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# DISCOVER THE FINEST SPICES



**FRESH FROM**  
*nature*



TM

A SUBSIDIARY OF SUNSHIV GROUP

[www.triptispices.com](http://www.triptispices.com)



# Company Profile

With over four decades of expertise, we are a leading business group in Faridabad (Delhi NCR), India, with successful ventures in diverse industries, including agrochemicals, neem-based bio pesticides, auto components, telecom, and textiles.

At Tripti Spices, we are proud to bring you the purest Indian spices, crafted without artificial colors or preservatives. Our commitment to do fair trade practices and the finest quality ensures our spices to reach countless places across the globe.

We meticulously select raw materials through evaluation and use cutting-edge storage and processing techniques to deliver authentic, traditional flavors and promote harmonious health.

## Our Certifications



***Experience the true essence  
of Indian spices with Tripti Spices.***



# About Us

**Tripti Spices** operates across a sprawling 100,000 sq. ft. area with state-of-the-art manufacturing units in Faridabad and Palwal (Haryana). Our products are crafted in a pollution-free environment using advanced machinery that meets world-class standards.

We meticulously process raw spices from agricultural fields through multiple stages, including milling, sieving, cleaning, and fine grinding, all within our facilities equipped with Buhler machines, fumigation chambers, drum-type roasters, and an integrated packaging unit.

Our commitment to preserve the authentic aroma of spices ensures that every dish you prepare is infused with rich, inviting flavors that fill your home.

## R&D

**Tripti Spices** has set up of analytical techniques used to separate the chemical components of a sample mixture and then detect them to determine their presence or absence and how much is present.

We have **HPLC (High Performance Liquid Chromatography)** and **other instruments** installed in our lab through which we separate, identify and quantify each component in a mixture and do testings.



# Our Products

## Red Chilli Whole

### WRINKLED 273

- Wrinkled 273 dried red chillies are highly in demand in continents like Asia, Europe and also Canada.
- The red color, mouth-watering aroma and medium pungency is what makes this chilli so admirable among the spice lovers.
- For those who prefer less spiciness in their food can opt for wrinkled 273.

### TEJA/S17

- Teja or S17 is one of the hottest varieties of red chillies produced in India.
- The chilli is known and liked across the country for its fierce hot flavor and rich aroma.
- The popularity of Teja dried red chillies crosses all the boundaries as the spice lovers all over the world are fond of this red chilli variant because of its hot tingling taste and eye-watering peppery flavor.

### 334/S4/SANNAM/S10

- Sannam also known as 334, S4 or sometimes as S10 is one of the most popular variants of the red chillies that is highly in demand because of its aroma, flavor and pungency.
- Nearly 50% of chilli production in India counts for Sannam dried red chillies.
- Sannam chilli comes in two forms – Sannam chilli with stem and Sannam chilli without stem.

### BYADGI

- The deep red colour, least spiciness and negligible pungency make Byadgi one of the most popular variants of red chillies.
- It's a kind of wrinkled, long and dark red colored dried red chilli that has health enriching vitamins and minerals.
- You can get Byadgi dried red chillies in different forms in the market like byadgi chilli with stem, byadgi chilli without stem, crushed dried red chilli flakes and dried red chilli powder.

### ENDO 5

- Endo 5 is also known as Indo 5 or Indem 5. It's hot and has a sharp pungent smell.
- This is a longer, thick skinned dry red chilly that comes with larger seeds and mature pods. Those who love hot and spiciest food can go for this chilli.
- It's eye-watering pepperiness and mouth-watering flavor makes it the best choice of red chilly for use in Indian food and snacks.





### Red Chilli Flakes

- Red chilli flakes or red pepper flakes are nothing but the crushed form of the red peppers or red chillies.
- These are widely used in food preparations to add a hint of spiciness and a hot peppery flavour.
- Sauces, soups, pickles and curries get the touch of chilli flakes most often.



### Red Chilli Powder

- Red chilli powder is an inevitable spice of most of the Indian dishes.
- Indian spicy food preparations of almost any kind get a touch of red chilli powder for a bright red color and a hot, tongue tingling flavor.



### Turmeric Whole

- In India, turmeric is known for its antiseptic and healing properties.
- Turmeric is used to add fragrance, colour and aroma to the dishes.
- The turmeric finger is the purest form of turmeric and is used in medicines, food and dyeing processes.



### Turmeric Powder

- Turmeric powder, derived from the vibrant yellow root of the turmeric plant, has been celebrated for centuries for its medicinal properties. Commonly known as the "golden spice,"
- Turmeric powder offers a plethora of health benefits, making it a valuable addition to your wellness routine.





### Cumin Whole

- The smell of cumin is quite pronounced, strong and heavy. Cumin seeds have a strong, bitter taste. Its pungent flavor can persist for a long time.
- Cumin is native to Egypt and has been cultivated in the Middle East, India, and China and Mediterranean countries for millennia.
- Cumin has played an important role as a food and medicine and has been a cultural symbol with varied attributes.



### Cumin Powder

- Popularly known as Jeera Powder in India, our cumin powder is grounded using the best quality cumin seeds.
- Enhancing Taste and Flavour Cumin powder has a distinct flavour and aroma that elevates curries to a whole new level. It's toasty nutty flavour is also used to add some taste and unique flavour to bread varieties in the world.



### Coriander Whole

- Coriander, also known as cilantro or dhania.
- The invaluable herb is extensively used as a condiment and garnishing element to decorate the culinary dishes.
- Rich in fibre, magnesium, manganese, protein and iron, coriander also accounts for health benefits when taken in diet on a regular basis.



### Coriander Splits

- Origin of Coriander Seeds with production India is the largest producer of coriander with a production share of more than 70% of the total world output.
- Other major producers are Bulgaria, Romania, Russia, Iran, Morocco, Canada and Australia.



### Coriander Powder

- Derived by roasting and grounding the seeds of the coriander plant, coriander powder has a mild aroma and flavour.
- Often called dhaniya powder, it is found in a wide variety of savoury and sweet dishes in India.



### Black Cardamom

- Black cardamom pods have a subtle note of resins, in addition to menthol.
- The slightly minty aroma provides a balance to the taste.
- When compared to the taste of green cardamom, it has a smokier flavour and is usually used in slow-cooking meat stews.





### Small Cardamom

- choti elaichi is an aromatic spice with a warm aroma and a long-lasting pungent taste.
- It is one of the ingredients of the garam masala powder used in Indian food preparations, lending the aroma and unique taste to the dishes.
- The green covering of cardamom can be used separately.



### Black Pepper

- Extracted from the peppercorns of the vine piper nigrum, black pepper is one of the most widely used spices all over the world.
- It has a sharp spicy flavor and adds good nutritional value to food.
- It's also known to have valuable anti-inflammatory effects and helps improve blood sugar metabolism while lowering your cholesterol levels.



### Cloves Whole

- Cloves, on one hand are valued for their pleasant aroma and flavor that they add to the food and on other hand, they are appreciated for their invaluable oral health benefits.
- These grow as reddish small flower buds on the trees of Myrtaceae family. These trees grow 8 to 10 meters high and it takes nearly six long years for them to start flowering.



### Cinnamon

- Cinnamon is a spice, sprinkled on toast and lattes. But extracts from the bark as well as leaves, flowers, fruits, and roots of the cinnamon tree have also been used in traditional medicine around the world for thousands of years.
- It's used in cooking and baking, and added to many foods.



### Fenugreek

- India is one of the largest producers of fenugreek in the world. The exotic spice herb is valued globally for its nutritional profile and medicinal properties.
- Its widespread adoption in pharmaceutical, nutraceutical and food industries makes up for its huge demand in international sectors.



### Fennel Seeds

- The leaves of fennel are used for garnishing. Leaves and stalks are used in salads.
- It is an essential ingredient in Italian sausages, widely used to sprinkle on pizza.
- Dried fruits have a fragrant odour and pleasant aromatic taste and are used as a masticatory.





# THANK YOU!

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