

Spices have been closely associated with cultural traditions and rituals since early human history. Around 7000 years ago, far before the Greek and Roman civilizations came into being, Indian spices were a key component of its external trade with the lands of Mesopotamia, China, Sumeria, Egypt and Arabia. Therefore, it can be rightly said, that spices have been an essential part of human civilization, since time immemorial. In the Indian civilization too, trading of spices has been integrally connected to its history. Speaking of history, one such company that has its roots deeply imbedded in the spice business is M. M. International. From a rented 3000 sq. ft. warehouse to in-house cleaning, grinding, blending, sterilization, packaging facility & in-house lab under one roof; the company has come a long way. Established in 1996, it is currently being run by the fourth generation of the family; the parent company being over 115 years old in the spice business. The current partners of M. M. International have inherited a vast

experience of the spice trade, Quality Evaluation Techniques, business acumen and ethics, a pool of trusted suppliers and processing knowledge. The owners have hands-on approach to production.

Though the company's main focus has been export of Indian spices, it has gradually geared itself to import spices for re-export after value addition, thus integrating itself as an international player.

As a medium-sized company established in Navi Mumbai, India, it currently exports to Mexico, Poland, Netherlands, Greece, New Zealand, Australia, Japan, Vietnam, South Korea, Singapore, UK, Holland, Spain, Italy, Belgium, Switzerland, Norway, South Africa,

US and Canada. It is a BRC Food Grade A (Issue 7) & HACCP certified company with an in-house laboratory equipped with chemical & microbiological testing. The company employs 85 people at present.

Over the years, it has progressed to guarantee 99.9% (HPS) purity on all seed spices.

The company, which is a state-of-the-art 25,000 sq. ft.

organization, is currently led by Mr. Nimish Vora, a forward thinker with expertise and experience of over 29 years. A born leader and a true visionary, he was one among the select few chosen by the Spices Board to establish standards for FSSAI India. He has also been actively involved in various trade associations in different capacities since the last 10 years. And Mr. Pranav Vora, Lead Auditor BRC & ISO 22000, brings about 12 years of valuable experience along with thorough understanding of the spice export business. Due to the geographical advantage and several years of experience, the company has a good hold on several seed spices, Turmeric & Chilli. As a policy, it does not trade and handle allergens (Sesame, Peanuts, etc.) in its factory. All the spices exported are processed in the company's own factory. Twelve companies have trusted their brands for private label packaging with the company. But that's not all; the company also caters to food manufacturing companies in Europe and large distributors of spices in countries mentioned above.

The company has an in-house cleaning, grinding and consumer packing (FFS) machines and does all the container loadings from its own factory premises. Its robust food safety and management system provides the advantage of complete traceability from farm (IPM projects) to clients for every shipment. Since the last two years, the company has also been involved in IPM Cumin & Chilli projects. These products are tested in European and Indian approved labs for the list of chemicals relevant to each spice. Since February 2015, all its cumin lots are being tested in a lab in Europe for allergens (Peanut & Almond). Also, with an emerging demand for Stem Sterilized spices and the company's continuous business growth with regards to processed spices business, the company intends to purchase & install an automated Steam Sterilization System for spices which can reduce microbiological pathogens in whole / powdered spices. Here's the list of ever-growing products: Cumin Seed, Cumin Powder, Coriander Seed, Coriander Powder, Chilli Whole, Chilli

Powder, Turmeric Fingers, Turmeric Powder, Fenugreek Leaf, Garam

Masala, Curry Powder and Customized Recipe. The company also

undertakes private label packaging & sourcing of new products as per customer requirements.

In keeping with its current vision, the company has also embarked upon

a major expansion project. It is building its 2nd plant, spread over 60,000

sq. ft. to cater to the ever increasing world spice demand.

Little wonder,

functioning with a noble motto of “Food not safe for our own

consumption is not for sale”, the company is but assuredly, destined to

reach new heights in the business of spice.

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