



# **TRADITION OF GOOD TASTE & QUALITY**



SPICE BLENDS

• KESARI MILK MASALA

SAFFRON



RANGE OF INSTITUTIONAL SPICE BLENDS







prepared for Hotels, Restaurants, Caterers and Institutional applications.

Channa/Chhole Masala Garam Masala (₹10, 50g, 100g, 200g, 500g, 1kg) (₹10, 50g, 100g, 200g, 500g, 1kg)

Authentic range of exotic spice blends exclusively



Chat Masala (₹10, 50g, 100g, 200g, 500g, 1kg)



Rajma Masala (100g)



Chicken Masala (₹5, ₹10, 50g, 100g, 200g, 1kg )



Dried Mango Powder (50g, 100g)



Cuminseed Powder (100g, 1kg)





Sambhar Masala (₹10, 50g, 100g, 200g, 1kg)



Jaljeera Powder (100g, 200g)



Meat-Mutton Masala (₹10, 50g, 100g, 200g, 1kg)



Kashmiri Chilli Powder (100g)



Dry Ginger Powder



Pav Bhaji Masala (₹10, 50g, 100g, 200g, 1kg)



Sabji Masala (₹3, ₹10, 50g, 100g)



Pani Puri Masala (50g, 1kg)



Tandoori Chicken Masala White Pepper Powder (50g, 100g, 200g, 1kg)



Chilli Powder (200g, 1kg)



Madras Curry Powder (250g, 500g)



Kitchenking Masala (₹10, 50g, 100g, 200g, 500g, 1kg)



(₹10, 50g, 200g)



Thandai Masala (50g, 200g)



(50g, 100g)



Turmeric Powder (200g, 1kg)



Kesari Milk Masala (10g, 20g, 50g, 100g, 200g)



Biryani Masala (50g, 200g)



Paneer Masala (₹10, 100g)



Kasoori Methi (25g, 100g, 500g)



Black Pepper Powder (50g, 100g)



Coriander Powder (200g, 1kg)



Saffron (0.5g, 1g)



Tea Masala

#### • Who are we?

Aromatic, flavourful, masterfully balanced and blended, Rainbow Spices have been making cooking effortlessly delicious for over six decades now. Founded in 1956 by Late Shah Gabharubhai Uttamchand, ours is one of the oldest, most reputed brand in the industry.

This devotion to perfection, coupled with our immense, in-depth knowledge of spices and state-of-the-art manufacturing facilities, has earned us the trust of customers and vendors across the country. Each product we bring you is the result of extensive research on blends and taste preferences in India. It is created from responsibly-sourced spices of the highest quality, and made using the latest grinding technologies. The result? Food with an irresistible aroma and authentic taste, that's simple to cook and a joy to savour.

#### • Our Mission

To become the unanimously preferred partner for all stakeholders in the global spice & food industry.

#### • Our Core Values

- Quality Product
- Fair & Care Approach
- Quality Experience
- Inclusive Growth

### • Our Infrastructure



Fully automatic manufacturing unit at Navi Mumbai

## • Our Cutting Edge factors that truly makes us an Institutional player



Legacy & integrity of Pioneering original over 70 years in spice blend formulations. blends and nurturing Achieved expertise our Brand RAINBOW through continuous for over 60 years.



research & development since 4 generations, making them authentic.



Core competency in responsible procurement and storage of selected spices during seasons. Ensuring best quality and consistent blends produced, round the year.



Computerised recipe management system to ensure standardization. State of the art grinding and packing machines, making the operations - virtually handsfree.

## **ARYAJAN** Ventures Private Limited



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