

ADANI SPICES, a highly respected & popular, global spices & food brand

From Land of Holiness & Exotic Spices, India

India - the sacred land, is a country known for her glorious culture, rich heritage, holy rivers and diverse landscape has always been a center of attraction for the rest of the world. Simultaneously since centuries the people around the world have always been fascinated and tempted for her vast variety of aromatic and exotic spices.

A Step & A Leap

We at **ADANI FOOD PRODUCTS PVT. LTD.** has always been committed to take forward the above grand traditions of the land with a vision '**To serve the same quality of food that we eat at home to everyone else**'. With this deep insight, we had begun a small retail shop at Rajkot, Gujarat (India) about sixty years back.

Moving ahead with this vision and a total commitment, we converted this small step into a giant leap and went on to establish a sprawling manufacturing plant admeasuring seventy thousand square feet fully RCC comprising two units of corporate level with strong and dynamic fundamentals.

Based at Gujarat-India, since 1955 Adani Spices as a vibrant seasoned spices company has been providing its consumers with products of cent percent purity and unmatched quality. Each product is made from raw materials sourced directly from its place of origin, processed and packed at its state-of-the art dust-proof plant meeting global food safety standards. Adani spices when added to your favorite recipes, ensure full and rich flavor in every bite.

Global Presence

Internationally, we have the privilege to occupy a global presence as one of India's most reckoned spices manufacturers and exporters to USA, UK, Europe, Australia, Far East and Africa. Our credentials include being **ISO 22000:2005** certified, being a certified Spice House by the Spices Board, recognized as a Star Export House by government of India and being FDA (US) Inspected and EIR issued spices & pickles manufacturer.

Our Team: Perfect Blend of Youth & Experience

We have a team of young and extremely enthusiastic qualified professionals guided by highly experienced promoters reigning in the company, who are the third generation in this business. This combination of experience and professionalism makes us stand apart along with our technically sound qualified team for QC and technology up gradation.

Technology: The Process For Perfect Purity

To meet with the expectations of our valued and esteemed buyers and keeping up the constant up gradation, we have set up most sophisticated, ultra modern and fully automatic manufacturing plant.

Our manufacturing process includes sortex plants from Buhler , ETO treatment plants , Steam Sterilization and various acknowledged and technical machinery to optimize the product and enhance its values.

Research & Development

Our well qualified personnel continuously carry on Research & Development for our products. The Adani products are quality assured, achieved through stringent process control and tested through in-house hi-tech physical, chemical and microbiological labs. The inspections and tests ensure that the product is free from hazards like foreign matter, heavy metals, pesticide residues, aflatoxin and microbial count. Each and every product is tested and checked before dispatch under stringent inspections and supervisions. Our team constantly strives to maintain the flavor, aroma and nutritional values of our products.

Procurement Expertise: Backward Integration

We belong to the fertile land of Saurashtra region in India which is an actual growing area of major spices like Cumin, Coriander, Fennel, varieties of Chilies etc. We are actively involved in guiding the farmers to grow these spices using the best and the latest farming techniques. Our Purchase team takes utmost care in the selection and procurement from specific locations to obtain required quality of raw materials directly based on customer needs.

Our team also tours various growing areas all over India to establish a direct contact with the farmers. They interact with them and inspire them on good farming techniques, effective use of organic pesticides and best usage of fertilizers to improve the quality of the produce.

Global Supply Chain

Adani encourages its suppliers to grow with its chain. We know value of time and commitment that is why we ensure we supply orders efficiently making products available round the clock to end-customers within stipulated delivery period as committed to our partners. We export wide range of Spices, Pickles, Groceries and other materials as per requirements of our partners abroad.

Hygiene & Nutrition Value

We are constantly thriving and achieve the goal of 'sustainability and food safety'. For that to happen, we follow international food safety standards right from raw material stage to delivery of products in "Packed To Perfect" condition to the consumers under strict hygienic conditions. We use our advanced packaging machinery to make the products 'Safe To Eat' with a longer shelf life.

Commitment to quality

Adani products' vast range includes ground spices, whole spices, blended spices, flours & grains, groceries, pickles. Our grinding process ensures that spices retain their freshness and aroma. Adani's ground spices are well-known for its purity, taste and retained nutritional qualities. They are natural, fresh and free from additives and impurities. After ensuring cleaning and sorting of whole spices through designated process flow, we offer pure, fresh and aromatic spices. Adani's whole and seed spices are machine cleaned and sortexed and passed through metal detectors to give out higher than customers expectations. They are available in food grade packaging in different quantity at market leading prices. Adani's blended spices are of high quality and are prepared by blending and grinding various herbs and spices imported from world over. They are known for imparting accurate composition, taste and aroma.

[Read More](#)