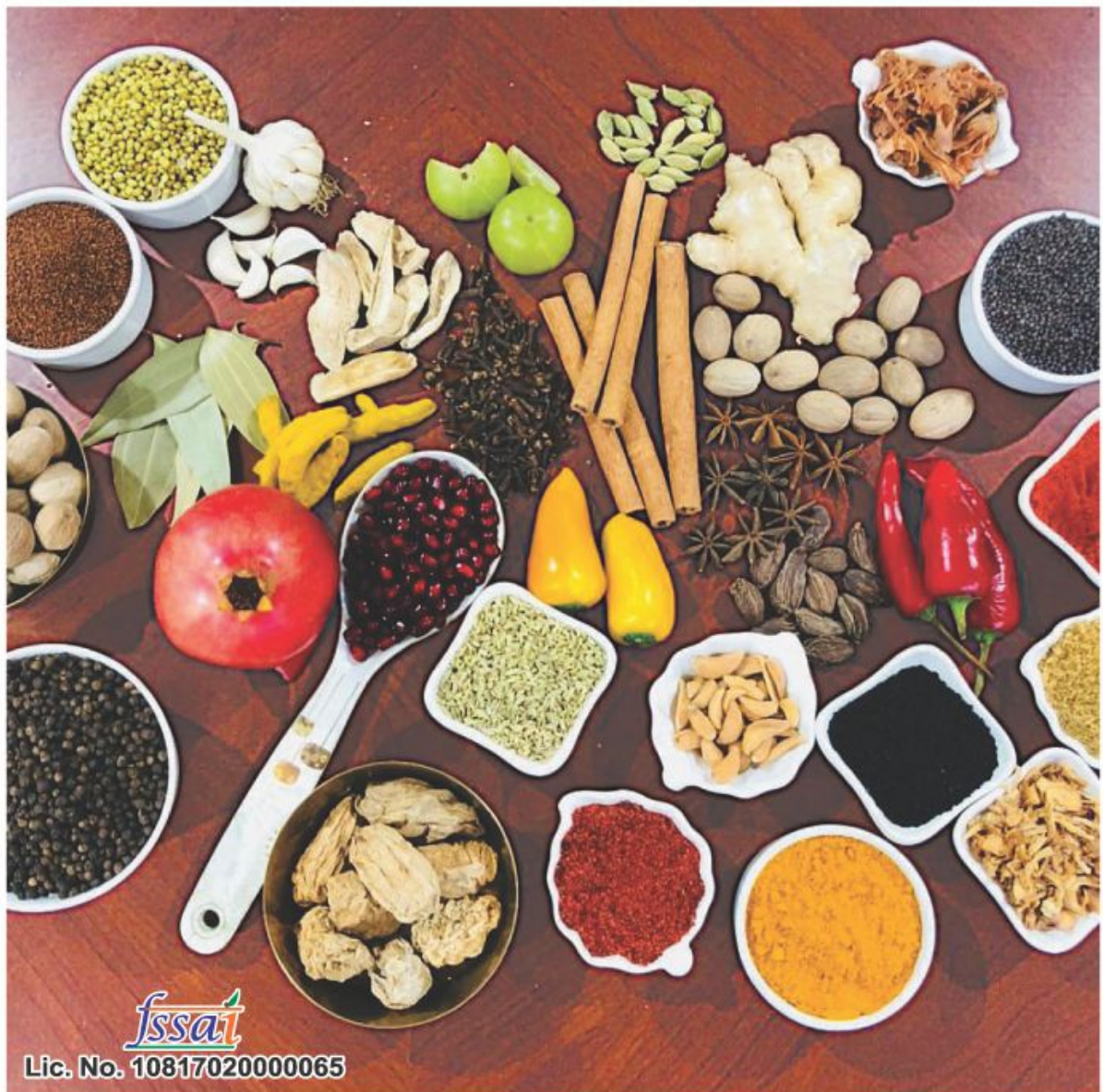


Welcome's



Natural Spices

AN ISO 22000 CERTIFIED COMPANY



WELCOME SPICES PVT. LTD.



ABOUT WELCOME'S NATURAL SPICES

AT WELCOME'S NATURAL SPICES, we search for spices and herbs of the best quality. We process and pack them to deliver the most authentic and natural flavour. That's why home chefs who have a taste for flavour adventure and everyday cooks who just want tasty meals fill their pantries with **WELCOME'S NATURAL SPICES**.

We are now in our 31st year in business, all these years gave us time to evolve into what we are today. Our philosophy has always been to make you the freshest product by small, weekly batch grinding to ensure you the highest quality spices. We work directly with individual farmers and spice merchants to supply only the highest quality ingredients for your kitchen and table. All our spice blends have been developed, tested and approved by the team of experts.

Our crew of spice specialists draw on expertise in many areas from botany and plant chemistry to every aspect of the culinary arts. This level of dedication and love of our craft means that each spice and seasoning blend we offer comes straight from our plant to your kitchen.

We add no fillers, MSG, free flow agents or additives to any of our spices. Keeping all the natural aromas and flavours we all desire in our cooking. The most important part of our philosophy is that we really want people to experiment and enjoy their food with our spices.

Please try **WELCOME'S NATURAL SPICES**. You will be amazed at the difference in freshness, flavour and aroma.

If you have any query or have a question about any of our product, please write to us at **welcomespices.dl@outlook.com**

*Spices can take your dish from ordinary to incredible –
the difference is truly amazing.*

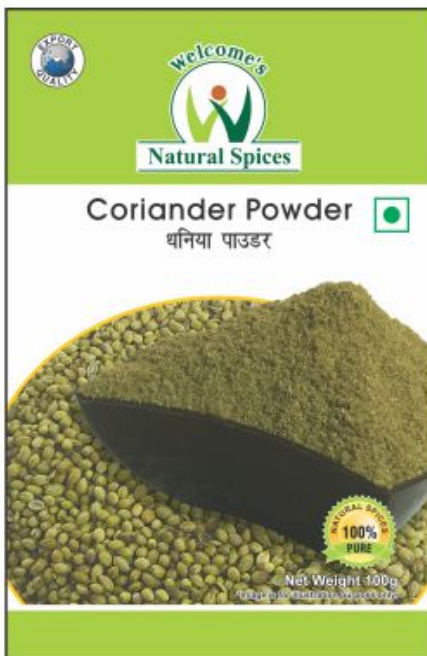


WELCOME'S CHILLI POWDER

INGREDIENTS
DRIED RED CHILLIES



Chillies are grown across the world; but the pungency, colour depends on the climate they're grown in. In Welcome's Natural Spices we collect the variety of chillies from the best sources, which in turn gives a perfect taste and aroma to your food. In Ayurveda, red chilli has been used for various kinds of medicinal purposes and it's also a good source of vitamins and minerals.



WELCOME'S CORIANDER POWDER

INGREDIENTS
CORIANDER SEEDS



The coriander plant is unique as it produces both a herb (cilantro leaves) and a spice (coriander seeds). The use of coriander seeds is noted across the world and almost all countries. Coriander is an integral part of Indian cuisine. We regularly use coriander seeds as a spice, and coriander leaves for garnishing curries, salads and soups. In **WELCOME'S CORIANDER POWDER**, you get pure and most authentic flavour. In Ayurveda, Coriander has been known for many medicinal values and it also contain various minerals and vitamins.



WELCOME'S KUTI MIRCH

INGREDIENTS DRIED RED CHILLIES



Chillies are grown across the world; but the pungency, colour depends on the climate they're grown in. In Welcome's Natural Spices we collect the variety of chillies from the best sources, which in turn gives a perfect taste and aroma to your food. In Ayurveda, red chilli has been used for various kinds of medicinal purposes and it's also a good source of vitamins and minerals.



WELCOME'S TURMERIC POWDER

INGREDIENTS TURMERIC ROOTS



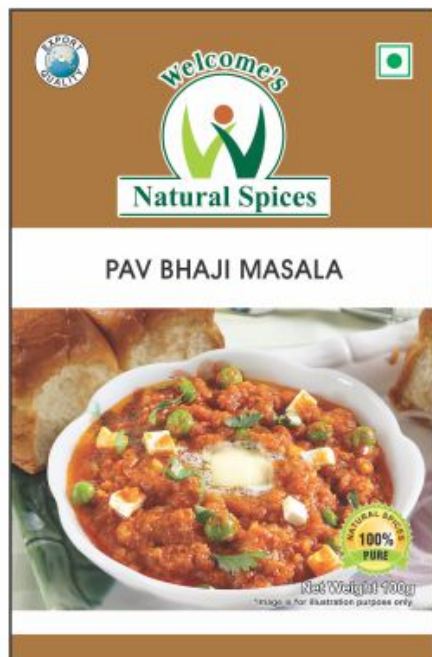
TURMERIC has been coined as the most powerful spice of all. Turmeric is a root that accounts for an excess of uses in our kitchens and lives. It is a central ingredient to form the basis of innumerable masalas and curry powder. In Welcome's Natural Spices we procure the turmeric roots from the best sources to produce a beautiful yellow colour and mild, musty flavour when grinded. In Ayurveda, turmeric has been recommended for various kind of medical treatments.



WELCOME'S PAV BHAJI MASALA

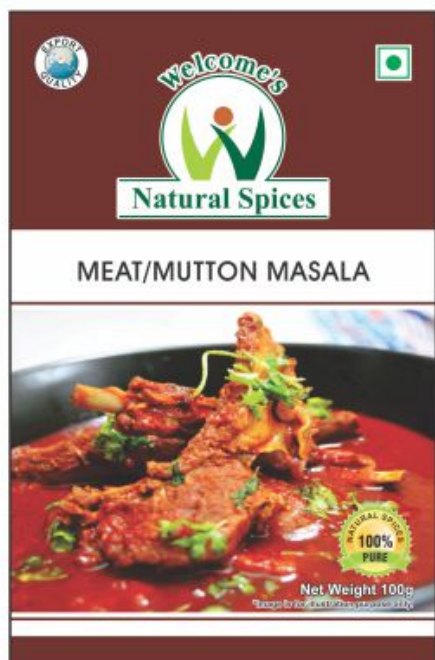
INGREDIENTS

- ♦ Coriander
- ♦ Amchur
- ♦ Iodised Salt
- ♦ Black Pepper
- ♦ Cinnamon
- ♦ Dry Ginger
- ♦ Cloves
- ♦ Star anise
- ♦ Black Cardmom



PAV BHAJI a spicy curry of mixed vegetable (Bhaji) cooked in a special blend of spices & served with soft buttered Pav, is any Indian food Lover's dream. The boiled & mashed veggies give it a smooth yet chunky texture while specially blended **WELCOME'S PAV BHAJI MASALA** give it an irresistible, mouthwatering, aroma & taste.

Whether for the bhaji served with pav to make the ever-popular Pav Bhaji, or for other innovative dishes like Pav Bhaji Burger, Pav Bhaji Fondue, Pav Bhaji Sandwich or Pav Bhaji flavored rice or noodles, **WELCOME'S PAV BHAJI MASALA** will add the punch required to make the dish a sure hit! It is full of aromatic Indian spices like black cardamom, black peppercorns, star anise, dry ginger, cloves, cinnamon stick and many more.



WELCOME'S MEAT/MUTTON MASALA

INGREDIENTS

- ♦ Coriander
- ♦ Jeera
- ♦ Dry Ginger
- ♦ Red Chilli
- ♦ Turmeric
- ♦ Black Pepper
- ♦ Black Cardamom
- ♦ Cinnamon
- ♦ Cloves
- ♦ Kachri
- ♦ Nutmeg
- ♦ Ratanjot



WELCOME'S MEAT MASALA is a flavorful & multipurpose spice, it gives your meat dishes wonderful taste and awesome fragrance. We mix our **WELCOME'S MEAT MASALA** from over a dozen spices for a subtle, balanced flavor which gives it an irresistible, mouthwatering, aroma & taste for making any recipe, let it be curry or fried recipes or even biryani. **WELCOME'S MEAT MASALA** is unique and well balanced spices.

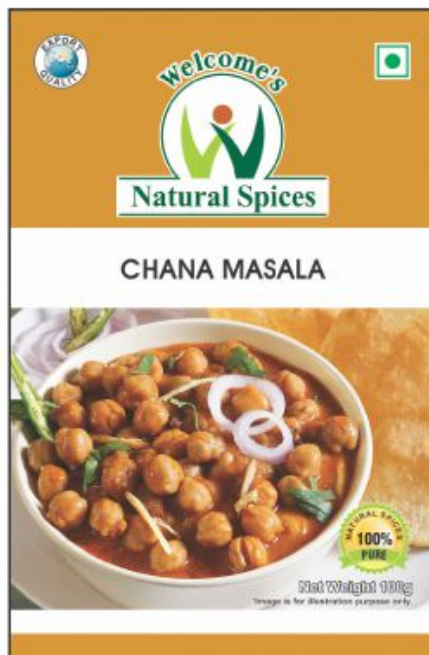
You can also use **WELCOME'S MEAT MASALA** to marinate meat or add as seasoning for various gravies and curries to prepare mutton dishes.



WELCOME'S CHANA MASALA

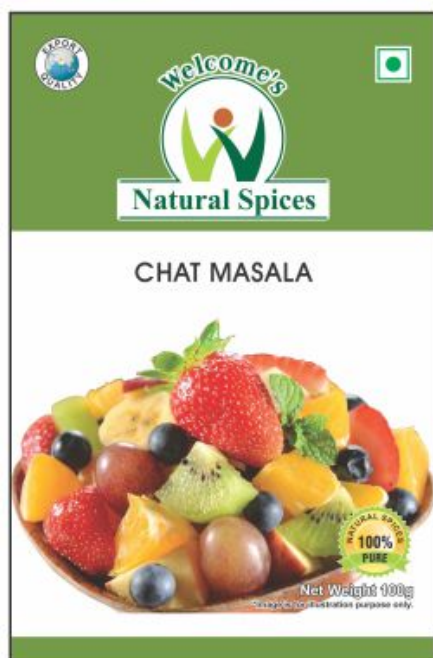
INGREDIENTS

- ♦ Coriander
- ♦ Amchur
- ♦ Yellow Chilli
- ♦ Jeera
- ♦ Black Pepper
- ♦ Black Cardamom
- ♦ Anardana
- ♦ Cloves
- ♦ Ajwain
- ♦ Tejapata



Chana masala, Chhole masala, Chaney, Chholay – so many names for such a simple dish, it is the most popular vegetarian curry in India, and with good reason. A dollop of comfortably bolstering pulses bathed in thick, tangy, deeply spiced gravy, it's the kind of food that tastes of home, whether home is Delhi or London. **WELCOME'S CHANA MASALA** is delightfully fragrant and flavorful, it is the key ingredient to prepare authentic Punjabi chhole, Pindi Chana or any curry based on Chhole/Chickpeas.

WELCOME'S CHANA MASALA makes all the difference to the flavors of the finished dish.



WELCOME'S CHAT MASALA

The Flavor of Indian Street Food

INGREDIENTS

- ♦ Iodised Salt
- ♦ Amchur
- ♦ Jeera
- ♦ Black Pepper
- ♦ Mint Leaves
- ♦ Ajwain
- ♦ Nausadar
- ♦ Dry Ginger
- ♦ Tantri
- ♦ Hing



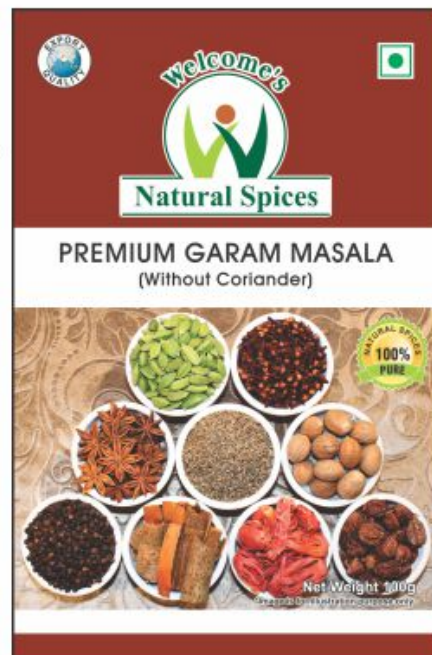
WELCOME'S CHAT MASALA is a mixture of some of the selected spices and this is an extremely versatile, tangy, slightly hot, salty, earthy, pungent spice mix that has umpteen usages. It is a unique blend of dried mint, black peppercorns, dry mango, dry ginger, black salt, cumin seeds, carom seeds and asafoetida & others which give **WELCOME'S CHAT MASALA** a very distinct flavor. It can be added to fruits, fruit salads, can be sprinkled on food items such as pakodas, sprouts corn and bhel, it can also be added to lime juice, buttermilk, yoghurt and yoghurt dishes as well as on fried nuts. It can also be added to curries to make these dishes more lip smacking.



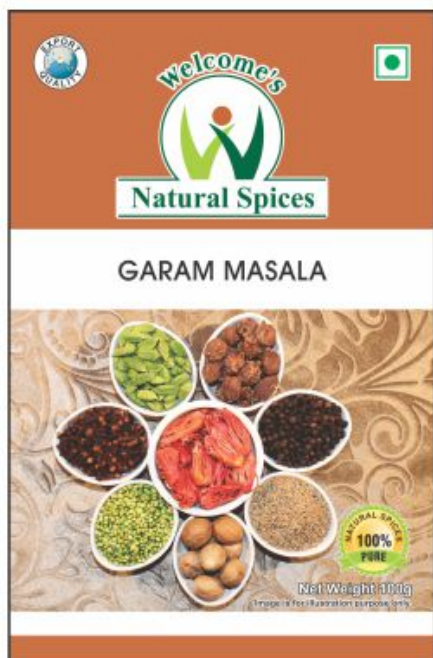
WELCOME'S PREMIUM GARAM MASALA

INGREDIENTS

- ♦ Jeera
- ♦ Black Pepper
- ♦ Dry Ginger
- ♦ Black Cardamom
- ♦ Cinnamon
- ♦ Green Cardamom
- ♦ Cloves
- ♦ Nutmeg
- ♦ Star anise



WELCOME'S PREMIUM GARAM MASALA is an amazingly complex blend of delicious spices. It is healthy and versatile, it goes great to make every veg & non-veg dish beautifully aromatic, delicious and more interesting. High quality and exotic ingredients like star anise, cinnamon, nutmeg, mace, black cardamom etc. are grinded together to provide a perfect blend of aroma and taste to all your dishes. With such a large assortment of spices and seeds, **WELCOME'S PREMIUM GARAM MASALA** can be used to add flavor to anything, from Sukhi Sabzi to Gravies to Pulao's and Snacks too.



WELCOME'S GARAM MASALA

INGREDIENTS

- ♦ Coriander
- ♦ Jeera
- ♦ Black Pepper
- ♦ Dry Ginger
- ♦ Yellow Chilli
- ♦ Cinnamon
- ♦ Black Cardamom
- ♦ Cloves
- ♦ Green Cardamom



WELCOME'S GARAM MASALA is a must in every kitchen, the humble dal or sabzi are taken to another level when you add a little of **WELCOME'S GARAM MASALA**. It is a unique blend of cinnamon and cumin which adds warmth and sweetness, peppercorns add heat, coriander add a spicy savor, and together all the spices add depth and complexity to recipes both sweet and savory.

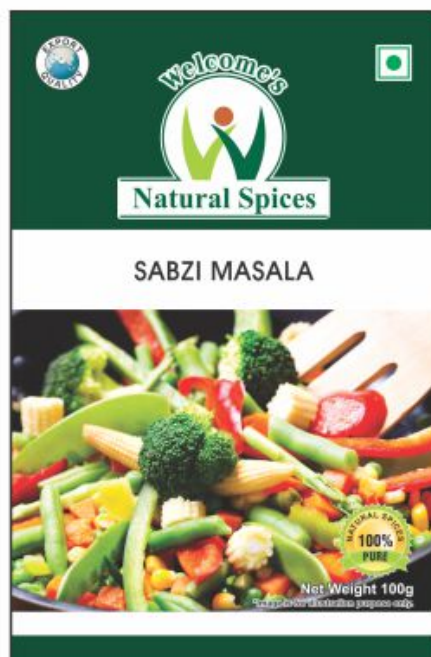
WELCOME'S GARAM MASALA is a flavorful & multipurpose spice.



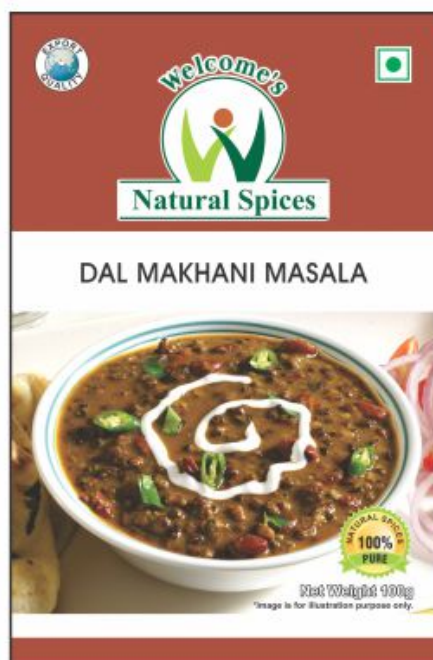
WELCOME'S SABZI MASALA

INGREDIENTS

- ♦ Coriander
- ♦ Jeera
- ♦ Red Chilli
- ♦ Dry Ginger
- ♦ Black Pepper
- ♦ Turmeric
- ♦ Cinnamon
- ♦ Cloves
- ♦ Black Cardamom
- ♦ Nutmeg
- ♦ Star Anise



Sabzi Masala or curry powder, is an essential component in Indian cooking. It is a delicious mix of spices, perfectly balanced to give food just the right kick. It can be used for a variety of vegetables dishes. **WELCOME'S SABZI MASALA** is a versatile blend that gives you a very distinctive & luscious flavor. We mix our Sabzi Masala from over a dozen spices for a subtle, balanced flavor, perfect for making any recipe that calls for Sabzi or curry Masala.



WELCOME'S DAL MAKHANI MASALA

INGREDIENTS

- ♦ Coriander
- ♦ Jeera
- ♦ Black Pepper
- ♦ Cloves
- ♦ Red Chilli
- ♦ Cinnamon
- ♦ Yellow Chilli
- ♦ Amchur
- ♦ Tejpatha
- ♦ Iodised Salt
- ♦ Dry Onion Powder



A meal at home is rarely fulfilling if a ladleful, or more of dal is not served. Dal Makhani is one of the signature dishes of Punjabi cuisine & is also loved by the whole nation, now it is popular all over the world because of its richness in taste & nutrition.

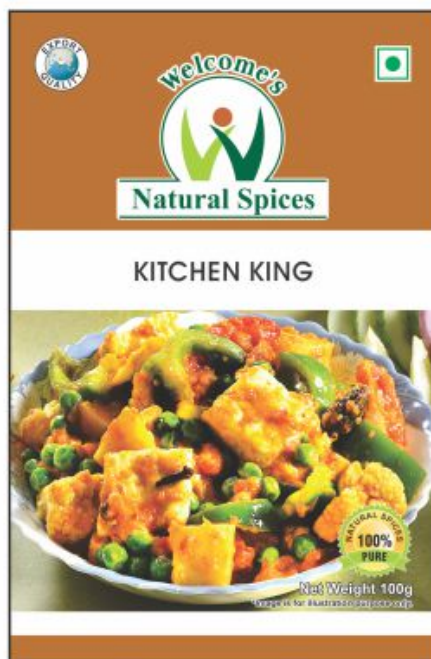
WELCOME'S DAL MAKHANI MASALA is an iconic blend of aromatic spices that comes from the north of India. The spices are put together in a delicate manner using varying quantities of each component. Now for those who are a fan of Dal Makhani, we'll make the job easier for you. You can too cook the buttery delicacy at home with **WELCOME'S DAL MAKHANI MASALA**.



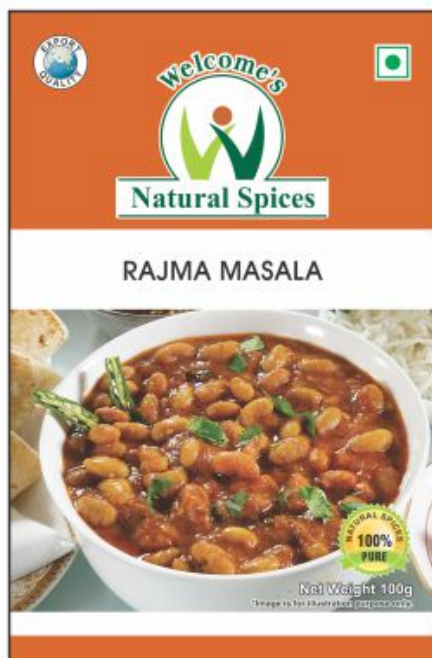
WELCOME'S KITCHEN KING

INGREDIENTS

- ♦ Coriander
- ♦ Jeera
- ♦ Red Chilli
- ♦ Dry Ginger
- ♦ Black Pepper
- ♦ Turmeric
- ♦ Star Anise
- ♦ Black Cardamom
- ♦ Cloves



KITCHEN KING as the name suggests is the king of all the masalas, as it's a perfect blend of all major spices altogether to add a luscious flavor and aroma to the dish. **WELCOME'S KITCHEN KING MASALA** is mixed from over a dozen spices for a subtle, balanced flavor, perfect for making any recipe in the kitchen.



WELCOME'S RAJMA MASALA

INGREDIENTS

- ♦ Coriander
- ♦ Amchur
- ♦ Anardana
- ♦ Red Chilli
- ♦ Jeera
- ♦ Cinnamon
- ♦ Methi Patta
- ♦ Black Pepper
- ♦ Dry Ginger
- ♦ Black Cardamom
- ♦ Green Cardamom



Rajma is universally loved by people of all age groups. It's a staple dish in almost every household. Have you ever thought of re-creating the restaurant style magic in the dish prepared at home? Are you a fan of Rajma Chawal? To get the authentic taste in Rajma dish all you need is to add, **WELCOME'S RAJMA MASALA** which will make all the difference to the flavors of the finished dish. Because once you take a bite you will love it.

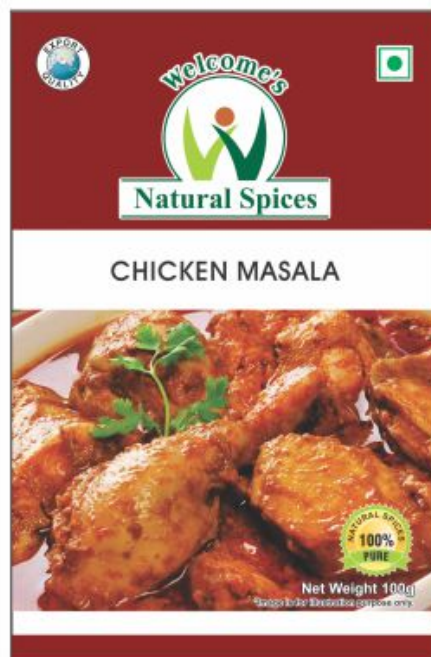
WELCOME'S RAJMA MASALA adds great taste to a very notorious red kidney beans.



WELCOME'S CHICKEN MASALA

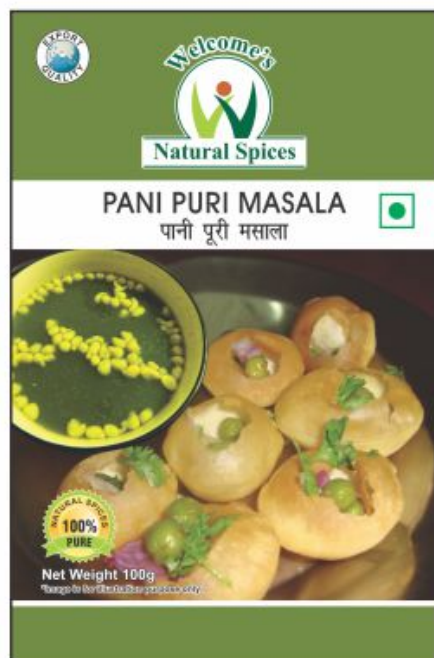
INGREDIENTS

- ♦ Coriander
- ♦ Jeera
- ♦ Dry Ginger
- ♦ Red Chilli
- ♦ Turmeric
- ♦ Black Pepper
- ♦ Black Cardamom
- ♦ Cinnamon
- ♦ Cloves
- ♦ Magaj
- ♦ Dry Garlic
- ♦ Green Cardamom



WELCOME'S CHICKEN MASALA is a flavorful & multipurpose spice, it gives your chicken dishes wonderful taste and aroma. We mix our **WELCOME'S CHICKEN MASALA** from over a dozen spices for a subtle, balanced flavor which gives it an irresistible, mouthwatering, aroma & taste for making any chicken recipe. **WELCOME'S CHICKEN MASALA** is unique and well balanced spice.

You can also use **WELCOME'S CHICKEN MASALA** to marinate chicken or add as seasoning for various gravies and curries to prepare chicken dishes.



WELCOME'S PANI PURI MASALA

INGREDIENTS

- ♦ Amchur
- ♦ Black Salt
- ♦ Mint Leaves
- ♦ Yellow Chilli
- ♦ Black Pepper
- ♦ Ajwain
- ♦ Nausadar
- ♦ Hing



'PANI' in hindi means water.'PURI' is a fried hollow ball made from wheat flour. PANI PURI, GOLGAPPA, PUCHKA or GUPCHUP can be called our national dish as it is consumed in almost every state with different names. **WELCOME'S PANIPURI MASALA** is perfect blend of spices which gives you a tangy, twinkling, mouthwatering taste of one of the India's most popular outdoor snack.



WELCOME'S JALJEERA MASALA

INGREDIENTS

- ♦ Amchur
- ♦ Black Salt
- ♦ Iodised Salt
- ♦ Mint Leaves
- ♦ Tamarind
- ♦ Jeera
- ♦ Black Pepper



In Hindi, "JAL" means water and "JEERA" means cumin. It is flavored with a spice mix called "JALJEERA". It is a carefree drink with very low calories contents. It is an ideal appetizer and a great digestive after a heavy eating bout.

WELCOME'S JALJEERA is tangy, sour, aromatic and spicy drink of India. Its cooling effect is ideal to beat the heat waves of summer. Jaljeera tastes best, when chilled.



WELCOME'S TEA MASALA

INGREDIENTS

- ♦ Cloves
- ♦ Green Cardamom
- ♦ Cinnamon
- ♦ Dry Ginger
- ♦ Black Pepper



Indian chai or tea is a common beverage for us or as the first beverage to kick start our day in morning. A dash of spice always makes chai a lot more interesting. **WELCOME'S TEA MASALA** is a perfect blend of spices, having special ayurvedic properties, to add a aromatic and flavourful taste to enjoy your chai.



WELCOME'S PREMIUM HING (Compounded)

INGREDIENTS

- ♦ Wheat flour
- ♦ Asafoetida
- ♦ Edible gum



HING is also known as ASAFOETIDA. It is a spice which is extracted from “FERULA ASSAFOETIDA PLANT”. Hing is also known for its digestive properties, that is why it is commonly found in the kitchen cabinets of most Indian households. **WELCOME'S PREMIUM HING** gives your dish a distinct aroma to enjoy your palate .





WHOLE SPICES

RED CHILLI



SAUNF



MUSTARD SEEDS



TEJ PATA



METHI DANA



KASURI METHI



GARAM MASALA (WHOLE)



* Images are for illustration purpose only.



WHOLE SPICES

CORIANDER



JEERA



BLACK PEPPER



GREEN CARDAMOM



BLACK CARDAMOM



CLOVES



AJWAIN



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WELCOME SPICES PVT. LTD.

CIN No. U15122DL2014PTC268577

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