

प्राकृतिक शुद्धता की धरोहर



# Aditya Food Product

Younger in Years, but steeped  
in Tradition!

# Let's Get Acquainted (About Us)



As a spice company, Aditya Food Product may be young in years, but it is steeped in tradition and culture. Today, we are a custom manufacturer and blender of spices, seasonings and herbs. As a premium wholesale spice company, we supply our spices to various regions of India as well as exporting our products to different countries all over world.

At Aditya Food Product with our brand name "Apni Matrubhumi" Spices, we are committed to provide you with high quality products and great customer service.

## What makes us Divergent?

Traceable and Sustainable Spices are much more than Farm to Fork philosophy where in the aspects of improving Economic status of farmer with social responsibility and care for environment is the prime focus.

What makes Aditya Food Product stand out is the quality of our products. We procure our Spices from the farmer's groups in different clusters across Pan India keeping the pillars of Sustainability in mind. We offer you totally Pesticide controlled Spices where farmers are hand held through its entire journey of cultivation process.

Our journey starts by sourcing the premium spices from where it grows. We do a careful sampling of the ingredients, all of which come directly from the source farmers and growers. Only the freshest and purest ingredients are taken to our company's state-of-the-art, temperature-controlled production facility.

The pure Spices are pre cleaned in our plant before milled to perfection with low temperature grinding by following HACCP norms resulting in a better performance product in terms of Safe, Healthy, Appearance, Aroma and Taste.

The finished product is then tested in our laboratory once passed all the check points of HACCP and preset quality norms then the final products are packed and sealed to deliver responsibly sourced spices which are safe and healthy carrying a stamp of quality assurance from us.

The magic happens in our product development laboratory, where we do all milling, mixing, blending, and packaging. We have a strict quality assurance program in place for every phase of the business—from sourcing, product development, production, packaging, and shipping. We implement HACCP guidelines so you are rest assured that every product that comes out of our facility is of premium quality.

# Our Custom Blending Speciality

As a spice company, product development has always been the key to Aditya Food Product growth. Our product development laboratory is home to our gifted Food Technologists who draw upon many years of culinary knowledge and familiarity with unique flavor profiles. The results are distinctive flavors and exclusive blends that surely hit the taste buds of our customers.

Whether you are in need of a new taste profile or you want to improve upon an existing recipe, our Spice Company can help with our custom and private label services.

## Our Spice Company's Services:

As a leading wholesale/retail spice company, we provide high-quality bulk spices and seasonings to food distributors, chain restaurants, specialty restaurants, catering companies, prepared food manufacturers, bakeries, and other food-based businesses. We also supply our products with our private label "Apni Matrubhumi" providing products to retail and specialty consumer markets.

**Air Suction  
Based Grinding**





## chilli powder



As staple ingredients in Indian cuisine, we grind our chillis traditionally to retain their taste and fill your food with wholesome flavours.

## turmeric powder



Immersed with medicinal properties, our process ensures that the goodness of flavour and aromatic experience remains intact.

## coriander powder



Giving an overall flavour to your dishes and a much-needed unique texture.





# Blended Spices

- Sabji Masala
- Kitchen King Masala
- Paneer Masala



- Chaach Masala
- Chaat Masala
- Garam Masala
- Chhole Masala



- Asafoetida (Hing Powder)





# Blended Spices

- Dal Makhani
- Pav Bhaji Masala
- Sambhar Masala



- Chicken Masala
- Biryani Masala
- Meat Masala



- Tea Masala





# Whole Spices

- Whole Red Chilli
  - Coriander Seeds
  - Whole Turmeric
  - Cumin Seed
  - Fennel Seed
  - Fenugreek Seed
  - Kasuri Methi (Fenugreek Leaves)
  - Green Cardamom (Small)
  - Black Cardamom
  - Black Pepper
  - Nutmeg
  - Cloves
  - Rolled Cinnamon (Cigar Type)
  - Cassia
  - Bay Leaves
  - Dehydrated Garlic Flakes Onion & Vegetables
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# Our Brand Packaging



100 gm



200 gm



500 gm



1 Kg

## Blended Spices





# Our Process



## STEP-1

Starting by sourcing the premium spices!



## STEP-2

Careful sampling of the ingredients which comes directly from the farmers and growers.



## STEP-3

Healthiest of ingredients are taken to our facility.



## STEP-4

Processed with Laboratory Testing.



## STEP-5

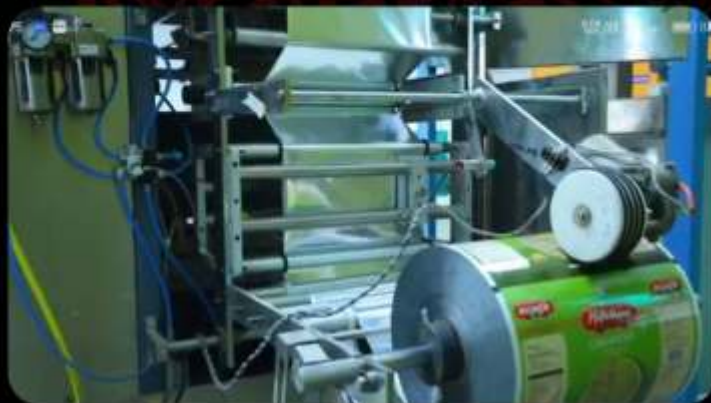
From sourcing to shipping, everything falls under HACCP guidelines.

All of our spices are  
processed with:



**Low  
Temperature Grinding  
(Air Classifying Mill)**

**Laboratory Tested**



**Hygienically Packed**

**Natural Taste, Colour  
and Aroma Retained**



# Who do we serve?



Food Distributors



Chain Restaurants



Specialty  
Restaurants



Catering Companies



Bakeries

**And other Food-Based Businesses**

## Our Services

- **Bulk Packing**

Aditya Food Product does bulk packing of Spices. The packaging is done in PP Bags under it's reputed brand "Apni Matrubhumi"

- **Retail Packing**

We have well equipped and advance packing machine to pack spice powder and whole spices. The packing ranging from 100 gm to 5 Kg according to customer requirements.

- **Private Labeling**

We also do provide labeling for our wholesale customers. We grind and repack the spices in their brand in different sizes.

- **Grinding Services**

We also do special bulk grinding services for our valued customers. We have fully automated heavy duty grinding machines to spices.

# Contact Details

## Aditya Food Product

📍 G1-200/A, Agro Food Park, Boranada,  
Jodhpur, Rajasthan - 342012

☎ +91-88755 84584

✉ info@adityafoodproduct.com  
exports@adityafoodproduct.com

🌐 www.adityafoodproduct.com



## Certifications



Also Available at:

