

INDIAN DISHES THE TASTE OF INDIA

Our cryogenic facility is among India's most advanced for spice processing, employing global, high-tech grinding methods in an ultra-cooled environment.



THE GROCERGRADE JOURNEY ABOUT US

India is renowned as the 'Spice Capital,' celebrated for its spices' medicinal properties, unique flavors, and captivating aromas. Yet, nature has gifted us with the senses to truly appreciate these authentic flavors. At Grocergrade, we work tirelessly to capture the hearts of food lovers, offering unmatched taste and aroma. We bring you the finest spices and food products, sourced directly from local farmers, ensuring they reach you in their purest and unadulterated forms.



WE ARE GROCER GRADE (FROM OUR SOIL TO YOUR SOUL)

"From our soil to your soul" is the heart of our promise. We bring the richness of Indian earth straight to your kitchen, delivering spices far beyond what any picture can capture. The true experience comes from tasting these rich aromas and vibrant flavours in your favourite home-cooked dishes. Our spices connect you to India's land and culture – from our fields to your soul, wherever you are in the world.

We hail from Surat, a city in Gujarat famous for its sparkling diamond trade, world-renowned textile industry, and incredible street food scene – all key influences in its extraordinary food culture. People here are passionate food lovers and innovative cooks, known for their adventurous palate and creative spirit. In Surat, every meal is a story and every flavour a journey, with dishes and snacks found on every corner that surprise and delight beyond imagination.

All our spices are procured in raw form directly from farmlands throughout India – from the hands of dedicated farmers to our processing facility, ensuring authenticity and traceability at every step.

It is a true honour for us to share the unique taste of our homeland with the world. Our spices reflect the soul of India – vibrant, diverse, and full of life. After careful harvesting, we use state-of-the-art cryogenic processing technology to lock in natural freshness, aroma, and essential oils at extremely low temperatures. This process maintains the authentic flavours and natural qualities of our spices, ensuring the highest quality and consistency for our customers worldwide.

We, Ravi Sardhara and Kaushik Zalavadiya, are the "Kanbis" (traditional farmers and agriculturists) of Saurashtra, Gujarat, India – proud stewards of the land carrying forward a timeless legacy of nurturing soil with dedication and care. The Kanbis were primarily agriculturalists, known for their deep connection to farming, sustainable land practices, and strong community values. Our roots run deep in the rich soils of Saurashtra, where farming is not just a profession but a way of life, shaped by generations of hard work, respect for nature, and a commitment to purity. We practice traditional farming methods that prioritize sustainability, natural soil fertility, and careful cultivation to deliver spices that are pure and full of flavour.



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GROCERGRADE VISION & MISSION

Our offerings cater to all tastes, ensuring the highest quality and authentic flavors in every product



OUR VISION

To provide healthy alternatives, GrocerGrade employs cutting-edge processes in its food processing unit, ensuring that our branded food products are unadulterated, fresh, hygienic, and exceptionally flavorful.

OUR MISSION

To ensure unmatched quality and uphold the highest hygiene standards while preserving the natural goodness of the ingredients in our food products. Our goal is to provide a healthier and superior alternative to the non-branded pulses and spices currently available in the market.

OUR CORE STRENGTH

In our quest to provide the BEST and HEALTHIEST food products, we have established a state-of-the-art infrastructure equipped with the latest machinery and technology, utilizing highly skilled personnel throughout our production process.



A JOURNEY OF FLAVORS EVERY KITCHEN

Step into a world where every pinch tells a story. Our collection of premium spices brings the authentic taste and aroma of India straight to your kitchen. From the rich warmth of turmeric and cumin to the fiery zest of red chili and the soothing fragrance of cardamom, each spice is carefully sourced, handpicked, and packed to preserve its natural goodness.



Turmeric Powder (Curcuma Ground Steam Treated)

Latin Name: Curcuma longa L.

Physical/Chemical Values:

- Humidity: max 10%
- Etheric Oil: min 1.5 ml/100g
- Curcumin: min 2.5%
- Aflatoxin Total: < 10 ppb
- Sudan I-IV: Negative

Microbiology:

- E.coli: < 10³
- Bacillus Cereus: < 10³
- C. perfringens: < 10³
- Salmonella: not detectable/25g
- Moulds & yeast: < 10⁴

Appearance: Intensive yellow, fine powder

Smell/Taste: Fruity, hot-spicy, slightly bitter, ginger-like

Other: No irradiation, GMO-free, potential cross-allergen contacts from botanical origin, quality variations possible due to natural origins.



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HANDCRAFTED SPICES INDIAN FLAVORS

Experience the art of flavor with our handcrafted spices, carefully blended to bring out the best in every dish. Each spice in our collection is sourced from trusted farms, cleaned, and ground in small batches to preserve its natural aroma and freshness.



Ginger Powder (Ginger Ground Steam Treated)

Latin Name: Zingiber officinale Roscoe

Physical/Chemical Values:

- Humidity: max 12%
- Etheric Oil: min 1 ml/100g
- Aflatoxin Total: < 10 ppb

Microbiology:

- E.coli: < 10³
- Bacillus Cereus: < 10³
- C. perfringens: < 10³
- Salmonella: not detectable/25g
- Moulds & yeast: < 10⁴

Appearance: Yellowish, powder

Smell/Taste: Aromatic, hot and spicy

Other: No irradiation, GMO-free, possible color/quality variations.



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PURE SPICES AUTHENTIC INDIAN

Discover the true taste of India with our range of authentic spices, sourced from the finest farms and crafted with care. Each spice captures the rich heritage and vibrant essence of Indian cooking – from the earthy tones of turmeric and cumin to the bold heat of red chili and the sweet aroma of cardamom.



Garlic Powder

Latin Name: Allium Sativum L.

Physical/Chemical Values:

- Humidity: max 8%
- Natural sulfite content

Microbiology:

- E.coli: $< 10^4$
- Bacillus Cereus: $< 10^4$
- C. perfringens: $< 10^4$
- Salmonella: not detectable/25g
- Moulds & yeast: $< 10^5$

Appearance: Beige, fine powder

Smell/Taste: Aromatic, natural

Other: May contain peanuts, no irradiation, GMO-free, clumping and color variation possible.



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NATURE'S FINEST SPICES

FRESH MASALAS

Bring the true essence of traditional flavors to your kitchen with our range of premium spices and ingredients. Authentic cooking starts with purity — and that's what we deliver. Each spice is carefully selected, freshly ground, and packed to preserve its natural aroma and taste.



Chili Powder (Chili Powder Steam Treated)

Latin Name: Capsicum frutescens L.

Physical/Chemical Values:

- Humidity: max 11%
- Aflatoxin Total: < 10 ppb
- Sudan I-IV: Negative

Microbiology:

- E.coli: < 10³
- Bacillus Cereus: < 10³
- C. perfringens: < 10³
- Salmonella: not detectable/25g
- Moulds & yeast: < 10⁴

Appearance: Rust red, fine powder

Smell/Taste: Specific, long-lasting fiery/spicy

Other: May contain peanuts, no irradiation, GMO-free, possible color and quality variation.



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BEST QUALITY GROUND SPICES

Add depth, aroma, and vibrant color to your dishes with our premium ground spices. Finely milled from the highest quality whole spices, each blend is crafted to bring out the perfect balance of flavor in your cooking. From rich turmeric and smoky cumin to fiery red chili and aromatic coriander, our ground spices make every meal come alive.



Coriander (Whole / Grounded)

Botanical Name: Coriandrum sativum L.

Physical/Chemical Values:

- Moisture: max 12%
- Essential oil: min 0.2%
- Total Ash: max 7–9%
- Acid Insoluble Ash: max 1–1.5%

Microbiology:

- Total Plate Count: $< 10^5$ cfu/g
- Yeast & Mould: < 500 cfu/g
- E. coli: < 10 cfu/g
- Salmonella: not detectable in 25g

Appearance: Light brown to yellowish–brown powder or seeds

Flavor/Smell: Warm, nutty, citrus-like

Other: GMO-free, no irradiation, natural batch variations



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AWAKEN YOUR TASTE AROMATIC SPICES

Awaken your senses with our exquisite range of aromatic spices — the heart of every flavorful dish. Each spice is carefully selected and freshly packed to retain its natural fragrance, color, and taste. From the soothing sweetness of cardamom and cinnamon to the bold aroma of cloves and black pepper, our collection adds depth and warmth to every recipe.



Star Anise

Botanical Name: *Illicium verum*

Physical/Chemical Values:

- Moisture: $\leq 13\%$
- Essential oil (trans-anethole): $\geq 85\%$
- Total Ash: $\leq 5\%$
- Acid Insoluble Ash: $\leq 1\%$

Microbiology:

- Purity: $\geq 99\%$
- Seeds in pod: $\geq 70\%$
- Broken Pods: $\leq 5\%$

Appearance: Star-shaped, reddish-brown pods, 6–10 arms

Flavor/Smell: Strong sweet licorice aroma

Other: GMO-free, no irradiation, conforms to food safety standards



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SPICE UP YOUR KITCHEN

Turn everyday cooking into a flavorful experience with our premium collection of spices. From the vibrant heat of red chili to the earthy richness of cumin and the golden glow of turmeric, our spices bring life, color, and aroma to every dish. Each spice is handpicked, freshly ground, and packed to perfection – ensuring you enjoy authentic taste and freshness in every bite.



Cinnamon (Bark)

Botanical Name: Cinnamomum zeylanicum / C. verum

Physical/Chemical Values:

- Moisture: max 14%
- Essential oil: 1–2%
- Total Ash: max 6–8%

Microbiology:

- Salmonella/E. coli: not detectable in 25g
- TPC: < cfu/g

Appearance: Pale to dark brown, bark strips/quills

Flavor/Smell: Sweet, spicy, cinnamic

Other: GMO-free, no irradiation



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PURE SPICES HANDPICKED

Experience the true essence of purity with our handpicked spices, carefully selected from the finest farms across India. Each spice is naturally grown, sun-dried, and freshly ground to preserve its rich flavor and aroma. We believe that great taste begins with the best ingredients – that's why our spices are 100% pure, free from additives, and packed with care to bring freshness straight to your kitchen.



Oregano (Rubbed / Grounded)

Botanical Name: Origanum onites

Physical/Chemical Values:

- Humidity: max 12%
- Etheric Oil: min 1 ml/100g

Microbiology:

- E.coli/Bacillus Cereus/C.perfringens: $< 10^4$
- Salmonella: not detectable in 25g
- Mould & Yeast: $< 10^5$

Appearance: Green to light brown flakes/powder

Flavor/Smell: Aromatic, spicy, characteristic

Other: GMO-free, no irradiation^[1]



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FROM FARM TO YOUR KITCHEN

Our journey begins in the lush fields where the finest spices are grown with care and tradition. Each spice is handpicked at its peak freshness, naturally dried, and carefully processed to preserve its purity and aroma. We work directly with farmers to ensure every product is free from chemicals and full of natural goodness.



Chilli Flakes

Botanical Name: Capsicum frutescens L.

Physical/Chemical Values:

- Moisture: max 11%
- Aflatoxin: < 10 ppb
- Sudan Dyes: Negative

Microbiology:

- E.coli/Bacillus Cereus/C.perfringens: < 10³
- Salmonella: not detectable in 25g
- Mould & Yeast: < 10⁴

Appearance: Red flakes

Flavor/Smell: Fiery, spicy

Other: GMO-free, no irradiation



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DISCOVER THE SECRET GREAT TASTE

Great taste begins with the finest ingredients — and our spices are crafted to bring out the best in every meal. Sourced from trusted farms and handpicked with care, each spice is freshly ground to preserve its rich flavor, vibrant color, and irresistible aroma.



Black / White Pepper (Whole / Grounded)

Botanical Name: Piper nigrum L. (black), Piper nigrum L. (white)

Physical/Chemical Values:

- Moisture: max 12%
- Piperine content (alkaloid): typical min 4%
- Total Ash: max 6%
- Acid Insoluble Ash: max 1.5%

Microbiology:

- E.coli/Salmonella: not detectable in 25g
- TPC: < 10⁵ cfu/g

Appearance: Black (wrinkled), White (smooth), fine powder or whole berries

Flavor/Smell: Strong characteristic pungent aroma

Other: GMO-free, no irradiation



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ABOUT OUR BASIC SPICES

Every delicious dish begins with the basics — and our range of essential spices is here to make your everyday cooking truly special. From the golden hue of turmeric to the bold flavor of red chili, cumin, and coriander, each spice is pure, fresh, and full of aroma.



Chilli Powder Deluxe



Chilli Powder



Extra Hot Chilli Powder



Kashmiri Chilli Powder



Turmeric Powder



Garlic Powder

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Turmeric Powder Deluxe



Coriander-Cumin Powder



Coriander Powder



Coriander-Cumin Powder Deluxe



Cumin Powder



Dry Ginger Powder

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Dry Mango Powder



Black Pepper Powder



White Pepper Powder



Black Salt



Rock Salt



ABOUT OUR BLENDED SPICES

Discover the perfect harmony of flavors with our expertly crafted blended spices. Each blend is a unique combination of premium ingredients, mixed in just the right proportions to give your dishes authentic taste and irresistible aroma.



Rajwadi Garam Masala



Chatkila Chaat Masala



Pav Bhaji Masala



Pani Puri Masala



Shahi Biryani / Pulav Masala



Kitchen King Masala

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Punjabi Chhole Masala



Dal-Kathol Masala



Sambhar Masala



Kesar Milk Masala



Tea Masala



Buttermilk Masala

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Jal Jeera



King Of Hing



Exotic Curry Masala



Omelet Masala



Nawabi Chicken Masala



Shahi Meat Masala

ABOUT OUR WHOLE SPICES

Experience the purest form of flavor with our premium range of whole spices. Handpicked from trusted farms and sun-dried to perfection, each spice retains its natural oils, aroma, and freshness. From fragrant cloves and cardamom to bold black pepper, cumin, and cinnamon sticks — our whole spices bring unmatched depth and authenticity to every dish.



Cumin



Ajwain



Fenugreek



Fennel



Black Cumin



Mustard



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Dill Seed



Coriander



ABOUT OUR PULSES

Wholesome, nutritious, and full of flavor – our premium pulses are the perfect choice for a healthy lifestyle. Sourced directly from trusted farms, each variety is carefully cleaned and packed to preserve its natural goodness. From rich lentils and protein-packed chickpeas to smooth dals and vibrant beans, our pulses cook easily and taste delicious in every recipe.



Pigeon peas



Moong Lentils(Without Skin)



Chickpeas Lentils



Black gram



Red lentils



Moong Lentils(With Skin)

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Green Moong



Black Chickpeas



Cowpeas



Kabuli Chickpeas



kidney beans



Green Peas



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White Peas



Matki



ABOUT OUR SEASONING

Elevate your cooking with our flavorful range of seasonings — the perfect finishing touch for every dish. Expertly blended using premium herbs, spices, and natural ingredients, our seasonings add balance, aroma, and depth to your meals. Whether you're grilling, roasting, or simply adding a dash of flavor to everyday recipes, our seasonings make it easy to create delicious results every time.



Kasuri Methi



Chilli Flakes



Fryums Masala



Magic Masala



Mixed Herbs



Oregano



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Elevate your cooking with our flavorful range of seasonings — the perfect finishing touch for every dish. Expertly blended using premium herbs, spices, and natural ingredients, our seasonings add balance, aroma, and depth to your meats. Whether you're grilling, roasting, or simply adding a dash of flavor to everyday recipes, our seasonings make it easy to create delicious results every time.



Pasta Seasoning



Peri Peri Masala



Pizza Seasoning



ABOUT OUR OIL SEEDS

Rich in flavor and packed with nutrition, our premium oil seeds bring purity and goodness straight from nature to your kitchen. Carefully sourced from trusted farms, each seed is cleaned and processed to maintain its natural oils, aroma, and freshness. From sesame and mustard to flax and sunflower seeds, our collection offers wholesome ingredients for cooking, seasoning, and healthy snacking.



Peanut



Sesame Seed



Soyabean Seeds



GROCERGRADE CONTACT US

At GrocerGrade, we are dedicated to providing premium, unadulterated food products that prioritize quality and health.



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