
MEMON INTERNATIONAL

PREMIUM SPICE POWDERS

At Memon International, we are dedicated exporters committed to delivering quality across both food and non-food categories. Our passion lies in sourcing the finest products and connecting them with global markets.

In the food segment, we specialize in Fresh Fruits & Vegetables, Dry Fruits, Foxnuts, Spices, Cereals, and Pulses — all naturally sourced directly from the soil, ensuring freshness, purity, and nutritional value. True to our tagline, “Global Excellence, Naturally Sourced,” we bring nature’s best to the world.

Our signature blends like Chicken Masala, Garam Masala, Haldi Powder, and Red Chilli Powder. All products are processed using traditional methods combined with modern packaging to retain freshness and increase shelf life.

Core Values:

■ Purity & Quality

■ Hygiene & Safety

■ Traditional Taste

■ Customer Satisfaction

1. Chicken Masala

Description:

A perfectly balanced blend of traditional Indian spices formulated to bring out the best flavor in chicken dishes. This masala enhances both dry and gravy-style preparations with bold color and irresistible aroma.

— Ingredients:

Coriander, Cumin, Red Chilli, Black Pepper, Cloves, Cinnamon, Cardamom, Bay leaf, Turmeric, Fennel Seeds, Caraway seeds and Nutmeg.

— Uses:

Chicken curry, Tandoori chicken, Chicken fry, Gravy and semi-dry recipes.

— Benefits:

Adds a professional, restaurant-style taste. Balances spice and flavor. No need for additional masalas.

— Packaging Suggestions:

Available in 50g, 100g, 250g, and 1kg pouches.

— Approx. Rate: ₹ 650– ₹750 per kg



2. Garam Masala

Description:

A classic Indian spice blend used in small quantities to finish a dish. Rich, aromatic, and warm, it elevates flavor without overpowering other ingredients.

— Ingredients:

Cloves, green and black cardamom, cinnamon, cumin, black pepper, nutmeg, star anise, bay leaves.

— Uses:

Added at the end of cooking to enhance aroma. Perfect for dals, gravies, biryanis, and sabzis. Also used in marinades.

— Benefits:

Intensifies flavor naturally. Aids digestion with warming spices. 100% natural, no artificial preservatives.

— Packaging Suggestions:

Sold in 50g glass jars or resealable pouches.

— Approx. Rate: ₹800 – ₹900 per kg



3. Red Chilli Powder

Description:

Finely ground from high-quality sun-dried red chillies. Offers a rich red color and intense heat – essential in nearly all Indian cuisine.

— **Variants:**

- Kashmiri Red Chilli Powder – Mild heat, deep red color
- Hot Red Chilli Powder – High heat and spiciness

— **Uses:**

Curries, tadkas, pickles, snacks. Spice blends, chutneys, sauces.

— **Benefits:**

100% natural, no added colors. High capsaicin for real heat. Improves metabolism and flavor.

— **Packaging Suggestions:**

Available in 100g, 200g, 500g, and 1kg packs.

— **Approx. Rate:** ₹350 – ₹400 per kg



4. Haldi Powder (Turmeric Powder)

Description:

Bright golden-yellow turmeric powder made from premium high-curcumin turmeric rhizomes. Used daily in Indian cooking for its color, flavor, and health benefits.

— **Ingredients:**

Earthy, slightly bitter flavor. Strong color for curries and gravies. Rich in curcumin (natural anti-inflammatory).

— **Uses:**

Curries, dals, pickles, rice, and vegetables. Also used in milk ("Haldi Doodh"), face packs, and ayurvedic remedies.

— **Benefits:**

Natural immunity booster. Anti-bacterial and anti-inflammatory. Preservative properties.

— **Packaging Suggestions:**

Packed in 100g, 250g, 500g, and 1kg moisture-proof packs.

— **Approx. Rate:** ₹200 – ₹240 per kg

