



Oleoresin Liquid Seasoning

Synⁿthite

INDIAN SPICE BLENDS

Indian Spice Blends offer the convenience and safety of liquid format in the purest way one can imagine to prepare ethnic Indian dishes. Spread across various regional tastes and mouth feel, each blend has a traditional punch. This is accomplished with utmost care and detail derived with intricate tricks and tips from authentic hands.

Biryani Masala	Fish Masala	Pav Bhaji Masala	Tandoori Spice Blend
Butter Chicken Masala	Garam Masala	Pickle Masala	Tea Masala
Chat Masala	Kabab Masala	Pulao Blend	Tikka Blend
Chicken Masala	Kachori Masala	Rasam Spice Blend	Vegetable Masala
Chole Masala	Mutton Masala	Rogan Josh Masala	
Curry Masala	Paneer Butter Masala	Sabji Masala	
Egg Curry Masala	Pani Puri Masala	Sambar Masala	



Getting the genuine effect of each spice has been a challenge to the kitchen makers so far. But we have the most exciting offerings for those extra sensitive taste buds and the developed tempering and natural booster flavours and individual notes of the spices. Thus making every component of sensory to be enjoyed bearing your signature through senses.

Biryani Masala Blend	Curry Tempering Extract
Chat Masala	Fried Chicken Masala
Chettinad Spice Blend	Meat Masala
Curry Masala Booster	

Pickles and Chutneys form the dominating punch makers on a dining table today. Consumed throughout the day, they impart different moods and feelings as one takes food. We have designed these top notes to exactly match the swings and feelings of the time in a way never experienced before.

Customised Pickle Blend
Fish Pickle Blend
Lime Pickle Top Notes
Maharashtra Pickle Blend
Mango Pickle Top Note
North Indian Pickle Masala
Pickle Oil
Pickle Top Note



SPICE PASTE

Adding speed and convenience is the mantra of today's kitchens anywhere. We are no way behind to make it happen with our handful of delights in gravy and creamy pastes that are going to give you ample time to spend thinking innovations in your ways. These are made with purity and legitimacy that is unmatched to ensure they stay in your handy kitchen use always.

Capsicum Paste

Chilli Paste

Dijon Mustard Paste

Garlic Paste

Ginger Puree



WESTERN – AMERICAN/EUROPEAN

Mastering the delicious preparations of the Western world gives a scintillating experience of diversity of mankind across the Globe. Spice has been the nature's bridge connecting across minds and thoughts and medium of transferring intense and intricate feelings of taste and senses. Designed and detailed with high amount of patience and perseverance, these specific international cuisines come to you in the form of liquid blends, made to replicate the same genuine skill and craftsmanship enjoyable in each dish every time.

Barbecue Flavour
Breakfast Sausage Blend
Cajun Spice Blend
Chilly Spice
Crab Boiled Spice Blend
Curry Heart Base
Curry Powder Blend
Fajita Spice Blend
Flavour For Marinades
Flavour For Spicy Chicken
Flavour Heart For Chicken Seasoning
Frankfurter Mix
French Polony Seasoning
Gumbo Spice Blend
Herbs-De-Province Blend
Hotdog Mix
Jalapeno Flavour
Jambalaya Spice Blend
Mayonnaise Flavour
New Orleans BBQ Marinade
Pepperoni Liquid Seasoning
Pizza Blend
Pork Barbecue Flavour
Pork Ham Blend /Pork Sausage Blend
Salami Flavour
Sausage Seasonings
Seafood Cocktail Spice Blend
Vienna Sausage Seasoning



BEVERAGE SEGMENT

Learning from our wealth of customer base, we have increased the kitty of blends and spices with a never before vibrancy of sensory tickles to the tea and coffee in the beverage segment. Many of them are stationed under the valued and unique ingredients list of most sought after brands of the world. Still we bring you the freedom to enjoy your own blend and masterpiece in tea and coffee delights...

Tea and coffee Beverage

Basil	Kahwa Tea Masala
Bergamot	Lemon
Badam milk blend	Lemongrass
Cardamom	Mint
Cassia	Nutmeg
Cinnamon	Pepper
Clove	Piper longum
Green Ginger	Tea Masala
Jasmin	





ASIAN – ASIA PACIFIC / MIDDLE EAST

These carry us to the diversified talents of the Arabian, Tibetan, Thai and Chinese cuisines to name a few that dominate this part of the world. Immensely rich blends and unique preparatory make these dishes stand ahead on every table. These spicy enriched tangles and high note cuisines are also made to be stomach friendly with the amazing inclusion of herby and leafy specialties found in them.

Aquaresin Curry Flavour

Barbecue Flavour

Black Forest Ham Blend

Black Pepper Beef Flavour

Cajun Spice Blend

Chilly Spice – With Pungency

Chinese Five Spice Blend

Curry Beef Flavour

Curry Powder Blends

Indonesian Curry Blend

Japanese Curry Blend

Kimchi Blend

Korean Barbecue

Momos Spice Blend

Noodle Masala Seasoning

Pork Barbecue Flavour

Pork Ham Blend /Pork Sausage Blend

Schezwan Curry Blend

Seafood Cocktail Spice Blend

Teriyaki Spice Blend

Thai Curry Seasoning
(Red, Yellow, Green)

Tom Yam Blend

Tomato Seasoning

Tomato Tempering

NON – ALCOHOLIC BEVERAGES

All season blends of spice and herbs give the best of uniqueness among the cold beverage and carbonated beverage segment. Intercepts and subsets of sensory illusions from these magical blends are the results of consistent and conquering instinct of rock-solid expertise acquired over decades. Tuning to nature any time anywhere is the truth behind righteous health of body and soul.

Butter Milk Flavoring

Cumin	Aam Panna
Curry Leaf	Citrus Spice
Customised Butter Milk Blend	Decalepis
Dry Ginger	Ginger –Cinnamon
Green Chilli	Ginger –Cinnamon –Decalepis
Green Coriander Leaf	Ginger Lime
Green Ginger	Jeera Lime
Hing (Asafoetida)	Lemon Mint

ALCOHOLIC BEVERAGES

“Setting the tone of the eve”. Yes, we do it with a matrix derivative of spices in combination with alcohol that has undergone stringent anvils before moving into the hot beverage segment. A classic note with derived absolute essence of the spice that tranquil heart and soul makes you feel contented and accomplished.

Cassia Tincture
Ginger Tincture
Pepper Tincture
Spice Absolute
Vanilla Tincture

