



Purity, Passion, and Perfection in
Every Blend.



OUR CERTIFICATIONS



Crafted with Care, Rooted in Flavor.



WHO WE ARE

Welcome to Shree Gold Spices, a premium FSSC 22000 certified spice company that has been providing customers with the highest quality spices for over a decade. Our mission is to bring the authentic taste of India to your kitchen with our carefully sourced and expertly blended spices.

We take great pride in our commitment to quality, which is why we source only the finest ingredients from the most reputable growers and suppliers. Our spices are carefully hand-picked and expertly blended to create unique and complex flavor profiles that are sure to elevate your cooking.



**CRAFTING AUTHENTIC FLAVORS:
WHERE TRADITION MEETS
INNOVATION IN EVERY SPICE.**





OUR HISTORY

Established in 2009 by **Mr. Kapil Tyagi** in New Delhi, **Savitri Sales Corporation** has been at the forefront of the spice industry with its commitment to quality and innovation. Our flagship brand, **Shree Gold Spices**, embodies this vision, offering spices of the highest standard to homes and businesses across the country.

What sets us apart is our use of steam sterilization—a cutting-edge process that sets a new quality benchmark in the industry. At Shree Gold Spices, we are proud to offer steam sterilization for all our products, ensuring that our customers receive the purest and most flavorful spices available. Steam sterilization is a natural, chemical-free, and highly effective method for decontaminating spices and herbs. Some of its many benefits include:

- **Pathogen elimination:** It eradicates harmful bacteria like Salmonella and E. coli, ensuring the safety of the spices.
- **Preservation of flavor:** The original flavor, color, and aroma of the spices are preserved, unlike other sterilization methods that can alter their essence.
- **Longer shelf life:** This process extends the shelf life of spices significantly.
- **Allergen control:** Steam sterilization is highly effective in controlling allergens.



OUR SPICES



TURMERIC POWDER

- * Whole
- * Ground



CORIANDER POWDER

- * Whole



RED CHILLI POWDER

- * Whole
- * Ground/ Flakes



CLOVE POWDER

- * Whole
- * Ground



CUMIN POWDER

- * Whole
- * Ground



CINNAMON POWDER

- * Whole
- * Ground



GREEN CARDAMON POWDER

- * Whole
- * Ground



BLACK CARDAMON POWDER

- * Whole
- * Ground



WHITE PEPPER POWDER

- * Whole
- * Ground



OUR SPICES



FENUGREEK POWDER

- * Whole
- * Ground



BLACK PEPPER POWDER

- * Whole
- * Ground



STAR ANISE POWDER

- * Whole
- * Ground



NUTMEG POWDER

- * Whole
- * Ground



MACE POWDER

- * Whole
- * Ground



FENNEL POWDER

- * Whole
- * Ground



GINGER POWDER

- * Whole
- * Ground



AMCHUR POWDER

- * Whole
- * Ground





OUR BLENDS

Our Indian spice blends are expertly crafted to capture the rich and diverse flavors of Indian cuisine. Each blend is a harmonious mix of the finest spices, from the earthy warmth of cumin and coriander to the aromatic notes of cardamom and cloves. Whether you're preparing a traditional curry, a tandoori marinade, or a comforting dal, our blends ensure that your dishes are infused with the authentic taste of India.

Rooted in centuries-old traditions, our spice blends embody the essence of Indian cooking, bringing the vibrant flavors of India straight to your kitchen. With our carefully balanced mixes, you can effortlessly create flavorful, consistent dishes that celebrate the rich culinary heritage of India.

Our Signature Blends Include:

- Garam Masala
- Chole Masala
- Rajma Masala
- Curry Masala
- Kitchen King





BEYOND SPICES

In addition to our expertly crafted spice blends, we offer a selection of essential ingredients that are key to authentic Indian cooking. These products are carefully sourced and of the highest quality, ensuring that your dishes are infused with genuine flavors.

- **White Sesame Seed:** Perfect for adding a subtle nutty flavor and a crunchy texture to various dishes.
- **Poppy Seed:** Ideal for thickening sauces and adding a delicate flavor to your recipes.
- **Ajwain:** A must-have for digestive benefits and a distinctive, slightly bitter taste in savory dishes.
- **Asafoetida:** Known for its pungent aroma, it's a powerful spice that enhances the flavors of lentils and vegetables.
- **Stone Flower:** A unique spice that adds an earthy, smoky flavor to traditional curries and masalas.
- **Bay Leaf:** Essential for aromatic rice dishes and slow-cooked curries, imparting a mild, sweet flavor.
- **Coriander Seed Bits & Cumin Seed Bits:** These coarse cuts add texture and a burst of flavor to spice mixes and dry rubs.
- **Mustard Seed:** Crucial for tempering, releasing a warm, spicy aroma when heated.
- **Kashmiri Red Chilli:** Adds vibrant color and a mild heat to curries, marinades, and chutneys.





CONTACT US

For inquiries, orders, or to get more information about our spices, reach out to us. We're eager to assist you!



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