is the largest exporter of various spices in the world.

Spice Tales Brand

FMCG distributors, wholesalers and traders can do a profitable value addition to their existing business by associating with our brand. We adhere to all the compliance required to market spices in addition to no doubt in the quality of spices supplied through our brand.

Horeca

We understand that hotels, restaurants & cafeterias are most concerned about the deliciousness of their dishes and we promise to enhance the flavour of their recipes with our quality spices.





Product Range

- Black Pepper
- Cardamom
- Black Cardamom
- Mace
- Nutmeg
- Clove
- Bay Leaf (Tej Patta)
- Star Anise
- Dried Ginger
- Cinnamon
- Turmeric Finger
- Coriander Seeds
- Fennel Seeds
- Cumin Seeds
- Sesame Seeds
- Carom Seeds
- Mustard Seeds
- Caraway Seeds
- Fenugreek
- Tamarind
- Saffron
- Coffee Arabica And Barista

GREEN CARDAMOM



Cardamom is a spice known for its aromatic and slightly sweet flavour. It is derived from the seeds of plants from the *Elettaria* and *Amomum* genera. Cardamom is used in both sweet and savoury dishes, and has been used in traditional medicine for its potential digestive and anti-inflammatory benefits.

| | |
|-------------------|------------------------------|
| Variety | : 6mm, 7mm, 8mm |
| Foreign Matters | : 2% basis |
| Thrips | : Nil or 3 by count |
| Immature Cardamom | : 5% by count |
| Origin | : Tamil Nadu & Kerala, India |
| Colour | : Deep green, fast green |

BLACK PEPPER



Black pepper is a common spice made from the dried and ground peppercorns of the *Piper nigrum* plant. It is known for its pungent, hot, and slightly spicy flavour. Black pepper is used in various cuisines around the world and is also appreciated for its potential health benefits, including improved digestion and antioxidant properties.

| | |
|--------------|------------------------------|
| Variety | : 500gl, 550gl, 600gl, 650gl |
| Size | : 8mm to 10mm bold |
| Sortex Clean | : 99% |
| Moisture | : 0.5% to 3% Max |
| Broken | : 0% Max |
| Origin | : Tamil Nadu & Kerala, India |
| Colour | : Black |

CINNAMON



Cinnamon is a fragrant spice derived from the bark of trees in the *Cinnamomum* family. It is commonly used in cooking and baking for its warm, sweet flavour. Cinnamon is also known for its medicinal properties, such as reducing inflammation, improving blood sugar control, and aiding digestion.

| | |
|-----------|-------------------------|
| Length | : 8 Cm, 10 Cm, 15 Cm |
| Diameter | : 0.7 ~ 1.2 Cm |
| Thickness | : 1.5 ~ 3 mm |
| Moisture | : 17 % Max |
| Origin | : India |
| Colour | : Yellow / Yellow Brown |

STAR ANISE



Star anise is a spice commonly used in cooking and known for its strong, licorice-like flavour. It comes from the fruit of the *Illicium verum* tree and is often used in Asian cuisines. Star anise is rich in antioxidants and has been used in traditional medicine for its potential health benefits, including relieving symptoms of digestive issues and boosting heart health.

| | |
|--------------------|------------------|
| Size | : 0.25 to 0.5 cm |
| Volatile Oil | : 2.5% Min |
| Moisture | : 10.0% Max |
| Ash | : 6.0% Max |
| Acid Insoluble ash | : 1.0% Max |
| Colour | : Brown / Red |

MACE



Mace is a delicate, aromatic and versatile spice that grows on the tropical nutmeg tree (*Myristica Fragrans*). This fragrant evergreen tree produces two spices from its fruits: mace and nutmeg. That's why mace is often called nutmeg's sister spice, because they come from the same mother.

| | |
|----------------|-------------------------------|
| Botanical Name | : <i>Myristica Fragrans</i> |
| Family Name | : Myristicaceae |
| Indian Name | : Javitri |
| Origin | : India |
| Colour | : Pale Yellow, Orange, Or Tan |

CLOVE



Clove is a popular spice that is commonly used in cooking for its strong and warm flavour. It is derived from the dried buds of a tropical evergreen tree and has a distinctive aroma. Clove is also known for its medicinal properties, such as relieving toothaches and aiding digestion.

| | |
|----------|------------------------------|
| Size | : Homogeneous g ₃ |
| Odour | : Characteristic |
| Quality | : Handpicked clean |
| Moisture | : 10% - 11% Max |
| Stems | : 1% - 3% Max |
| Origin | : Kerala, India |
| Colour | : Brown |

TURMERIC FINGER



Turmeric is a bright orange - yellow spice commonly used in cooking and traditional medicine. It is derived from the root of the *curcuma longa* plant and has a warm, slightly bitter taste. Turmeric is known for its anti-inflammatory and antioxidant properties, as well as potential health benefits in fighting various diseases.

| | |
|-----------|-------------------|
| Length | : 25 to 35 mm |
| Admixture | : 0.5 % Max |
| Curcumin | : 1.5% - 3% Max |
| Moisture | : 10 - 12% basis |
| Origin | : India |
| Colour | : Yellow / Orange |

DRY GINGER



Ginger is a versatile and widely used spice with a strong, pungent flavour and aroma. It is derived from the root of the *zingiber officinale* plant and is used in both cooking and traditional medicine. Ginger is known for its digestive benefits, anti-inflammatory properties, and potential immune-boosting effects.

| | |
|--------------------|-----------------------|
| Extraneous matter | : 2% Max. |
| Total Ash | : 8% Max. |
| Moisture | : 13% Max. |
| Volatile Oil | : 1% Min. (ML/100 GM) |
| Acid Insoluble ash | : 2.0% Max |
| Colour | : Yellowish Brown |

NUTMEG



Nutmeg is a popular spice derived from the seed of the myristica fragrans tree. The spice has a warm and slightly sweet flavour with a hint of earthiness. It is commonly used in both sweet and savoury dishes and is a key ingredient in various cuisines around the world. Nutmeg has also been used for its potential health benefits. It contains various compounds that are believed to have antioxidant, anti-inflammatory, and antimicrobial properties.

| | |
|-----------|---|
| Variety | : With Shell / Without Shell (ABCD Quality) / Broken |
| Features | : No Speckle, No Mould. |
| Admixture | : 1% Max |
| Moisture | : 11 % Max |
| Origin | : India |

BAY LEAF



The indian **bay leaf** is commonly known as tejpatta (cinnamomum tamala) that is used as an aroma enhancer in the food. Bay leaves are typically used in their whole form, and they are usually added to dishes during the cooking process. Bay leaves are a common ingredient in a wide range of cuisines, including mediterranean, indian, and caribbean.

| | |
|--------------------|-----------------------------|
| Lenght | : 2.5 ~ 7.5 CM |
| Width | : 1.6 ~ 2.5 CM |
| Moisture | : 13% Max |
| Volatile Oil | : 1.5% Max |
| Ash | : 4% Max |
| Acid Insoluble Ash | : 8% Max |
| Color | : Greenish, Yellowish Green |

CORIANDER SEEDS



Coriander seeds are a versatile spice with a unique flavour profile that can enhance a wide range of dishes. They are widely used in various cuisines and can be an excellent addition to your culinary repertoire.

| | |
|------------------------|------------|
| Size | : 3 - 5 mm |
| Admixture | : 2% Max |
| Split Fruits | : 5% Max |
| Damage Discolored | : 2% Max |
| Shriveled Insect Bored | |
| Fruits | |
| Moisture | : 9% Max |

SESAME SEEDS



There are several varieties of **sesame seeds**, including white, brown, & black. White sesame seeds are the most common and are often used in both cooking and baking. Brown and black sesame seeds have a slightly stronger flavour and are often used for their decorative appearance and unique taste. Sesame seeds are rich in healthy fats, protein, fiber, and various vitamins and minerals, including calcium and iron. They are known for their potential heart health benefits and may also help with bone health.

| | |
|-----------|---|
| Variety | : Natural(Non Hulled) White Sesame, Black Sesame, Hulled Sesame, Roasted Sesame |
| Color | : White / Black |
| Purity | : 98%, 99% |
| Moisture | : 6% Max |
| Admixture | : 2% Max |

AJWAIN SEEDS



Ajwain, also known as carom seeds or bishop's weed, is a spice with a strong and distinctive flavour. Ajwain seeds have a pungent, slightly bitter taste with a strong aroma that is often described as similar to thyme or anise. The flavour is intense, so only a small amount is needed to impact a dish.

| | |
|--------------------|-------------------|
| Type | : Machine Cleaned |
| Purity | : 99% |
| Total Ash | : 9.5% Max |
| Acid Insoluble Ash | : 1.75% mm |
| Moisture | : 10% Max |
| Salmonella | : Absent / 25gms |
| Origin | : India |

FENNEL SEEDS



Fennel seeds are a flavourful and versatile spice used in a wide range of dishes and culinary traditions. They are known for their unique flavour and potential health benefits, making them a valuable addition to both your kitchen and your overall well-being

| | |
|--------------------|--------------------------------|
| Type | : Kanpuri / Singapore / Europe |
| Purity | : 97% / 98% / 99% |
| Moisture | : 10% ~ 11% Max |
| Flavour | : Aromatic Sweet |
| Salmonella | : Absent / 25gms |
| Acid Insoluble Ash | : 1.25% Max |
| Origin | : India |

MUSTARD SEEDS



Mustard seeds are the small round seeds of the mustard plant, belonging to the brassicaceae family. These seeds come in different colors, including yellow, brown, and black, and they are widely used as a spice and condiment in various cuisines around the world. Mustard seeds have a strong, pungent flavour and are known for their ability to add depth and complexity to dishes.

| | |
|----------------|---------------------------------|
| Moisture | : 12% Max |
| Purity | : 99% Min |
| Foreign Matter | : 1% Max |
| Origin | : Indian |
| 1fcl/20ft | : 20 MT/1fcl |
| Color | : Black/-Brown. Yellow |
| Used | : Human Consumption/Oil Purpose |

FENI IGRFFK



Fenugreek, also known as methi, is an herb and spice that comes from the seeds of the trigonella foenum-graecum plant. Both the leaves and seeds of fenugreek are used in cooking and traditional medicine. It has potential health benefits, including aiding digestion, managing blood sugar levels, and promoting lactation in breastfeeding mothers

| | |
|--------------------|----------------------------|
| Type | : Sortex / Machine Cleaned |
| Purity | : 99.5% / 99% / 98% |
| Total Ash | : 9.5% Max |
| Acid Insoluble Ash | : 1.25% Max |
| Flavour | : Aromatic Sweet |
| Moisture | : 6% Max |
| Origin | : India |

BLACK CARDAMOM



Black cardamom, scientifically known as *Amomum subulatum*, is a spice native to several regions of Asia, including India, Bhutan, and Nepal. It is a member of the ginger family (Zingiberaceae) and is often referred to as the "queen of spices." The pods are used as a spice, in a similar manner to the green Indian cardamom pods, but with a different flavour. Unlike green cardamom, this spice is rarely used in sweet dishes. Its smoky flavour and aroma derive from traditional methods of drying over open flames

| | |
|-----------------|--------------|
| Size | : 2.5 - 3 cm |
| Foreign Matters | : 2% Basis |
| Trips | : 3 by Count |
| Color | : Black |
| Origin | : India |

TAMARIND



Tamarind, scientifically known as *Tamarindus indica*, is a tropical fruit-bearing tree native to Africa. It belongs to the fabaceae family. The fruit of the tamarind tree is used for its distinctive sweet and sour flavour. Tamarind paste has many culinary uses including as a flavoring for chutneys, curries, and the traditional sharbat syrup drink.

| | |
|-------------------|----------------------|
| Moisture | : 20% Max |
| Tamarind Seed | : 3% to 35% |
| Content | (as per requirement) |
| Extraneous matter | : 0.10% Max |
| Origin | : INDIA |

CUMIN SEEDS



Cumin Seeds, scientifically known as *Cuminum cyminum*, are a versatile spice native to the Mediterranean region but now widely used in cuisines around the world. They are a member of the parsley family (Apiaceae) and are known for their distinctive warm, earthy flavour. Cumin seed is used as a spice for its distinctive flavour and aroma. Cumin can be used ground or as whole seeds. It imparts an earthy, warming and aromatic character to food, making it a staple in certain stews and soups, as well as spiced gravies such as curry and chili. It is also used as an ingredient in some pickles and pastries.

| | |
|----------------|---|
| Quality | : 99% / 98% / 99.50% (Europe Quality, Singapore Quality) |
| Moisture | : 10% Max |
| Admixture | : 2% Max |
| Seed and Stalk | : 8% Max |
| Total Ash | : 8% based on dry matter |
| Origin | : Indian |

SHAHI JEERA



Shahi Jeera, also known as "Black Cumin" or "Kala Jeera," is a spice commonly used in Indian, Pakistani, and Middle Eastern cuisines. It is often confused with regular cumin seeds, but they have distinct flavours and appearances

| | |
|------------------|---|
| Color Appearance | : Light Brown |
| Consistency | : Seeds Whole |
| Moisture | : 8% Max |
| Flavour | : Typical, aromatic, not mouldy or old |
| Origin | : India |



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Saffron's Delight
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Every Bite!”



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We Are The Saviour of
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ECY SPACE INDIA PVT. LTD.

 602, Horizon Prime, Kasarvadavali, Thane - 400615, Maharashtra, India.

 +91 93724 64389

 www.spicetales.co.in

 info@spicetales.com

