



LAXMI ENTERPRISES

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About us:

The Maskai family have been in business for more than a 100 years. Shri Ratansey Maskai with 65 years of business experience is the Chairman Emirat. Shri Ratansey Maskai with 65 years of business experience is the Chairman Emirat.

Laxmi Enterprises (Laxmi) are manufacturer exporters of Spices from India.

Laxmi supplies Dry Natural Spices in Whole, Kibbled, Roasted, Cracked, Ground and Blended form which are safe for human consumption and which meet customer expectations, using the latest technology combined with impeccable human commitment.

- We started our trading unit in 1890 under the name Pragji Mulji and Co.
- Spice Business - In 1996, Shree Balaji Gums & Spice Stuff Pvt. Ltd. in MIDC Turbhe, Navi Mumbai went online by introducing the dry heat treatment process for spices for the first time in India. This unit was the first spice unit in India to get ISO 22000:2005 accreditation.
- In 1997, at Kondapalli in Andhra Pradesh, a factory was set up in the heart of the procurement areas. Right from controlling the cultivation of raw materials to quality testing in the fields, we enforce high safety standards for food. The factory was set up to determine the quality of the procured raw materials. With extensive facilities for physical, chemical and microbiology testing laboratory, we insure that quality control begins at the field.
- In 2000, Laxmi Enterprises laid yet another milestone in its century long history. Our state of the art unit came up at A 801, MIDC Khairne, Navi Mumbai with a capacity of 12,000 MT. This unit is ISO 22000, BRC A and HACCP accredited and Kosher and Halal certified. Our in house laboratory is ISO 17025-2005 accredited.
- In 2009 Laxmi Enterprises started a new unit at A 806, MIDC Khairne, Navi Mumbai with a capacity of 8000 tons and totally dedicated to steam sterilised and roasted spices. This unit is ISO 22000, HACCP accredited. This unit was the first spice unit in India to be accredited as BRC A +. We

are also Kosher and Halal certified and are accredited as a trader and processor for organic spices.

Global Business:

The Laxmi Enterprises plant is a 100% Export Oriented Unit registered with the Govt. of India. Thus, raw materials can be imported free of duty. We can source our supplies not only from our list of approved vendors in India but also from China, Sri Lanka, Vietnam, Brazil, Africa, Syria etc. to be processed and re-exported. We are in the global market, supplying to customers worldwide in all the five continents of the world.

Process and Procurement:

The ability to evaluate cultivation processes and working closely with farmers is the strength of Laxmi. Since 1997, a special effort has been made to build good backward integration and a sustainable supply chain.

Fields are frequently visited by the technical team and management. These teams motivate the farmers to grow their crops using sustainable farm practices.

A laboratory is established in the raw material procurement areas to initiate controls from the first stage of supply chain. The laboratory acts as a training centre to train the farmers in the lab to land and land to lab concept.

Intense efforts are made to develop natural defense methods against crop attacks thereby eliminating the usage of harmful chemicals and farmers are trained in special farmer schools on water conservation, environmental conservation and stress in laid on growing human capital.

Quality

As a customer driven company, we strictly follow Good Manufacturing Practices in tandem with HACCP requirements. These are effectively coupled and innovated with existing worldwide technologies.

We involve our clients in the quality control process even at the field level. They are encouraged to supervise and conduct various tests on raw materials being procured for them.

The tests are also carried out at our accredited in-house laboratory in Laxmi Enterprises at three stages –

- (1) Raw Material,
- (2) In-Process and
- (3) Finished Goods in our ISO 17025-2005 accredited laboratory.

Accreditations and Validations:

- Spice House Certificate awarded by the Spices Board of India.
- ISO 22000
- Certified for BRC Global Standard – Food at A Grade.
- Kosher Certified AND Halal
- Certified sustainable suppliers.
- Certified to trade and process Organic material.
- NABL accreditation for in-house laboratory in accordance with the standard ISO/IEC 17025:2005 in the field of Biological Testing and Chemical Testing.
- Process Validated by Campden and Chorleywood Food Research Association Group, U. K. (CCFRA) and Eurofins, India.

Why LAXMI ?

- We are experts in Spices
- We offer field to shelf traceability
- Quality and Technical unparalleled
- Consistency and Continuity
- State of the Art Factories and Plants
- Capacity and Capability
- Professional & Qualified business teams
- Financially sound
- Reliable suppliers
- When unforeseen problems arise, we stand with the customers.
- Process Innovative
- Transparency with customers to build supreme trust.

Awards

Recipient of the Unilever award for supplier winning through capacity and capability

Spices Board awards for Highest exporter of Turmeric from 2003-2012.

Recipient of the certificate of Merit from 1996 - 2012.

Final Frontier

To be the spice on every place on the world with help of our customers.

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