

Indian Spices - A Prologue

India has been traditionally associated with spices since time immemorial. Indian cuisine is known throughout the world for the variety of spices it uses. India produces innumerable variety of spices and these spices are not only fabulous tongue teasers they possess unbelievable medicinal properties. If properly used spices can make the difference between an insipid meal and a sumptuous lunch and the processes/methods of their cultivation and use form an integral part of the rich ethnic heritage of India. Right from the Royal Kitchen of the Mughal Emperors to Kentucky chicken, across the ages across the world Indian spices find a rightfully deserved indispensable place.

Swadist - A Profile

Agarwal Spices & Food Processors (P) Ltd. modestly began in 1986 as an individual enterprise. Over a decade of fervent passion for excellence has made Swadist a leader in spice market. Swadist in its R & D division has pioneered various spice mixes (masala) and today Swadist has in its gamut the widest possible range of spices with its consumers scattered throughout the world. In addition to export of spices Swadist is also exporting technology and propriety formulations to various parts of the world. This mystic India resplendent with flora and fauna has a lot to offer to this world, and Swadist is enduring humbly to propagate the pristine cult of Indian spices to every nook and corner of the world.

Product - Sophisticated yet Natural

Swadist uses the most sophisticated cold grinding technology in manufacturing its spices. The factory environment adheres to the highest standards of quality control. As quality & flavour of spices vary with geographical and climatic conditions, the best possible spices are collected from specific places spread over India, and are diligently processed under the supervision of qualified technologists. As far as manufacturing process and packing is concerned Swadist confirms not only to the norms of Indian Institute of Packaging but it confirms to ISO; 9001: 2000 and HACCP accredition from SGS. Spices are available in bulk as well as consumer packs, packed in FFS machines in 2/3 layer polyester poly, polyester poly - BOPP and metallised polyester poly - BOPP packing materials.

Our Speciality - Bindaas Pani (Jal Jeera)

- A special spice based concentrate for a soft drink.
- Its effective to increase appetite, for digestion & for increasing taste.
- It can be taken before / after food, big / small, morning / evening in short its an all time drink for all ages.
- It has no side effects.
- It gives value for money.



Our Range of Whole Spices

- Cumin Seed
- Mustard Seed
- Poppy Seed (Postak)
- · Fenugreek (Methi)
- Black Pepper (Whole)

- Coriander Seed
- · Aniseed (Souff)
- Black Cumin (Kryal)
- Bishop's Weed (Ajwain)





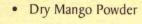






Our Range of Basic Spices

- Turmeric Powder
- · Chilly Powder
- Coriander Powder
- Cumin Powder
- Black Pepper Powder
- Kashmiri Chilly



Ginger Powder



Our Range of Formulated / Blended Spices

- Curry Powder
- · Chicken Masala
- · Fish Masala
- Five Spices (Panch Phutan)
- Digest Masala

- Meat Masala/Mutton Masala
- Sambhar Powder
- · Garam Masala
- Dalma Masala
- Chaat Masala



Our Range of Dehydraced Spices

- Kasoori Methi
- Mint Leaves
- · Garlic Powder
- Garlic Flakes

- Curry Leaves
- Coriander Leaves
- Onion Powder
- Onion Flakes



Our list of machineries

- Grader
- Drier
- Pulverizers
- Vibro Sieves
- Auto FFS Machines

- · De-Stoner
- Metal Detector
- Hammer Mill
- Blender (Mixer)
- · Master Packing Machine
- * Besides in house QC and R & D laboratory with three full time chemists for strict QC measures.















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