



AVITRI SPICES  
PRIVATE LIMITED

**COMPANY  
PROFILE**

20  
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# HI THERE!

Here at Avitri Spices, we are grateful to have developed a resolute eagerness to provide our customers with an agglomeration of premium spices as desired.

With three generations of collective experience in the trade, we are blessed with a unique blend of experience and youth to cater to all of your requirements.







## **ABOUT THE TEAM: CHAIRMAN MR GANESH BHAT**

With over 3 decades of operation in the spices industry, Mr Ganesh Bhat has pioneered Avitri Spices into a business which ostended over Rs 100 crores in the FY 2021-2022. With unparalleled experience and knowledge in the industry, Mr Bhat is helping the company grow to newer heights in the times to come.

# ABOUT US



Avitri Spices Pvt Ltd. is an organization working on sustainable processing and whole-selling of whole spices in Bangalore, India. Our major focus is on importing, processing, retail and whole sale packing of both conventional and chemical free, organic spices in whole and powdered form. Our inventory includes and is not limited to all grades of Black Pepper, White Pepper, Cardamom (Big and Small), Cloves, Nutmeg, Mace, Cinnamon, Whole Cassia, Split Cassia, Star Anise, and Dry Ginger, Stone Flower, Amchur, Kapok Buds and Caraway Seeds.

Our processing plant is based in Bangalore, India; with cutting edge capabilities starting with and not limited to Sorting, Grading, De-Stoning, Steam Cleaning and Metal Detectors. The facility is also equipped with a 15,000 sq/ft processing plant with state of the art machinery thus meeting the needs of both international and domestic buyers equally, while holding all the necessary global certifications.



# PRODUCT LIST



**Authentic Herb & Spices**

Black pepper (*Piper nigrum*) is a flowering vine in the family *Piperaceae*, cultivated for its fruit, known as a peppercorn, which is usually dried and used as a spice and seasoning. The fruit is a three-lobed berry which is about 5 mm (0.20 in) in diameter, fresh and fully matured, dark red, and contains a stone which encloses a single pepper seed.

**BEST BEFORE**  
02.02.2025

BRINGING THE FLOUVOURS TO YOU

*Black Pepper*

**Ingredient**

Black Pepper

**NETT**  
120 GR

**Authentic Herb & Spices**

Cloves are the aromatic flower buds of a tree in the family *Myrtaceae*, *Syzygium aromaticum*. They are native to the Maluku Islands in Indonesia, and are commonly used as a spice, flavouring or fragrance in consumer products, such as foodstuffs, soaps, or cosmetics.

**BEST BEFORE**  
02.02.2025

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*Cloves*

**Ingredient**

Cloves

**NETT**  
120 GR

**Authentic Herb & Spices**

Nutmeg is the seed or ground spice of several species of the genus *Myristica*. *Myristica fragrans* (fragrant nutmeg or true nutmeg) is a dark-leaved evergreen tree cultivated for two species derived from its fruit: nutmeg, from its seed, and mace, from the seed covering. It is also a commercial source of an essential oil and nutmeg butter.

**BEST BEFORE**  
02.02.2025

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*Nutmeg*

**Ingredient**

Nutmeg

**NETT**  
120 GR

**Authentic Herb & Spices**

Cinnamon is a spice obtained from the inner bark of several tree species from the genus *Cinnamomum*. Cinnamon is used primarily as an aromatic condiment and flavouring additive in a wide variety of cuisines, sweet and savoury dishes. Unrefined, coarse, snack foods, breads, teas, and traditional foods. The aroma and flavour of cinnamon derive from its essential oil and principal components, cinnamaldehyde, as well as numerous other constituents including eugenol.

**BEST BEFORE**  
02.02.2025

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*Cinnamon*

**Ingredient**

Cinnamon

**NETT**  
120 GR

**Authentic Herb & Spices**

White pepper consists solely of the seed of the pepper fruit of the pepper plant, with the thin, dark, coloured seed coat removed. This is usually accomplished by a process known as retting, where fully ripe red pepper berries are soaked in water for about a week, so the flesh of the peppercorn softens and decomposes, rubbing them removes seed coats of the fruit, and the raised seed is clean. Sometimes the outer layer is removed from the seed through other mechanical, chemical or biological methods.

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02.02.2025

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*White Pepper*

**Ingredient**

White Pepper

**NETT**  
120 GR

**Authentic Herb & Spices**

*Illicium verum* is a medium-sized evergreen tree native to northern Vietnam and southern China. A spice commonly called star anise, anise, star anise seed, star anise seed, star anise, Chinese star anise, or badian that closely resembles anise in flavor is obtained from the star-shaped pericarp of the fruit of *Illicium verum*, which is harvested just before opening. Star anise oil is a highly fragrant oil used in cooking, perfumery, soaps, toothpastes, mouthwashes, and skin creams.

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*Star Anise*

**Ingredient**

Star Anise

**NETT**  
120 GR

# PRODUCT LIST





**Authentic Herb & Spices**

The bay leaf is an aromatic leaf commonly used in cooking. It can be used whole, either dried or fresh, in which case it is removed from the dish before consumption or less commonly used in ground form. It may come from several species of tree, the bay laurel and the California bay tree being the most common. The flavor that a bay leaf imparts to a dish has not been universally agreed upon, but most agree it is a subtle addition.

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*Bay Leaves*



**Ingredient**

Bay Leaves

**NETT**  
120 GR





**Authentic Herb & Spices**

Black pepper (*Piper nigrum*) is a flowering vine in the family *Piperaceae*, cultivated for its fruit, known as a peppercorn, which is usually dried and used as a spice and seasoning. The fruit is a drupe (one-seeded) which is about 5 mm (0.20 in) in diameter, fresh and fully matured, dark red, and contains a stone which encloses a single pepper seed.

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*Black Pepper Powder*



**Ingredient**

Black Pepper

**NETT**  
120 GR





**Authentic Herb & Spices**

Turmeric (*Curcuma*, *Curcuma longa*, *Curcuma xanthorrhiza*) is a flowering plant, *Curcuma longa* (Turmeric) or *Curcuma xanthorrhiza* (Turmeric), of the ginger family, *Zingiberaceae*, the rhizomes of which are used in cooking. The plant is a perennial, rhizomatous, herbaceous plant native to the Indian subcontinent and Southeast Asia that requires temperatures between 20 and 30 °C (68 and 86 °F) and a considerable amount of annual rainfall (1000 mm). The rhizomes are harvested each year for their rhizomes, which are preserved in the following season and some for consumption.

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*Turmeric Powder*



**Ingredient**

Turmeric

**NETT**  
120 GR





**Authentic Herb & Spices**

Cumin (*Trigonotis* or *Trigonotis* / *Trigonotis* or *Trigonotis*) is a flowering plant in the family *Apiaceae*, native to the Trans-Turanian Region. Its seeds, which are dried, are used in the cuisines of many cultures in both whole and ground form, although cumin is used in traditional medicine. There is high-quality evidence that it is safe or effective as a therapeutic agent.

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*Cumin Powder*



**Ingredient**

Cumin

**NETT**  
120 GR





**Authentic Herb & Spices**

Cardamom (*Elettaria*), sometimes cardamom or cardamom, is a spice made from the seeds of several plants in the genera *Elettaria* and *Amomum* in the family *Zingiberaceae*. Both genera are native to the Indian subcontinent and Indonesia. They are recognized by their small seed pods, longer in cross-section and spirally twisted with a thin, papery outer shell and small, black seeds.

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*Green Cardamom*



**Ingredient**

Green Cardamom

**NETT**  
120 GR





**Authentic Herb & Spices**

Ginger (*Zingiber officinale*) is a flowering plant whose rhizome, ginger root or ginger, is widely used as a spice and a folk medicine. It is a herbaceous perennial which grows annual pseudostems three stems made of the culm bases of leaves about one meter tall bearing narrow leaf blades. The inflorescences bear flowers having pale yellow petals with purple edges, and arise directly from the rhizome on separate shoots.

**BEST BEFORE**  
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*Dry Ginger Powder*



**Ingredient**

Dry Ginger

**NETT**  
120 GR





# AVITRI SPICES PRIVATE LIMITED

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