

COMPANY PROFILE 8 PRODUCT CATALOGUE



ABOUT US

Welcome to Horeb Spices, where we bring the authentic taste of India to your kitchen. Our passion for spices began with a desire to share the flavours of our homeland with the world. Today, we are proud to be one of the leading FMCG Indian spices companies, exporting our products to Canada and South Africa.

Our journey started with a commitment to quality. We source our spices from the best farmers in India, who use traditional methods to grow and harvest their crops. Our manufacturing facility in Tamil Nadu, India, is equipped with state-of-the-art technology to ensure that our spices meet the highest standards of purity and quality.

At Horeb Spices, we believe that the secret to a great meal lies in the quality of the ingredients. That's why we take great care in selecting and blending our spices to bring out the unique flavors and aromas of Indian cuisine. Our range of spices includes cumin, coriander, black pepper, turmeric, cardamom, cinnamon, blend masalas and more.

We are committed to sustainability and social responsibility. We work closely with our farmers to promote sustainable farming practices and provide them with fair prices for their crops. We believe in building long-term relationships with our customers, and we are dedicated to providing the best service and support possible.

Thank you for choosing Horeb Spices. We are excited to share the authentic taste of India with you and your family.



VISION

At Horeb Spices, our vision is to become the leading global supplier of authentic Indian spices, offering our customers a wide range of premium quality products that elevate the taste of every dish.

MISSION

Provide our customers with the highest quality Indian spices that are free from any harmful chemicals or preservatives, ensuring that the natural flavors and aromas are retained.

Source our ingredients directly from local farmers who use traditional and sustainable farming practices, thereby supporting local communities and promoting environmental sustainability.

3. Constantly innovate and improve our manufacturing processes to deliver superior quality products that meet and exceed our customers' expectations.

Offer exceptional customer service by providing timely and accurate information about our products, delivering orders promptly, and addressing any concerns or feedback with professionalism and care.

Build long-lasting relationships with our customers, suppliers, and partners based on mutual trust, respect, and integrity, thereby fostering a strong and sustainable business ecosystem.

By staying true to our mission, we aim to become a trusted partner and preferred supplier of Indian spices to customers all over the world, while also contributing to the socio-economic development of local communities and promoting environmental sustainability.





Embark on a mouthwatering culinary journey as we invite you to explore the rich tapestry of Indian daals and lentils, where each spoonful unravels an explosion of flavors, colors, and textures. India, a land blessed with diverse cultures, has perfected the art of crafting these humble legumes into exquisite delicacies that will transport you to a world of aromatic bliss.



Spice up your culinary repertoire with our exquisite collection of daals and lentils, meticulously sourced from the fertile soils of India, where the sun-kissed fields infuse the legumes with unparalleled freshness and vitality. Our dedication to quality ensures that each batch is carefully selected, meticulously cleaned, and packaged with love to deliver the true essence of Indian cuisine to your kitchen.



Experience the velvety Rajma, infusing tangy tomatoes with aromatic spices. Indulge in the golden glory of smooth Toor Dal, enriched with cumin and coriander. Let the crunchy Chana Dal add a twist to your dishes. Discover the freshness of vibrant Moong Dal, creating zesty khichdi and heavenly halwa. Delight in the rustic charm of Urad Dal, transforming ordinary dishes into extraordinary delights. Nourish yourself with the nutritious Masoor Dal, boasting vibrant orange hues and harmonious flavors. Explore the diverse regional cuisines of India, as these daals and lentils unlock a world of gastronomic wonders. Let their magic elevate your cooking, infusing each bite with tradition, culture, and an explosion of incredible flavors. Prepare to be enchanted!



Moong Dal Split Red Kidney Beans Moong Whole / Green Gram Yellow Lentils
Masoor dal / Red Lentils
Besan Flour

Toor dal Chana Dal Urad Dal Split















Prepare to be captivated by the regal charm of our Indian whole spices, meticulously sourced and handpicked to elevate your culinary creations. Each spice is a treasure chest of flavors, a testament to India's rich culinary heritage. Indulge in the aromatic dance of whole Cumin seeds, releasing a burst of earthy notes with every bite. Let the whole Cardamom pods enchant your senses, their intoxicating aroma infusing your dishes with a touch of luxury. Experience the robust allure of whole Cloves, adding a warm, sweet essence to your culinary masterpieces. Revel in the fiery embrace of whole Red Chili, igniting a tantalizing heat that will thrill your taste buds. Our collection of whole spices invites you to embark on a culinary adventure, where each spice is a key ingredient in unlocking the secrets of Indian cuisine. Prepare to immerse yourself in a world of tantalizing aromas, vibrant flavors, and endless possibilities. Embrace the magic of whole spices and let your culinary creativity soar!

Whole Black Pepper
Whole Coriander
Whole Cumin
Whole Mustard
Cinnamon Sticks
Whole Cloves







Prepare to be swept away by the enchanting allure of our Indian ground spices. From the bustling spice markets of India to your kitchen, we bring you a symphony of flavors that will ignite your culinary creativity. Experience the earthy warmth of Cumin, the citrusy delight of Coriander, and the fiery passion of Red Chili. Let the golden radiance of Turmeric infuse your dishes with health and vibrancy. Immerse yourself in the smoky allure of Cardamom and the comforting embrace of Cinnamon. Delight in the sweet essence of Cloves and the zesty kick of Black Pepper. Each jar holds the secret to unlocking a world of culinary possibilities, where every meal becomes an aromatic masterpiece. Elevate your dishes to new heights with our meticulously ground spices, crafted to perfection for your gastronomic pleasure. Get ready to embark on a flavor-packed journey that will leave your taste buds dancing with joy!



Ground Black Pepper Chilli Powder (Hot) Chilli Powder (Mild) Ground Turmeric Ground Corainder



ground





Introducing our Exquisite Indian Blend Masala Powder!



Unlock the essence of Indian culinary artistry with our meticulously crafted blend masala powder. A harmonious symphony of flavors, each jar encapsulates the secrets of centuries-old recipes, bringing the vibrant essence of India's diverse cuisine to your kitchen. Immerse yourself in the intoxicating aroma and robust flavors of our signature blend, carefully curated to ignite your taste buds with every dish.



Experience the warmth of our masala powder as it weaves together the perfect balance of aromatic spices, dancing on your palate and transforming ordinary meals into extraordinary feasts. Let the complex layers of flavors take you on a sensory journey, where the earthiness of cumin, the tanginess of coriander, the hint of sweetness from cinnamon, and the fiery kick of chili blend in perfect harmony.



From curries to biryanis, stews to stir-fries, our Indian blend masala powder is the key to unlocking a world of culinary delights. Elevate your dishes to new heights and immerse yourself in the magic of Indian cuisine. Get ready to tantalize your taste buds and embark on a flavorful adventure that will leave you craving for more.



Garam Masala
Chicken Curry Powder(Hot/Mild)
Lamb Curry Powder(Hot/Mild)

Beef Curry Powder(Hot/Mild)
Sambar Powder
Kulambu Chilli Masala



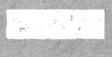
Blend







Embark on a culinary voyage to the heartlands of India with our remarkable selection of Indian rice. Each grain tells a tale of heritage and tradition, meticulously nurtured and harvested to perfection. Experience the sheer elegance of Basmati, with its slender, aromatic grains that transport you to a fragrant oasis with every forkful. Indulge in the nutty, wholesome goodness of Sona Masoori, a versatile rice that adds a delightful touch to both savory and sweet dishes.





Let our Indian rice varieties grace your table, infusing your meals with authenticity and flavor. Whether you're preparing a fragrant biryani or a comforting bowl of khichdi, our rice ensures a sensory experience that will leave you yearning for more. From the fields of Punjab to the deltas of South India, we bring you the finest grains that have delighted generations.

Immerse yourself in the culinary heritage of India with our exceptional rice collection. Each grain is a testament to the dedication and passion of our farmers. Join us on this gastronomic adventure and savor the essence of India, one delectable grain at a time.

varieties of

Basamti Rice Ponni Rice
Parboiled Rice Matta Rice
Sona Masoori Rice Idli Rice



