

CHILLI SPECIALITY

Since 1979



Manufacturers & Exporters



Suruchi Spices Pvt. Ltd. is a **BRC** certified leading Indian manufacturer of spices and processed foods, renowned for its high-quality products and state-of-the-art facility in Nagpur. Key highlights include India's only temperature-controlled environment, integrated allergen control, advanced laser cleaning, and in-house analysis of pesticides/toxins.

Operating under the registered "Suruchi Spices" brand, they uphold "**Symbol of Purity**" with modern equipment and a global client network.



Suruchi Spices Pvt. Ltd.

EU Compliant Spices

EU-compliant chili include details on the Chili's IPM program, ensuring it is free from pesticides and meets EU health certificates, and its chemical safety, guaranteeing pesticide residue levels and the control of mycotoxins like aflatoxin. Microbiological safety is also crucial, requiring absence of Salmonella in dried chillies.

For fresh chillies, specific packaging and quality standards must be met, while dried chillies must adhere to maximum residue limits for contaminants such as pesticides, heavy metals, and mycotoxins, including specific aflatoxin and ochratoxin levels.



Suruchi

Competitiveness

SURUCHI SPICES has developed exquisite infrastructure to support its activities and facilitate growth at various process levels.

Own Procurement Farms based in **Madhy Pradesh, Maharashtra & Telangana (India)** which ensures proper quality products.

Proper Stem Separating System for Stem-less Variety, which ensures minimum breakage of loss of seeds from the Fruit.



Why Suruchi Spices?

► Export

- **500+**
Container Shipping Yearly
- **40+**
Countries Across the Globe
- **30+**
Chilli Varieties
- **5+**
Certifications
- **4+**
Export Facilities

► Food Safety

- Pesticide Analysis In-House (220)
- Steam Sterilization In-House
- Aflatoxin Analysis In-House
- ETO Residue Analysis In-House
- IPM Spice Program
- 99.9% Guaranteed removal of stones



Steam

Sterilization

Chili steam sterilization treatments are widely used in the spice industry to ensure microbiological safety, extended shelf life, and compliance with food safety standards (such as FDA, EU, and ASTA).

Steam sterilization is a non-chemical process that uses saturated steam under controlled temperature, pressure, and time to reduce microbial loads in chili (whole, crushed, flakes, or powder).



In-house

LC-MS/MS & GC-MS/MS



LC-MS/MS and GC-MS/MS help in monitoring pesticides according to different countries' standards.

Headspace gas chromatography helps in monitoring ethylene oxide (ETO) residue according to different countries' standards.



PRODUCTS

CHILLI CRUSHED

1/8 inch Crushed Chilli

Pungency : 15,000-90,000 SHU
Sterilization if required.



3/16 Crushed Chilli

Pungency : 15,000-90,000 SHU
Sterilization if required.



Seedless Crushed Chilli

Pungency : 30,000-95,000 SHU
Sterilization if required.



CHILLI GROUND

Kashmiri Chilli Powder

Pungency : 10, 000-15,000 SHU
Sterilization if required.



S4 pepper / Cayenne Pepper

Pungency : 15, 000-25,000 SHU
Sterilization if required.



Extra Hot Pepper

Pungency : 80,000-90,000 SHU
Sterilization if required.



Green Chilli Powder

Pungency : 50,000-90,000 SHU, Sterilization if required.



CHILLI WHOLE

S9 Chilli / Mundu Chilli / Round Chilli

Pungency : 15,000 to 20,000 SHU
Sterilization if required.



S9 Chilli Stemless / Teja Chilli Stemless

Pungency : 70 to 80,000 SHU
Sterilization if required.



S4 Chilli / Sannam Chilli Stemless / Cayenne Pepper

Pungency : 15,000 to 20,000 SHU
Sterilization if required.



Kashmiri Chilli Whole

Pungency : 10,000 to 15,000 SHU
Sterilization if required.



OTHER CHILLIES

Bird Eye

Pungency : 100,000 to 225,000 SHU
Sterilization if required.



Ghost Pepper

Pungency : 1.04 million SHU
Sterilization if required.



Chilli Seeds

Pungency : 20,000 to 90,000 SHU
Sterilization if required.



Yellow Chilli Whole

Pungency : 20,000 to 80,000 SHU
Sterilization if required.



IPM SPICE PROGRAM



Chilli Crushed



Chilli Powder



Chilli Whole



Cumin



Turmeric



Fennel



Black Pepper



Coriander



Nigella



Green Cardamom



Clove



Fenugreek

SUSTAINABILITY



5.5 MW Of Solar Energy
with Waterless
Robotic Cleaning



Completed 5000 plantation
& target is to achieve
50,000 plantation by 2026.



SiGREEN Siemens
Sustainability



Farm Sustainability
Assesment

INFRASTRUCTURE



HPLC



Pesticide
Residue Analysis



ETO
Residue Analysis



Steam
Sterilization



Cold Chains



Microbial Load
Analysis

Suruchi

FACILITIES

The state-of-the-art food facility, covering 640000 sq. ft, harnesses advanced Robotics and AI to meet rigorous European and US food safety standards, guaranteeing the absence of pesticides and toxins.

Suruchi Spices facility implements integrated allergen control measures, with no processing of allergen-containing products on site.

India's only facility capable of controlling temperature and humidity, maintaining an ambient temperature range of 20-25°C.

Equipped with advanced multi-layer laser Sortex cleaning machines, guaranteeing the removal of 100% foreign materials.



SURUCHI SPICES PVT. LTD.

ETHNIC FOODS

Khane mein
ho ruchi, toh

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change to



MASALE



BLENDED SPICES



14 types of aromatic blended spices offering rich flavor & nutrition to various cuisines

PAPAD



Available in 7 unique flavors our traditional range of papadams can be served as an accompaniment, starter, snack while finely garnished with dips and toppings

INSTANT MIX



Suruchi Spices' instant mixes provide a quick, convenient, and authentic way to prepare Indian dishes and desserts.

PICKLES



7 types of aesthetic pickles for a vibrant sensory experience, adding spark to dishes to bring out the best in the meal

KETCHUP & SAUCES



Create your desired flavor profile with our eye-catching range of ketchup & chinese sauces offering a wholesome experience of amazing taste & niche texture

HING



Suruchi Hing is a high-quality, aromatic, compounded asafoetida used to enhance the flavor and aroma of Indian dishes like dals, curries, and vegetable dishes.



Suruchi PRESENCE



CERTIFICATIONS



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