

Zykaa

Zykaa Spices & Foods Private Limited

Exporter, Producer, Manufacturer and Supplier of Indian Spices and Foods
zykaa.in

BROCHURE

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Zykaa as exporter and producer

ZYKAA, the leading exporter, producers of Indian spices, manufacturer and supplier of spices and foods supplies export products in bulk at a competitive price.



Zykaa export approvals

Zykaa is approved and registered with the Spices Board of India; Federation of Indian Export Organisation; the Ministry of Commerce and Industry (DGFT) and all other required bodies.

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Zykaa offices

Zykaa have its office in India, Germany and Australia with its in-house quality control and price control system.

Zykaa team member

Shweta Jain; Rekha Lakra; Shrikant Hathi; Mohnish Shah; Bharti Malde; Shanti Jain; Pritish Das; Bimal Das; Paresh Shah; Girish Shah; Binita Hathi; Varun Rajavarapu; Alanzo Langecker; Juergen Wolff; Gabriel Grande; Bharat Jain; Aisha Al Shehhi; Aalam Saeed.

Zykaa India, Germany and Australia

Germany, a country very well known for its quality, be it any product while India known for its spices also known as 'home of spices' while Australia very good appetizer and good food eater have all come together to make these products available to all seeking the best.



Juergen Wolff of Zykaa at Agricultural Produce Market Committee (APMC) at Navi Mumbai, Mumbai studying Indian spice market

Zykaa produce are from India

All of Zykaa produce are from India and processed using an indigenous processing method hence retaining the taste, aroma, colour and texture of freshly grounded spices or masalas.

Zykaa packing method

All our spices, agro and other products are packed using appropriate materials and stored in an excellent condition which retains the quality, colour, texture, taste and aroma for a longer period.

Zykaa special care

Special care is taken while packaging our spices and masalas to ensure that it is done in a hygienic manner and retains the taste and quality of the spices and masala. Our range of spices and masala gives the taste of freshly ground spices. Zykaa is backed by a robust infrastructure comprising of proficient professionals and well-equipped unit for manufacturing.



Zykaa spices means quality. Special care is taken to maintain and retain its taste and quality. Zykaa is backed by a robust infrastructure comprising of a well-equipped manufacturing unit and a team of proficient professionals.

Zykaa bulk exports

Zykaa mainly an exporter, supplier producer and manufacturer of Indian spices, agro and other food products accepts bulk contracts of export quality product to global market where Indian spices and agro-products are required and are in demand. Our range of spices and masalas are produced and or procured from India depending on its growth and availability and are of export quality. Zykaa exports Indian spices, agro and other related products, dry fruits, nuts, essential and spice oils and more. The mesmerizing aroma and the rich taste of our products have enabled us to gain a leading position in the global export market. With our rich industrial experience along with high quality standards, competitive pricing, sound business policies and a robust infrastructure, we have been able to garner the trust and respect of our valuable clients.

Zykaa exports for start-ups, small and mid-size buyers

Zykaa are engaged in exporting, producing, supplying and manufacturing wide range of Indian spices and masalas across the global market also to start-up, small and mid-size buyers but the total quantity of purchase should not be less than 250 kgs per shipment.



Alanzo Langecker and Juergen Wolff conducting market study on its taste and quality.

Zykaa produce are of export quality

Our range of spices and masalas are produced and or procured from India depending on its growth and availability and are of export quality using indigenous method of processing. Special care is taken while packaging our spices and masalas to ensure that it is done in a hygienic manner and retains the taste and quality of the spices and masala. We provide a wide range of spices and our range of spices and masala gives the taste of freshly ground spices. We are one of the prominent wholesale Indian Spices suppliers in the country. Our range of spices is available in both forms i.e. whole spices and powder spices.

Zykaa produce known for purity

We assure of providing them without any contaminating. Noted for our high purity, our spices are accessible in the quantity as per the requirements of the customers. They are used as flavoring agent in all kinds of recipes and cuisine. In addition to these facts, we are identified as one of the foremost Garam Masala Cooking Spices Exporters from India.



Zykaa believes in quality. Eclectic and elegant taste makes people happy because it provides a moment's respite from busy, and often stressed-out, lives. Spices should taste good, be pure and flawless in terms of quality.

Zykaa pricing

Being a producer, supplier, manufacturer and exporter we offer the best export quality at the most competitive price our bulk export rate are indicated below.

Zykaa leader in spices export

Zykaa excel in Indian spices and a being producer, supplier, manufacturer and exporter of spices we offer the best export quality at the most competitive price.

Zykaa also exports dry fruits

Zykaa, a quality-centric organisation, renowned exporter producer, manufacturer and supplier of superior quality Cashews, Cashew Kernels, other nuts and Dry fruits that represent the ideal blend of quality, freshness, hygiene, flavor and nutrition. The mesmerizing aroma and the rich taste of our products have enabled us to gain a leading position in the global market. We are backed by a robust infrastructure comprising of a well-equipped manufacturing unit and a team of proficient professionals.

Zykaa produce and or obtain cashews, cashew kernels, other nuts and dry fruits from the most well-kept farms and orchards. We have sophisticated packaging facility that seals in the aroma & freshness of the foods while increasing their shelf life.



Shweta Jain, Director of Zykaa India is of the view that produce of Indian spices are much preferred in the international market.

With our rich industrial experience along with high quality standards, competitive pricing, sound business policies and a robust infrastructure, we have been able to garner the trust and respect of our valuable clients.

Zykaa also exports salai guggel

Salai Guggel with different names such as luban, husn-e-lubban also know with different names are used mainly in traditional festivals, celebrations, cosmetic preparation, medicines are exported by us in black or white in powder, stick form or lump or solid form.

Zykaa also exports aromatic, essential and essential spice oils

Aromatic, spice and essential oils are also exported by Zykaa these oils are prepared depending on requirement of client.

Zykaa supply to Dhani Masala, brand for Germany retail market

Zykaa supply Indian spices to several buyers globally who then sells on their own brand name.

Zykaa, description of few selected export products



Asafoetida (Hing) - also known as devil's dung. It is a resin taken from a plant from the parsley family. It is a distinctive and pungent spice. It is most commonly found in powdered form. When cooked, it has a truffle-like flavor and a roasted garlic aroma. It is used mainly for its digestive properties, especially in the cooking of beans and lentils, as it is reputed to have antifatulence properties. Asafoetida is an important ingredient of the snack called cheewra - a mixture of grains, dried fruits, and spices. It can be added to flavor fish and vegetable dishes. A pinch of it can be fried in hot oil before the rest of the ingredients are cooked.



Bay leaves - these fragrant leaves with pointed ends are used in their dried form. These are used in curries and rice preparations.



Cardamom (Elaichi) -Elettaria Cardamomum is the seed of a tropical fruit in the ginger family. Fruits and seeds leave pleasant aroma with sweet, pungent taste behind when chewed. Cardamom has a sweet, lemony, eucalyptus flavor. It is world's second most expensive spice. It is available as a powder, dried pods, or loose seeds. Green cardamoms are the most common, but there are also black and cream varieties. It is one of India's favorite spices, used in curries, savory and sweet dishes, ice cream and custards. It is often combined with almonds and saffron. It can be used to flavor tea and also is great with black coffee. It is used in Ayurvedic medicine to remove fat and as a cure for urinary and skin complaints. Egyptians chewed cardamoms to whiten their teeth and simultaneously sweeten their breath. The seeds are aromatic, sweet cooling, carminative (cures flatulence), digestive, stimulant and tonic. Cardamom finds usage in indigestion, anorexia, burning sensation, debility, asthma,



Cayenne pepper (Lal Mirch)- is a spice made from the seeds of plants in the capsicum family (ranging from sweet pepper to chili - in general, the smaller the fruit, the hotter it is). Cayenne peppers' bright red color signals its high content of beta-carotene or pro-vitamin A. It includes both the ground seeds as well as the dried flesh. It should not be as hot as chili powder, but it is pretty hot and should therefore be used with care. Cayenne pepper is used to provide the heat for many spicy dishes.



Chilies (Mirchi) - it is the hottest flavor on earth. As a general rule, dark green chilies tend to be hotter than red chilies. Small, pointed chilies are usually hotter than larger, more rounded varieties. Whole chilies can be seeded to make them a little less hot. Chilies and chili powder should be used with extreme care. The hot vindaloo curries are made from the hottest chilies.



Chili powder- it is very hot because it is made from the dried, ground seeds of the chili, its hottest part .of fine red powder.



Cilantro (Hara Dhaniya) - this fresh herb is a fragrant mix of parsley and citrus. The leaves are rather like those of flat-leaved parsley, but darker. The leaves have a very distinctive bitter-sweet taste. Cilantro it is usually added toward the end of cooking to preserve the fresh aroma. Also it is frequently used as a garnish. The seed of the cilantro is known as coriander.



Cinnamon (Dalchini) - is the dried bark of various laurel trees in the cinnamomun family. It is a sweet-tasting spice, with a warm, woody aroma. The smell of Cinnamon is pleasant, stimulates the senses, yet calms the nerves. The thinnest bark is the best quality cinnamon. It is available as a powder but is much better bought in sticks. When ground, the flavor becomes stronger. Whole cinnamon is used for spacing hot drinks, ground - in cakes, sweet dishes, fruit pies (especially apples). It can also be used in more piquant dishes, such as curries, and combines perfectly with chicken.



Cloves (Luong) - small, dried, reddish-brown flower bud of the tropical evergreen tree of the myrtle family. They have strong, sweet aroma and hot, pungent taste. Cloves are best bought whole and ground, if necessary. They have been used in India for thousands of years, not only in cooking, but to sweeten the breath and to relieve the pain of toothache. They contain a mild anesthetic. Whole cloves are frequently used to flavor meat dishes, curries, and soups.



Cokem Cokum has the same souring qualities as tamarind, especially enhancing coconut-based curries or vegetable dishes like potatoes, okra or lentils. Kokum is especially used with fish curries, three or four skins being enough to season an average dish. It is also included in chutneys and pickles.



Coriander seeds (Dhaniya) - is a member of a parsley family. The seeds are oval in shape, ridged, and turn from bright green to beige when ripen. This spice tastes sweet and tangy, with a slightly citrus flavor. The English name for this spice comes from the Greek koros, meaning “bug”. Coriander is usually sold in powdered form, although the whole seeds are also available. Fresh green coriander - because they aid digestion, they are particularly effective with carbohydrates like pastries and bread. Coriander is also used in fish and savory dishes as a healthy alternative to salt, and it is basic ingredient of curry powder.



Cumin (Jeera) - comes from the parsley family. The seeds are oval with ridges, greenish-beige in color, warm, nutty aroma and a taste that is bitter, but not hot. They can be ground to a powder. Cumin is usually dry-fried before use (drop the whole seeds into a hot dry pan and cook until the roasted fragrance emerges). It is used to flavor rice, stuffed vegetables, many savory dishes and curries. It combines well with cilantro and is widely used in beef dishes.



Curry leaves (Kari putha or Neem) - are small grey-greenish leaves (a bit like bay), relative of the orange. They can be used fresh or dried. Their aroma is released by its heat and moisture. They are sometimes fried in the oil the food is cooked in, and then discarded. They are mainly used as an aromatic and flavoring for most curries and soups. When starting a curry or soup dish, put the curry leaves into the oil to fry until crisp.



Curry Powder - Curry Powder is a blend of many spices and is used widely in savory dishes throughout India and Southeast Asia. Curry has a particular scent and is spicy



Fennel (Soonf) - is a greenish-brown, small oval seed from *Pimpinella Anisum*, a plant in the parsley family. It has a sweet and aniseed flavor. Used sparingly, it gives warmth and sweetness to curries. The seeds combine well with peanuts and the zest of citrus fruit. Roasted fennel seeds are chewed to freshen the breath after the meal. They have digestive properties.



Fenugreek (Kasuri Methi) - is short, upright plant (related to spinach) with oval leaves. The entire plant has a strong, sweet aroma. The mature leaves have the bitter taste. Ground fenugreek (seeds) has a warm, yellowish-brown color with a strong curry-like taste. In powdered form, fenugreek is one of the main ingredients of curry powders. Fenugreek is used to add flavor to meat dishes. It is also considered as an aphrodisiac.



Garam Masala – meaning “hot spices” - is a mixture of ground spices (recipes vary) (cloves, cardamom, cumin, peppercorns and cinnamon, bay leaves). It is far better to grind your own spices than to buy the mixture ready-ground. The blend of spices in the garam masala varies according to the dish to which it's added so a spice blend for a fish dish is different to the spice mix for lamb. Depending on the ingredients of your dish, you can enhance the garam masala by adding other spices like ginger and turmeric (which would suit chicken or fish). Cloves and fennel seeds might be added to a mix for dark meats like lamb or beef.



Garlic (Lassan) - closely related to the onion. It has a powerful pungent or hot flavor when raw, which mellows when it is cooked. It has very strong odor. Bulbs, whose segments are usually called "cloves" are the part of the plant most commonly eaten. Garlic is used as a condiment and as flavoring in gravies, sauces, soups, stews, pickles, salads, salad dressing and breads. Garlic pickles and freshly ground garlic chutneys are popular side dishes for rice, snacks and chappathis. Garlic powder is made from ground dehydrated cloves and is used widely as a substitute for fresh garlic. Garlic helps to purify the blood and lower blood pressure. It is considered as a cure for heart ailments.



Ginger (Adrak)- the fresh root ginger is a knobby rhizome with a sweet aroma and hot, pungent taste. Inside, the ginger is hard and woody, yellow and fibrous. It is easiest to cook with, once peeled and grated. The length of the root indicates maturity, and the longer it is, the hotter and more fibrous it will be. Ginger makes a tasty paste, especially if mixed with garlic. Ginger can be used in sweet dishes, desserts, or in piquant dishes such as hot curries and stir fries. The ground (soondth) type is the same as that used in baking. Ginger is also commonly regarded as an aphrodisiac.



Mango powder (Amchur) - This sour powder is made from unripe mangoes. It has a tart taste. It has a sour, lemony taste, with a slightly sweet edge. The primary use of it is for Chutneys. It is used in soups, pastries, and in vegetarian dishes as a souring additive, as well as to samosas and relishes. It can be added to chickpeas, potatoes and eggplants. More, it is used as a dry seasoning for grilled dishes and sometimes appears in Bombay mix, the Indian version of potato chips or pretzels. Amchur is also an essential ingredient in making Chaat Masala. It gives any dish a tangy, sour flavor, and is the perfect substitute for lemon, tamarind or lime juice. If you are unable to find you can use a dash of lemon.



Mint (Pudina) - Indian mint has a stronger flavor and more pungent aroma than Western varieties. This herb is often paired with lamb. Mint is sweet and strong with hints of a sharp lemony taste; mint is pleasantly pungent and refreshing at the same time. The warm sweet fragrance of mint is cooling to the palate, leaving a fresh aftertaste. Indian cooking and is widely used in chutneys, relishes, salads, sauces and teas. Mint is mostly added to biryanis (Moghul rice preparation), the North Indian refreshing drink. Mint is also perfect as a garnish for desserts, and goes well with fruits, iced tea, lemonade and yogurts as well as a variety of cocktails.



Mustard seeds (Rai) - in Indian cooking brown mustard seeds are more commonly used but black seeds contain a higher proportion of the volatile mustard oil and strongest flavor. The larger yellow variety, known as white mustard are much less pungent. Powdered mustard has no aroma when dry, but a hot flavor is released when it is mixed with water. The seeds can be put whole into very hot oil and popped. Raw food can be cooked in this flavored oil or it can be poured over some dishes just before serving. Mustard helps emulsify liquids use in salad dressing recipes to help blend oil and vinegar and add a spicy zip. Mustard seeds are a popular addition to dishes such as vegetable, beans, pastries and pickles.



Nutmeg and mace (Jaiphal and Javitri) - is the seed of the evergreen tree. Mace is the fleshy lattice, covering of the nutmeg (hard nut), which is golden brown in color. Nutmeg has more robust flavor than mace, but they are otherwise very similar. They have nutty, warm and slightly sweet flavor. Nutmeg is used to add sweet and savory flavor to dishes such as pies, custards, puddings, cakes, soufflés, vegetables, egg dishes, lamb, and fish, and beverages. Like nutmeg, mace is a sweet and flavorful spice, which can be substituted for nutmeg or cinnamon to complement a variety of foods. Mace is also used in sauces for fish and pickle chutneys.



Onion Seeds (Kalonji) - are small, irregular shaped black seeds of the plant that grows in India - Kalonji. This spice can be used fresh or dry roasted in curries, and added to vegetables, relishes, pickles and yogurts. It is featured in many spice mixtures such as Bengali five-spice mixture panchphoron, which also includes fenugreek, mustard, cumin and fennel.



Orengo (Ajwain) - it has a strong, pungent odor and flavor similar to pepper and anise. They contain thymol oil, which gives a taste reminiscent of thyme. It is used in lentil dishes, vegetable parathas, pakoras and meat dishes.



Paprika powder- is ground from dried sweet peppers (family Capsicum Annum, relative of chili) the fruits of a tropical evergreen bush. It is milder than chili powder or cayenne. Paprika has bright red color and a mild, sweet flavor with a cardamom aroma. It is highly versatile spice. It is good with eggs, fish, chicken, crab and cheese. It can also be used as a garnish on baked potatoes, salads, rice dishes. Paprika is rich in vitamin C, and so helps colds and influenza. It is also said to treat digestive troubles, cramps, circulations problems, and shingles.



Peppercorns (Kali Mirchi) - pepper's name comes from the Sanskrit Pippali nigrum, which means "black spice". Peppercorns have a pungent, woody aroma and hot, biting taste. Black pepper is more aromatic, white is stronger and hotter. Pepper is the only spice that is used to flavor food before, during and after cooking. Whole or ground peppercorns can be added to most non-sweet dishes.



Saffron (Zaffran) - this spice is made from orange colored dried stigmas of the especially cultivated crocus (75 stamens are needed to make 100 g (4 oz) of the spice.) It is the most expensive spice of all. It has a distinctively pungent, honey-like flavor and aroma. It is available as whole threads or powdered. When ground they form a russet powder. The filaments can be lightly roasted, crumbled in a little hot water and left to infuse to bring out their full strength. Saffron is used to color rice dishes, sweets, puddings, sauces and soups to bright yellow.



Tamarind (Amla) - is the sticky, dried, brown pod of the evergreen tree. It has a sour taste and very tart, citric flavor. The pulp must be soaked before usage. In India, tamarind is mostly combined with meat or legumes (lentils, chick peas or beans). It adds a distinctive cooling quality to curries, chutneys.



Turmeric (Haldi) - comes from the root of *Curcuma longa*, a leafy plant related to ginger. It has a bright yellow color and a pungent, warm, earthy aroma and taste. Although it becomes bitter if too much used. It is mildly antiseptic. Turmeric is an essential spice in Indian food, giving a rich, appetizing color. It is used in curries, fish dishes and with beans because of its digestive properties. Research show that turmeric inhibits blood clotting, reduces liver toxins, and helps the liver metabolize fats and so aids weight loss.



Celery A bittering agent that can be seen in heavier beef dishes in Europe, it is also found as part of the classic Cajun quad of bay, mustard, and cayenne. Use it sparingly in rubs and gumbos or try it hearty soups where a rich, low end flavor is needed.



Caraway- Think Eastern Europe: potato, cabbage and heavy meat dishes benefit from this seed as well as the familiar rye bread. It acts as a mild digestive aid and imparts a deep savory character. Crack or grind the seeds to release the full flavor.



Dill- Pickling spices and seafood boils need this base note to build upon. German foods frequently take advantage of dill seed to add the heady, bulky flavor strong enough to stand up to brautwurst and beer and the Russians and Poles like a dose in their filling



Cassia Cinnamon is often the first one that comes to mind when you think about spices and cassia-cinnamon is the bold, classic flavor that is found in a myriad of cuisine from East to West. We've found this high oil content Indonesian variety to be consistently strong and pure. This chip form works well for mulling, chai and tea blends.



Parsley We finally found a dried parsley that has flavor! California now grows parsley year round so our stock is never more than two months from the field. The problem in the past has been parsley's unique ability to lose every last bit of it's flavor quickly. The only solution we found, after trying every storage technique we could, was simply to buy smaller amounts and use it up quickly. You should do the same. Notice the volume is quite large when ordering by weight.



Vanilla These whole beans from Madagascar are some of the finest available. Dissolve the inner scrapings in liquor for baking, dessert sauces or as an aperitif. Try sinking several split beans into a jar of sugar, let stand for several weeks, then sprinkle on fresh berries with cream. Fabulous!



Pepper long Today, long pepper is an extremely rare ingredient in European cuisines, but it can still be found in India vegetable pickles, some north Africa spice mixtures, and in Indonesian and Malaysian cooking. It is readily available at Indian grocery stores, where it is usually labeled Pippali.



Star anis Although not part of the true anise family this pretty star shaped spice has a similar but more sweetly licorice taste and smell. Excellent with sweet potatoes or pumpkin its flavor also fuses well with poultry and seafood. A key ingredient in Chinese five-spice it is also used in the beef stock for the quintessential Vietnamese soup,



Juniper One of the classic tricks to cooking a "wild" flavored meat, juniper can be crushed and made into a paste with garlic, rosemary, and olive oil and rubbed on game. It tends to take the edge off of game flavors nicely but be careful not to overpower the natural flavor with too much of a good thing. Cracked and mixed with a shot or two of gin, some wine vinegar and a few cloves it makes a super marinade for pork loin.



Basil Tomato sauces call out for a dash of this intense dried form of the common herb. Gardens in Egypt can produce an intensely flavored leaf with hints at an anise flavor and mild sweetness. Best in dishes that will be heated to release the full flavor.



Marjoram A relative of oregano, but far more subtle, this herb has a wide array of uses. Either on its own or blended with parsley, basil, tarragon, thyme etc. marjoram is endlessly adaptable to meat, fish, poultry, eggs, vegetables and especially tomato sauce. Our only caution is to add it near the end of cooking so as not to destroy its savory subtleness



Poppy seed Known mostly in this country a muffin or cake addition, this seed is certainly under utilized. In the Middle East it is ground to a paste and sweetened as a pastry filling but its nutty taste can enhance everything from vegetables to fish to pretzels



Rosemary Pungent and assertive, the needle-like leaves of this Mediterranean shrub give an unmistakable flavor. It blends well with citrus and is common in many Italian and French dishes. Try a chicken or fish fillet scattered with rosemary and topped with thin slices of orange and then broiled



Sage The woody aroma of sage conjures images of holiday gatherings. A natural with turkey and stuffing, sage works best with hearty foods. Try it with pork or bean dishes.



Savory A very versatile and underutilized herb, savory has a piney, peppery aroma and flavor. Use in all manner of soups, whisk it into a vinaigrette or use to season poultry, pork, fish and lamb



Thyme A versatile herb, use thyme in everything from mushrooms to pheasant. Excellent in soups and sauces, thyme is equally at home with delicate seafood dishes or hearty chicken and sausage gumbos



Tarragon Sweet and rich, tarragon is very important in classical French cooking. Try it on chicken and fish or stirred into an omelet. Its flavor marries well with wine and shallots and makes a fine flavored vinegar



Allspice The whole berry of the pimento bush, this is the size of a large pea and has a deep rich brown color. Clove and pepperish flavors are very pronounced, especially when ground fresh. Used widely in Jamaican jerk and Caribbean dishes. Also nice in holiday pastries

Zykaa, spices for bulk exports
(export order should not be less than 250 kgs total, per consignment)

SR NO.	ART. NO: (NAME)	PRODUCT NAME	ORDER IN KG	PRICE (INR)
1	1101	Anise	1	On request
2	1102	Fenugreek seed	1	On request
3	1103	Chilly Powder spicy	1	On request
4	1104	Whole Chili spicy	1	On request
5	1105	Fennel	1	On request
6	1106	Ginger Dry Stick	1	On request
7	1107	Ginger Powder	1	On request
8	1108	Green Cardamon	1	On request
9	1109	Black Cardamon	1	On request
10	1110	Celery	1	On request
11	1111	Celery Powder	1	On request
12	1112	Coriander Beans	1	On request
13	1113	Coriander Powder	1	On request
14	1114	Wild cumin, Caraway	1	On request
15	1115	Tumeric	1	On request
16	1116	Tumeric Powder	1	On request
17	1117	Indian bay-leaf	1	On request
18	1118	Mango Dry Powder	1	On request
19	1119	Opium poppy seed white	1	On request
20	1120	Nutmeg Flower	1	On request
21	1121	Nutmeg without cover	1	On request
22	1122	Clove	1	On request
23	1123	Black Pepper Beans	1	On request
24	1124	Saffron		On request
24a	1124 A	Safran Class A 25gr	per/gm	On request
24b	1124 B	Safran Class C 25gr.	per/gm	On request
24c	1124 C	Safran aromatic 25gr.	per/gm	On request
25	1125	Nigella seed	1	On request
26	1126	Mustard seeds	1	On request
27	1127	Soya (cake)	1	On request
28	1128	Soya Beans	1	On request
29	1129	Star anise	1	On request
30	1130	Star anise Powder	1	On request
31	1131	Vanilla Stick Planifolia	1	On request
32	1132	Ceylon Cinnamon (Sri Lanka)	1	On request
33	1133	Cinnamon Nagkesar	1	On request
34	1134	Cinnamon Indian	1	On request
35	1135	Cinnamon Singapore	1	On request
36	1136	Cinamon Saigon	1	On request

		MIX MASALA (BLENDED SPICES)		On request
37	2137	Chicken Masala	1	On request
38	2138	Green Curry Powder	1	On request
39	2139	Garam Masala	1	On request
40	2140	Salad Masala	1	On request
41	2141	Tikka Masala	1	On request
42	2142	Mouthfresh	1	On request
43	2143	Fish Masala	1	On request
44	2144	Meat-Masala	1	On request
45	2145	Madras curry powder	1	On request
46	2146	Maharashtra curry powder	1	On request
47	2147	Kutch curry powder	1	On request
48	2148	Kerala curry powder	1	On request
		AROMATIC PRODUCT		On request
49	2149	Salai guggel brown powder	1	On request
50	2150	Salai guggel lobana	1	On request
51	2151	Salai guggel lobana powder	1	On request
52	2152	Salai guggel lobana pulse	1	On request
53	2153	Salai guggel white	1	On request
54	2154	Salai guggel black	1	On request
		AROMA OILS		On request
55	2155	Almond oil	200ml	On request
56	2156	Jojoba oil	200ml	On request
57	2157	Hazelnut oil	200ml	On request
58	2158	Apricot kernel oil	200ml	On request
59	2159	Grapeseed oil	200ml	On request
60	2160	Evening primro oil	200ml	On request
61	2161	Extra virgin olive oil	200ml	On request
62	2162	Avocado oil	200ml	On request
63	2163	Wheat germ oil	200ml	On request
64	2164	Sesame oil	200ml	On request
65	2165	Rose mary oil	200ml	On request
66	2166	Mogra flower oil	200ml	On request
67	2167	Aloevera oil	200ml	On request
68	2168	Jasmine flower oil	200ml	On request
69	2169	Layender flower oil	200ml	On request
70	2170	Hibiscus flower oil	200ml	On request
71	2171	Eucalyptus oil	200ml	On request
72	2172	Neem oil	200ml	On request
73	2173	Mustard oil	200ml	On request
74	2174	Orange oil	200ml	On request
75	2175	Rose flower oil	200ml	On request
76	2176	Cestrum nocturnum flower oil	200ml	On request
		Other Products on request		
Total consignment per order should not be less than 250 kgs. The price quoted shall not include applicable tax, shipment and packing charges				

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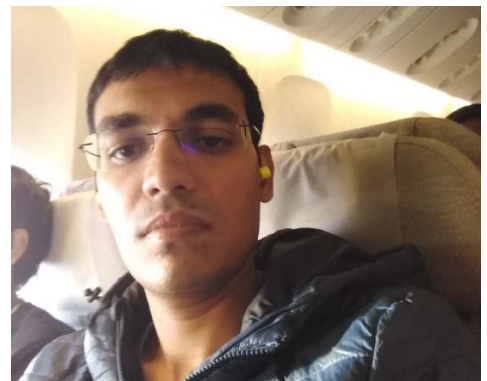
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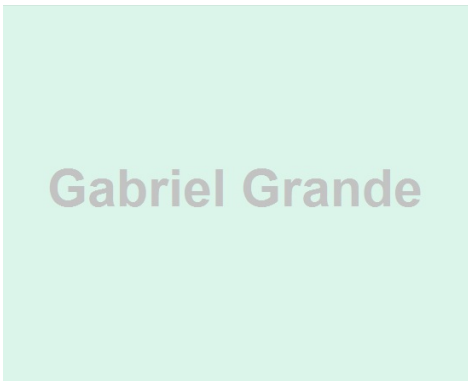
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