



Spices of Modern India

SHUBH FOOD INDUSTRIES PVT. LTD.

Pioneers in Asafoetida (Hing) Private Label & Manufacturers of Innovative Spice Mix



Spices of Modern India

- ✓ No Artificial Chemical
- ✓ No Additives, No Fillers or Flavoring
- ✓ Genuinely strong & Pungent
- ✓ Premium Quality
- ✓ FSSAI Approved
- ✓ Exclusive Packing

ISO : 22000:2018 & FSSC 22000
Certified Company



Chicken Tandoori Masala

Often it tends to happen that we crave for tandoori dishes and most of the time it's tandoori chicken. The secret behind the best tandoori chicken recipe is its 2 step marinating process and the use of mustard oil.

Too much of spices overpower the taste of the meat rather than complimenting it, so let's say Spice is the partner of the meat in Marination.

To help you simplify the process and get it right every single time now we have Chicken Tandoori Masala which induces all the flavors perfectly bringing out the enhanced taste & scrumptious aroma in the chicken.

Our Chicken Tandoori Masala has a distinctive taste as it is crafted with varied flavors blended in for a lip smacking dish.

Traditional spices in the second marination include roasted Cumin powder, Ginger Garlic paste, Kashmiri Red Chili Powder, Coriander Powder, Garam Masala, Black Salt, Black Pepper Powder, Raw Mango Powder and many more different masalas mixed in Mustard Oil & Thick Yogurt (curd).

Your new way is using Chicken Tandoori Masala mixed in Mustard oil & Thick Yogurt (curd) with Ginger Garlic Paste. This Marination on the chicken is going to give you the best Tandoori Chicken every time you crave.

There will be NO disappointment ever and of course there will be no looking back



Indian Veggies Masala

The quintessential masala powder used every day in the Indian Kitchen. The Masala container is undoubtedly incomplete without this spice.

What makes this special is the complexity & the effort right from selecting the Chilies, choosing the right quantity of Masalas, dry roasting them, drying the hot ground masalas on newspapers in the sun for a cooling period of 4 hours to finally grinding them into powder & storing them.

One ingredient in the wrong quantity & it will subjugate or suppress the particular taste, so let's say measurement matters!

To help you save some time and get it right every single time now we have Indian Veggies Masala which induces all the spices perfectly bringing out the enhanced taste in Mixed Vegetable Sabzi /Curry.

Our Indian Veggies has a distinctive taste as it is crafted with varied flavors blended in for a lip smacking dish.

The Masala Includes a long range of spices like Red Chilies, Cinnamon, Cloves, Coriander Seeds, Cumin Seeds, Fennel Seeds, etc. & of course almost all your day to Roast, Cool, Grind & Store it.

For a charming dish every time, Heat oil in a pan, add onions and fry till golden brown. Add ginger garlic paste and sauté well. Then add tomatoes. Add Indian Veggies Masala and cook well. Add 400ml of water, coconut paste and vegetables. Finally add salt. Your delicious Veggies masala is ready-to-serve with the choice of veggies, Veg Kormas.

This recipe is legendary and can turn even an ordinary recipe to something gourmet.



Kadak Chai Masala

Is there an Indian home that doesn't start its morning with a steaming cup of chai? A warm and robust cup of kadak masala chai is a staple in an Indian household.

Ginger is an essential for that kick in the back of your throat with ranges of herbs & whole spices added to the tea which gives out a strong aroma reaching the benchmark of a yummy Kadak Chai.

A little more ginger or Cardamom & you've missed out on your perfect blend.

To help you mitigate the process, reach out on your shelves for Kadak Chai Masala & get your soothing cup of tea persistently.

Our unique blend of spices creates the perfect Kadak Chai Masala giving it the masala kick that is not only refreshing but also healthy.

A Kadak Chai has a variety of Herbs & Spices like Cloves, Fennel Seeds, Cardamom, Black Peppercorn, Cinnamon Stick, Grated Ginger, etc.

Make a Comforting, warm & spicy cup of tea by adding Kadak Chai Masala & tea leaves to simmering milk with ease. Add sugar as required and enjoy the beverage with your favorite cookie.



Here is a healthy trick that is an essential in your Masala container.

Spicy Non-Veg Indian Masala

Preparing Non-veg Gravies is almost an everyday task in most Indian homes. Everyone has their own mysterious blend to their non-veg gravies which is passed on from their parents.

The quality of the Masalas ensures the rich taste in your Chicken, Mutton or Fish. Cooking non-veg gravies in an Iron tawa or earthen pots is an Ancestral secret that can never go wrong.

How does one ensure the quality of 15+ spices every single time? And what happens when you miss out on one spice?

Instill superb taste in your Chicken, Mutton and Fish recipes with Spicy Non-Veg Indian Masala that provides you with best aroma and flavor which has the traditional secret of spices making the taste unmatchable.



Spicy Non-Veg Indian Masala will let your taste buds enjoy the flavor parade!

The Gravy masala includes long range of spices like Coriander Seeds, Red chilies, Black peppercorns, Fennel Seeds, Cardamom, Poppy Seeds, Curry leaves, turmeric, Star Anise, Bay leaves, etc. The list is long! Roasting of so many spices is even more time consuming.

For an irresistible non-veg dish add Spicy Non-Veg Indian Masala in your choice of Red or White gravy, the masala makes the gravy very tasty & makes cooking easier.

It's an addictive taste that makes the gravy irresistibly delectable.

Fast Food Seasoning

On a typical weeknight in a house, everyone gets hungry after a busy day & fast food is the preferred option to make the evening hassle free. Something Quick & something Tasty is what everyone demands!

With so many options available yet we struggle to choose and often settle on something unhealthy.

You can try to make fast food at home all you want but it never gives you a restaurant like taste.

Get the perfect taste and exact flavors of fast food at home! How is it possible? With high quality and absolutely yummy spices and herbs, Use Fast Food Seasoning for quick and easy meals for those days when you don't feel like cooking. It's easy! All you have to do is add up the seasoning in your dish to make it absolutely delicious.

Maneuver our Fast Food Seasoning in Pizza, Pasta, Garlic Bread, French Fries, Roasted/Fried Paneer, Sandwich, Stew Vegetables, roasts, soups, Sauces, with mayonnaise and other Dishes to add unique Aroma and Taste.

Keep it in hand whenever you need to give your cooking a tasty boost.



Piri Piri Seasoning

Who doesn't love Piri Piri! This wonderful mix of herbs and spices turns chicken, steak or vegetables into a mouthwatering meal!

It's a lovely blend of spices and perfect for re-creating restaurant meals at home.

Piri Piri is a perfect balance of heated flavor delivering a unique lasting aroma with a sweet & tangy aftertaste. It's a mouth-watering add-on and an absolute relish for your taste buds.

Made with common ingredients in all blends like paprika, cayenne, garlic powder, sea salt, lemon, pepper and oregano Piri Piri Seasoning has just the right taste crafted perfectly to go with just about everything!

Piri Piri Seasoning is used to season fish, chicken, shrimp, vegetables and even fries.

If you haven't already tried this Piri Piri Seasoning and fallen in love, we want to warn you, this will immediately become a staple in your kitchen!



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SMETA the Sedex Members Ethical Trade Audit



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