

## Indian Spices

The history and culture of Indian species is probably as old as human civilization it self, nearly 7000 years into the past. We have combined the ancient goodness of these spices with contemporary technology, to offer the very best flavors from India.

### Whole Spices

Ajwain Seeds	Chilly Whole Stem Less	Galangal
Aserio Seeds	Chilly Whole with Stem	Green Cardamom
Black Cardamom	Chilly Whole Kashmiri	Nigella seeds
Bay Leaves	Dill Seeds	Turmeric Fingers Madras
Chilly Round	Fennel Seeds	Turmeric Fingers Nizambad
Cumin Seeds	Fenugreek Seeds	Turmeric Fingers Rajapuri
Coriander	Ginger whole	Tamarind

#### Whole Coriander Seeds

All the parts of the coriander plants are edible, how ever the fruits which are called the seeds, the seeds have lemony citrus flavor when they are crushed. It is marked for its warm, nutty and spicy flavor and also the saffron color that enhances the look of the dish. The commonest use of coriander seed is in curry powders, where it is the bulkiest constituent. They can be likewise used in stews and soups. They blend well. Coriander is an ingredient of Indian garam masala, pickling spices and pudding spices and is used in cakes, breads and other baked foods.

We pack the coriander seeds in air tight containers so that they do not lose the aroma as well as the natural taste. Our specially cultivated coriander seeds are fresh and have a remarkable citrus like taste.



#### Whole Cumin Seeds

Cumin seeds are earthy, aromatic flavor, which is slightly bitter but not hot. It gives an earthy aroma when ground. It can be used with pulses and beans and is an integral part of curry making. Most of the Indian traditional dishes are spiced with cumin seeds. Our cumin seeds are cleaned carefully and all the extraneous material is removed after plucking of the seeds, before the actual processing.



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#### Fennel Seeds

Fennel plant is a small herb which grows throughout the year. The fennel seeds are very popularly used as mouth freshener, also put in tooth paste for a fresh breathe not just the seeds, its leaves can be boiled for relieving cough and cold. Like other spices, it is also used in medical field for various purposes, and is cooked in many forms, it is cooked, marinated or roasted. We happily offer fennel seeds that are cleaned and are carefully packed to restore aroma, we also provide many flavors that suit different needs.



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#### Fenugreek Seeds

It is cultivated as a semi arid crop throughout the world, its leaves as well as herb has manifold advantages. In india, it is commonly known as "methi" and its leaves are prepared as a vegetable and the seeds are used for flavor and smell and also has medicinal applications. It is also sold in form of capsules in many health stores. Fenugreek seeds picked by SR international are the best cultivated seeds, which are sold in a dried and powder form also. A tight pouch is used to pack the fenugreek seeds and a reliable seal is used to ensure that the taste of the seeds is restored.



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#### Dill Seeds

Dill seeds are primarily used as a spice only. Its fresh and dried leaves, often called dill weed, are also used as herbs, because they are aromatic and are used to flavor many dishes, soups, pickles and medicines. Dill seeds are do their best when they are used fresh and that is why some times dill seeds are frozen and dried to preserve their flavor for a few months. Dill oil is also used for various purposes. We extract the dill seeds with extra care from the herb and preserve them by drying them in hygienic conditions. They are packed appropriately to maintain their natural taste and character sticks.



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Celery Seeds

Celery seeds are used for extraction of oil which is used in pharmaceutical industries and perfume making. Celery seeds are used in pulses and vegetables, it is used as a flavoring and is either mixed with salt or is crushed to fine grain powder to form celery salt. It is an integral part of parties in todays times, where it is used as a seasoning to add to the taste of bloody Mary. The oil is used both as a supplementary add on to food and also to relieve joint pain. Our experts strictly observe the traits of the celery seeds that are brought in for distribution. They are packed in dark colored translucent bottles to avoid exposure to sunlight which can interfere with its properties.

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### **Pickle Masala**

Hand picked and hygienically processed, we offer pickle masala, which add new flavor in the pickle. Due to our pickle masala, now pickle making at home is no more a tedious job. Available in small sachets to big packets, our range is available to use for different pickle making process like Mango pickle, Lemon pickle, Mixed pickle to mention a few.

### **Pav Bhaji Masala**

Pav bhaji masala or pao bhaji masala has its origin in Mumbai, India. The name has been derived by blending the words "pav" that means "bread" & "bhaji" that means a curry or a vegetable mix. We offer pav bhaji masala that helps in making a splendid bhaji.

### **Garam Masala**

**Garam Masala:** Meaning "hot spices" - is a mixture of ground spices (recipes vary) (cloves, cardamom, cumin, peppercorns and cinnamon, bay leaves). It is far better to grind your own spices than to buy the mixture ready-ground. The blend of spices in the garam masala varies according to the dish to which it's added so a spice blend for a fish dish is different to the spice mix for lamb. Depending on the ingredients of your dish, you can enhance the garam masala by adding other spices like ginger and turmeric (which would suit chicken or fish). Cloves and fennel seeds might be added to a mix for dark meats like lamb or beef.

**Sambhar Masala:** Sambhar Masala is make of Coriander, Turmeric, Cumin, Chilli, Fenugreek

seeds, Mustard (Rai), Salt, Black Pepper, Mustard, Pulse, Caraway, Cloves, Nutmeg, Mace, Cinnamon, Cardamom seeds, Dry Ginger, Asafoetida.

### **Chaat Masala**

We offer tongue tickling chaat masala, which is a mixture of various other masalas such as salt, black pepper, black salt, heeng to name a few. This can be used in delicious chaat and varied other snacks, making it very tasty and delicious.

### **Tea Masala**

Make your morning cup of tea refreshing as never before by using our "Tea Masala". Brewed with cinnamon, black pepper, cardamom, and sometimes saffron, our chai masala are mind refreshing and tasty. Offered in customized packaging, our range is available at competitive rates to our clients spread all across the globe.

### **Pickle Masala**

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### **Mutton Masala**

We are also exporting Mutton Masala, Chicken Masala, Fish Masala. Originally prepared by Great Mughalai Chefs and served in Mughal Durbars to add to the festivities, this is one of the richest non vegetarian dishes. Taste best when made with Swastik Mutton Masala.

### **Chhole Masala**

Once chhole making was a tedious job as it required the use of correct ingredient in the right amount. But now, with our product, leave behind all the worries of how to prepare but just enjoy the rich taste.

It is an exquisite blend of various spices to impart taste and flavour to chhole, made from chickpeas. The chhole masala offered by us are available in all packings depending upon the amount of order placed.

### **Chicken Masala**

We are also exporting Chicken Masala. Originally prepared by Great Mughalai Chefs and served in Mughal Durbars to add to the festivities, this is one of the richest non vegetarian dishes. Taste best when made with Swastik Chicken Masala.

### **Curry Powder**

We offer curry powder, which is a blend of different spices roasted as well as un roasted. It can be used in all type of dishes be it vegetarian or non-vegetarian.

### **Turmeric Powder And Cumin Powder**

**Turmeric Powder:** Turmeric is a rhizome that varies in color from dark orange to light brown, but when dried and ground into powder it is always bright yellow. Turmeric is used as a dye, and most recognizable by the yellow robes of Buddhist monks. Turmeric is also used in Ayurvedic medicine as a diuretic, blood purifier, and intestinal stimulant. It is also a quick antiseptic.

**Cumin Powder:** Cumin (Jeera) - comes from the parsley family. The seeds are oval with ridges, greenish-beige in color, warm, nutty aroma and a taste that is bitter, but not hot. They can be ground to a powder. Cumin is usually dry-fried before use (drop the whole seeds into a hot dry pan and cook until the roasted fragrance emerges). It is used to flavor rice, stuffed vegetables, many savory dishes and curries. It combines well with cilantro and is widely used in beef dishes.

### **Fish Masala**

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