



Brand Brochure

Delivering Pure Flavour Since 1970

2026-27



About Us

At 365 Spicery, we carry forward a rich legacy of spice industry leadership rooted in quality, sustainability, and innovation. Inspired by the pioneers of global spice trade, we blend tradition with modern excellence sourcing authentic ingredients, using advanced processing methods, and delivering premium spices that bring consistent, true-to-origin flavor to kitchens around the world.





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Our Vision

To be a globally trusted leader in the spice industry, delivering spices that elevate every culinary experience.

Mission

To source the finest ingredients, uphold top manufacturing standards, offer high-quality spices. We aim to serve homes & businesses with innovation, sustainability, and excellence.

Product Range

Herbs & Spices

Single Spices Powder
Chilli Powder
Blended Spices
Seasoning
Spice Mix
Herbs
Dehydrated
Paste
Chutney Powders
Dip Mix
Salt



Herbs & Spices No Onion No Garlic

Blended Spices
Spice Mix
Seasoning
Paste
Chutney Powders
Dip Mix
Salt





Product Range

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2890+ Products

Check out full range at 365spicery.com



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QUALITY PERFECTED THROUGH EXCELLENCE





Why Choose Us?



Uncompromising Quality:

Strict quality control ensures purity, freshness, and consistency in every batch.



Extensive Product Range:

A wide variety of spices and blends for households, chefs, retailers, and businesses.



Competitive Pricing:

High-quality products at cost-effective prices without compromising standards.



Sustainable Sourcing:

Ethically and responsibly sourced from trusted farmers and suppliers.



Outstanding Customer Support:

Dedicated team for prompt assistance and smooth service experience.



Global Distribution Network:

Efficient delivery capabilities across India and international markets.



Customization Options:

Flexible solutions for bulk orders, packaging, and private label requirements.



Proven Industry Experience:

Decades of expertise with a strong reputation for reliability and excellence.



Fast & Reliable Logistics:

Timely and secure delivery for orders of all sizes.

Manufacturing Process

Our manufacturing process is rooted in precision, hygiene, and consistency. We begin by sourcing the finest raw materials through direct partnerships with trusted farmers and suppliers.

Every batch undergoes stringent quality checks to ensure purity, freshness, and authenticity. Our modern facility, equipped with a combination of automated and semi-automated machinery, enables a daily production capacity of up to **20 tons**.

Strict hygiene protocols are followed at every stage from sanitized production zones and protective gear for staff to regular fumigation and equipment maintenance.

Advanced packaging solutions are used to preserve the flavor, aroma, and nutritional value of each product. With a focus on sustainability, safety, and innovation, we ensure that every pack reflects our legacy of quality and trust.



Cool Grinding Technology

We use advanced **Cool Grinding Technology** to preserve the natural aroma, color, and essential oils of spices. Unlike traditional grinding methods that generate heat and degrade spice quality, our low-temperature process ensures minimal heat buildup during pulverization.

This gentle yet efficient method retains the spices' nutritional value and original flavor profile, resulting in a fresher, more potent product. With cool grinding, every pinch of spice delivers enhanced taste, vibrant color, and long-lasting freshness exactly as nature intended.



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SPICE
EXCELLENCE





The 5 Pillars of Spice Excellence

1

HOW

They Are Processed

Advanced processing methods that lock in natural flavor, aroma, and nutrition without compromise

2

WHERE

They Are Grown

Responsibly sourced from the finest spice-growing regions with ideal soil and climate conditions.

3

WHO

Manages It All

A dedicated team of experienced professionals overseeing quality control at every stage of the supply chain

4

WHEN

They Are Used

Timely harvesting and production ensure maximum freshness, flavor, and potency in every batch

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WHAT

They Are

Pure, premium-grade spices free from fillers, artificial colors, or preservatives.

Our Facilities

- 15,000 MT cold storage for safe raw material preservation
- All varieties of spices manufactured under one roof
- 40–60 tonnes daily production capacity
- Epoxy flooring across the entire plant for hygiene
- Dedicated sourcing team for quality raw materials
- Separate cleaning & grinding lines for each spice
- International-standard roasting facility
- In-house packaging for finished products

In-House Lab Facility

- Equipped with modern testing equipment
- Operated by qualified professionals
- Testing of moisture, pungency, colour, pesticide residues, and more
- Sample-based selection to ensure consistent colour & pungency in every batch





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Seasoning Solutions

Flavourfully Clean Ingredients

We create 100% natural, spice-based seasoning solutions that deliver bold taste, rich aroma, and dependable performance for the food industry.

Backed by our in-house application lab and experienced food technologists, we develop custom flavours tailored to your product, process, and target market ensuring consistency at every scale.

Where Our Flavours Perform

- Ready-to-eat meals
- Plant-based & processed foods
- Noodles & instant foods
- Sauces & ketchup
- Snack foods
- Beverages



Happy Clients



Sangeeta Roy Ghosh



365 Spicery is one of the best brands that I have come across so far. I have been using 365 Spicery since years now and once I tried using the product, there was no looking back. Now even our students all across the world love to use 365 Spicery too.

Rahul Ray



Their products spices are fresh, flavorful, and the packaging was perfect. I will definitely order again. Very good quality. Rich in spices and makes the food tasty and super delicious. This is a natural product. One of the best of all time loved it



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It was good to get the original spices at today's world which is full of fake products, their spices are so genuine and it's good to use raw spices and grind them by yourself at home. And the raw material should be best which can get on LV spices.



Rated 4.8 ★

Google
Reviews ★★★★★

Industries We Serve

Our diverse range of premium-quality spices is trusted across multiple industries. With a deep understanding of flavor, consistency, and safety standards, we cater to the unique needs of each sector with precision and reliability.

Retail & Supermarkets

HoReCa (Hotels, Restaurants, Cafés)

Food Processing | Units Export Markets

Bakery & Confectionery | Catering & Institutional Supply



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ACHIEVING
EXCELLENCE
THROUGH
HYGIENE & SAFETY



Workplace Safety & Hygiene

Workplace safety and hygiene are integral to our manufacturing excellence. Our facility adheres to strict sanitation protocols at every stage of production, ensuring a clean and controlled environment. All employees are equipped with protective gear, follow rigorous hand hygiene practices, and undergo regular health screenings.

Our infrastructure includes PVC strip curtains, net-shielded windows, and routine fumigation to prevent contamination. Additionally, machine operators receive structured safety training to ensure both product integrity and workforce well-being. These measures reinforce our commitment to delivering safe, pure, and high-quality spices every time.



HoReCa Solutions

Reliable Supply for Hotels, Restaurants & Cafés

We partner with Hotels, Restaurants, and Cafés (HORECA) to deliver consistent, high-quality food products tailored for professional kitchens. Our solutions are designed to support chefs, procurement teams, and foodservice businesses with dependable supply, superior taste, and efficient packaging.

Our Spices. Your Time.

From boutique cafés to large hotel kitchens, we deliver products that help professionals focus on what they do best, creating great food.



Private Labelling Facility

Your Brand. Our Expertise.

In today's competitive market, we offer private labelling that helps brands the flexibility to launch products faster while maintaining complete brand ownership.

Our advanced private labelling facility is designed to support businesses with end-to-end manufacturing packaging solutions, ensuring consistent quality and reliable output.

We provide a wide range of modern packaging to suit diverse product requirements:

- Stand-up pouches | Flat bottom pouches
- Pillow pouches | Three-side seal pouches
- Boxes and cartons

Our facility is equipped with high-performance machinery for precise and efficient production:

- FFS machines with dual feeding system
- Multi-head filling systems for whole products
- Auger filling systems for powder products
- Pick, Fill & Seal (PFS) machines
- Compatible with zippers, sliders, press-to-close seals

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TRUST IGNITES THE PATH FORWARD





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Prestigious Clientele

Over the years, we have earned the trust of a wide and diverse clientele from renowned FMCG brands and hospitality chains to regional distributors & culinary professionals.

We proudly serve **over 30,000 retail touchpoints**, making our premium spices accessible across urban and rural India. This extensive network stands as a testament to the confidence our partners and customers place in us every day.

Our commitment to quality, consistency, and service has enabled us to build long-standing relationships across industries.



Our Commitment to Quality

We deliver premium, consistent quality begins with the right equipment. Each machine in our facility plays a vital role in ensuring purity, flavor, and hygiene at every stage



Gravity Separator

Ensures separation of impurities based on weight, isolating the purest spice particles.



Moisture Testing Oven

Accurately checks moisture levels to guarantee freshness and shelf stability.



Muffle Furnace

Used for ash content analysis, maintaining product purity and compliance.



Tray Dryer

Gently dries spices to lock in aroma and natural color without nutrient loss.

Our Commitment to Quality



Packaging Machine

Packs products hygienically and efficiently, preserving flavor and extending shelf life.



Spices Pulveriser

Grinds spices into uniform powder while retaining their essential oils.



Spices Roaster Machine

Enhances flavor and aroma through controlled, even roasting.

Multi Grains Destoner Machine

Removes stones and heavy contaminants for clean, safe spice blends.



Multi-Head Weigher Pouch Packing Machine

Delivers precise filling and sealing for consistent pack sizes and reduced wastage.

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CERTIFIED TO
DELIVER



Certifications & Compliance

We take pride in upholding the highest benchmarks of quality, safety, and regulatory compliance across every stage of our operations. Our certifications are a reflection of our unwavering commitment to producing safe, authentic, and export-ready spices that meet both domestic and international standards.

Our Accreditations Include:





WE'RE HERE TO SPICE UP YOUR BUSINESS!

Get in Touch for Trade Enquiries

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