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**ANCIENT AROMAS**



**Flavors That Fit Your  
Needs, Delivered  
Worldwide.**





## About Us

Ancient Aromas Pvt. Ltd. was established on July 2, 2021, with the mission to provide high-quality, customized spice products tailored to the specific requirements of our clients. We specialize in sourcing, processing, and exporting a wide range of premium spices from India, known for its deep-rooted spice heritage. Our company is built on a foundation of authenticity, quality, and innovation, striving to bring the best of Indian spices to the global market.

We work directly with local farmers and trusted suppliers to ensure that our spices are sourced sustainably and ethically, with a focus on freshness and flavor. Our team of experts carefully processes each spice to retain its natural aroma, color, and potency, guaranteeing the finest products for our customers.

At Ancient Aromas, we understand the importance of consistency and reliability in the spice industry. Our customized solutions cater to diverse industries. We are committed to providing our clients with personalized service, ensuring their unique needs are met with precision. With a deep respect for traditional methods combined with modern technology, we aim to offer an exceptional spice experience that brings the rich flavors of India to kitchens and industries worldwide. As we continue to grow, we are dedicated to building long-lasting relationships with our clients, offering them unparalleled products and services.



## We Have Everything You Need?



### Tailored Solutions:

At Ancient Aromas Pvt. Ltd. we understand that every client, market, and region has unique demands. That's why we offer tailor-made solutions to ensure our products align perfectly with your business requirements.



### Competitive Lead Times:

"Our streamlined processes allow us to deliver orders promptly, ensuring your supply chain stays uninterrupted."



### Customer-Centric Approach:

"Your satisfaction is our top priority. We go above and beyond to meet your exact specifications and timelines."





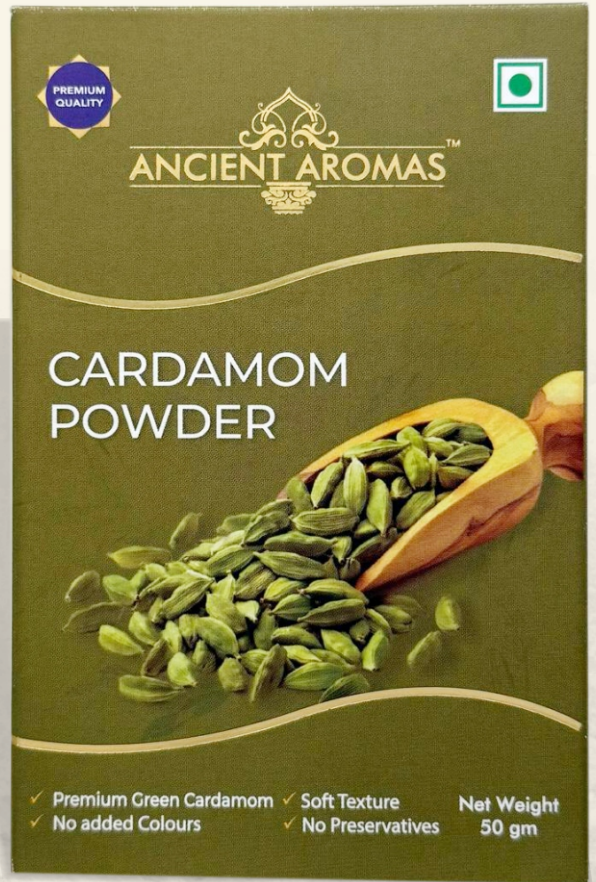
## Product List

- **Cardamom**
- **Black Pepper**
- **Bayleaf**
- **Turmeric**
- **Cinnamon**
- **Red Chilli**
- **Nutmace**
- **Black Cardamom**
- **Star Anise**
- **Poppy Seeds**
- **Cloves**
- **Black Pepper Powder**
- **Cardamom Powder**
- **Red Chilli Powder**
- **Turmeric Powder**

## BLACK PEPPER POWDER



## CARDAMOM POWDER



## RED CHILLI POWDER



## TURMERIC POWDER





## Cardamom

Cardamom is a fragrant spice derived from the seeds of plants in the ginger family. It is widely used in both savory and sweet dishes, particularly in Indian and Middle Eastern cuisines. Known for its aromatic, slightly sweet, and spicy flavor, cardamom is often used in chai tea, curries, and baked goods.

## Black pepper

Black pepper (*Piper nigrum*) is one of the most widely used spices in the world, known as the “King of Spices.” It is derived from the dried, unripe berries of the pepper vine, a flowering plant native to the tropical regions of South India.

Black pepper has a sharp, pungent flavor and a mildly spicy heat due to the presence of piperine, its key bioactive compound. It is a versatile seasoning, enhancing the taste of savory dishes, marinades, and spice blend



## Cinnamon

Cinnamon is a widely loved spice made from the inner bark of Cinnamomum trees. With its warm, sweet, and aromatic flavor, it's a staple in both sweet and savory dishes around the world.

The spice gets its aroma and flavor from a compound called cinnamaldehyde



## Red Chilli

Dried red chillies are a staple in many cuisines, cherished for their intense heat, smoky flavor, and long shelf life. Harvested at peak ripeness and sun-dried to preserve their bold taste, these chillies add depth and complexity to dishes, whether used whole, crushed, or ground into powder.

They are rich in capsaicin, the compound responsible for their spiciness, and also contain vitamins A and C, making them both flavorful and nutritious. Commonly used in spice blends, sauces, and tempering, dried red chillies bring a robust, earthy heat to curries, stews, and stir-fries, making them an indispensable ingredient in kitchens around the world.



## Bayleaf

Bayleaf is an aromatic and flavorful spice blend that revolves around the earthy, subtly bitter taste of bay leaves, a spice that has been used in cooking for centuries. Bay leaves, typically dried, are known for their distinctive fragrance and their ability to infuse dishes with a complex, mildly floral and savory aroma.

In Bayleaf , bay leaves are combined with a variety of complementary spices, such as cumin, coriander, cinnamon, cloves, black pepper, and cardamom, which together create a balanced and dynamic seasoning mix that can enhance a broad spectrum of dishes.



## Turmeric

Turmeric, scientifically known as *Curcuma longa*, is derived from the rhizomes of a plant in the ginger family. Its deep yellow-orange hue comes from curcumin, a potent antioxidant and anti-inflammatory compound that is believed to offer numerous health benefits







## Nutmeg

Nutmeg is a warm, aromatic spice derived from the seed of the *Myristica fragrans* tree. It has a sweet, slightly spicy, and nutty flavor, making it a versatile ingredient in both sweet and savory dishes. Nutmeg is commonly used in baking, especially in pies, cakes, and cookies, as well as in beverages like eggnog and mulled wine.

## Black Cardamom

Black cardamom, also known as "Badi Elaichi" in Hindi, is a spice that comes from the seeds of the *Amomum subulatum* plant, native to the Himalayas. Unlike green cardamom, which is sweet and aromatic, black cardamom has a smoky, bold flavor with a strong, earthy, and slightly menthol-like aroma.

The seeds are encased in large, dark brown or black pods, which are typically dried over an open flame, giving them their distinctive smoky flavor.

Black cardamom is often used in Indian and South Asian cooking to flavor savory dishes like curries, stews, and rice dishes, including biryanis



## Star Anise

Star Anise is a unique spice known for its distinctive star-shaped appearance and strong, aromatic flavor. It comes from the fruit of the *Illicium verum* tree. With its sweet, licorice-like taste, it is a key ingredient in many culinary traditions, particularly in Asian and Middle Eastern cuisines.

Star Anise is commonly used to flavor soups, stews, braised dishes, and beverages like mulled wine and teas.



## Poppy Seeds

Poppy seeds are small, kidney-shaped seeds that come from the poppy plant (*Papaver somniferum*). Known for their mild, nutty flavor and slightly crunchy texture, they are commonly used in both sweet and savory dishes.

Poppy seeds are often sprinkled on baked goods like breads, rolls, and muffins, or used in cooking to add flavor to sauces, salads, and curries.

In addition to their culinary uses, poppy seeds are rich in essential nutrients, including fiber, protein, healthy fats, vitamins, and minerals like calcium, iron, and magnesium.

They also contain antioxidants that may support overall health. While small, these seeds can offer a delightful texture and flavor, enhancing a variety of dishes.





## Clove

Clove is a powerful, aromatic spice that comes from the dried flower buds of the *Syzygium aromaticum* tree. Known for its intense, warm, and slightly sweet flavor, cloves are commonly used in both sweet and savory dishes, as well as in beverages like mulled wine.



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