



GLOBALY SOURCED GOODNESS

2021
2022

PRODUCT CATALOG

OUR LOCATIONS

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Shashi Foods is a proud member of the Shah Canada Group of Companies.
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For more information visit us online.



Market savvy. Global reach. Careful selection. That's how we get it done.

We navigate the complexities of global sourcing, so you don't have to. We roam the world, scouring the highest mountains, remote regions and undiscovered markets to bring food companies new, delicious exotic foods, spices and seeds. Our passion is to exceed the efforts of others in our industry to deliver fresh flavor, untouchable quality and clear advantage to our customers.

Mission

Through careful sourcing, innovation and collaboration, we bring global foods and flavors with unmatched quality and excitement to our customers.

Vision

To be North America's premier gateway to the world of food and flavor.





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ABOUT OUR COMPANY

Shashi Foods, a unit of the Shah Canada Group of Companies, is a global commodities trader and manufacturer based in North America. Owned and operated by the Shah family, Shashi Foods has long applied an innovation-based strategy to maintain its place in the upper tier of the specialty foods industry. It is also consistently ranked as one of Canada's Best Managed Companies.

Superior product quality by design

Shashi Foods combines expertise in global commodity sourcing with technology-forward processing equipment, advanced logistics systems and human talent. Our factories are purpose-built to move a rich variety of goods in their freshest possible state at volume across multiple borders. We offer a vast, ever-growing product line spanning seasonings, legumes, superfoods and grains.

An ancient ethical foundation

The Shah approach derives from our family's practice of Jainism and its tenets of honesty, propriety, sharing and non-violence. These ethics are threaded throughout Shah Canada's portfolio of companies, serving as our guideposts into the future.

Legacies must be earned

Our place in the food industry came through the creation and acquisition of businesses built to endure. We aim to offer North Americans products and services that help them live healthy, enjoyable lives. This outlook translates to the way we approach commerce, with an emphasis on mutual benefit among partners, employees and family.





SERVICES

Packaging it right

Be a triple-threat. We've invested in state-of-the-art auto-packing technology. We've attracted the finest in product testing and production expertise. And we've combined the resulting efficiency and consistency gains with deep customer collaboration to deliver a sophisticated range of end-products. Meeting ever-more challenging customer needs is our mandate and our motivation.

Milling to a higher purity

Want quality that scales? Our team cracked it, creating processes that increase production with zero compromise to ingredient or product quality. This means we're equipped for high-volume food processing and capable of supplying a panoply of food products to our valued partners at their scale.

Blending at volume

Go big or start small. We seek customers who, like us, are always striving to elevate the quality and consistency of their food products. It's why our production facilities are outfitted with the most advanced industrial-grade blenders – we measure each ingredient to create premium blends made with high quality ingredients.

Some of the packaging options we provide include those suited to:

- **Food Service**
- **Industrial**
- **Retail**
- **Wholesale**
- **Bulk**
- **Private Label**

We pride ourselves in delivering exceptional products, with a commitment to sourcing premium ingredients that have the best:

- **Flavor**
- **Aromas**
- **Textures**
- **Colors**

Count on us to ensure:

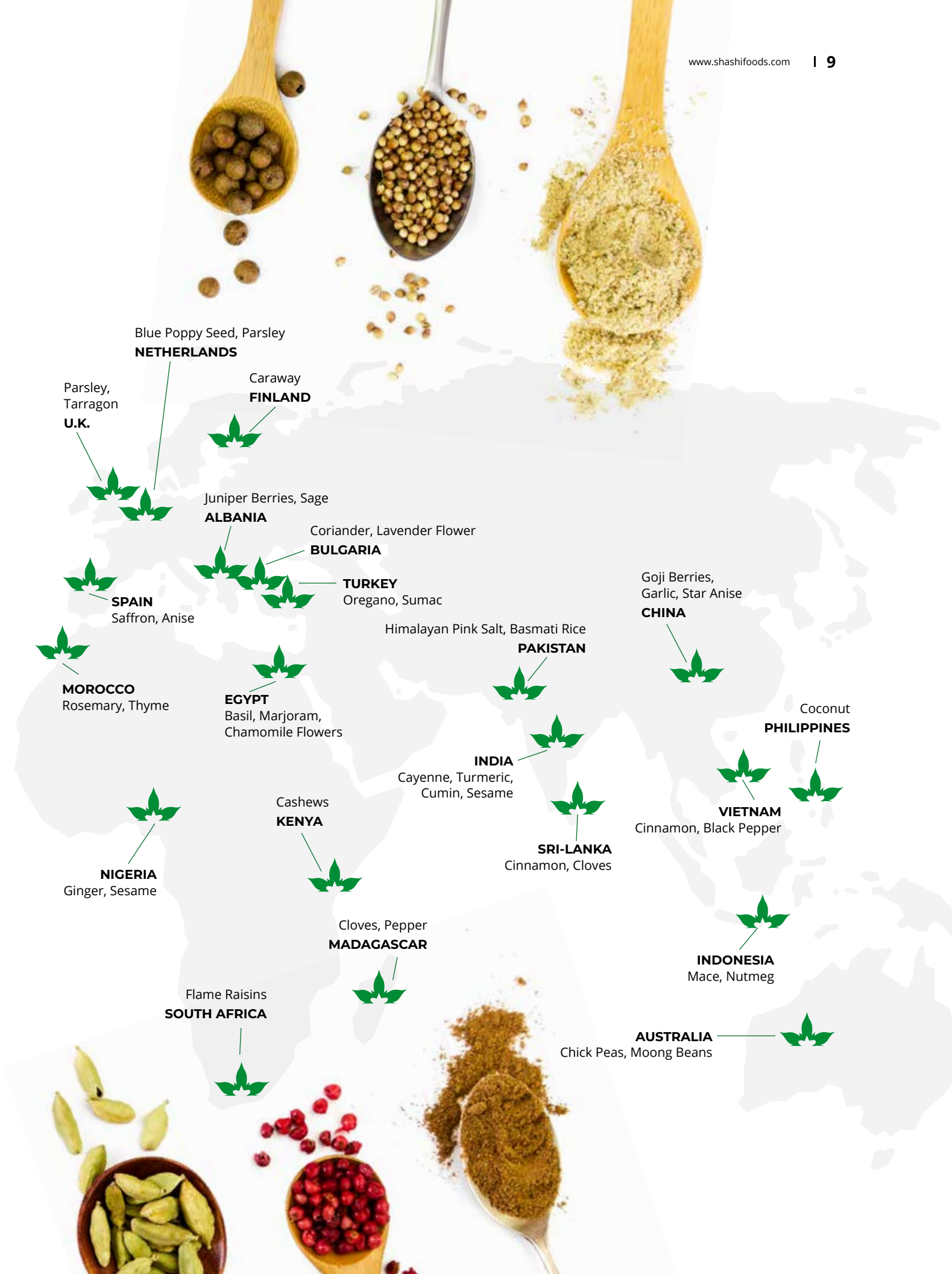
- **Consistency of blends**
- **All products meet your specification**
- **Large-scale production**
- **Speed to market**

OUR SOURCES

THE SHASHI WORLD

With strong relationships formed in over 40 countries across the world, including a well-established global broker network in Singapore, Dubai, Rotterdam and New York, Shashi Foods holds a unique position in the North American commodities marketplace.





Blue Poppy Seed, Parsley
NETHERLANDS

Parsley,
Tarragon
U.K.

Caraway
FINLAND

Juniper Berries, Sage
ALBANIA

Coriander, Lavender Flower
BULGARIA

Oregano, Sumac
TURKEY

Saffron, Anise
SPAIN

Rosemary, Thyme
MOROCCO

Basil, Marjoram,
Chamomile Flowers
EGYPT

Himalayan Pink Salt, Basmati Rice
PAKISTAN

Goji Berries,
Garlic, Star Anise
CHINA

Coconut
PHILIPPINES

Cinnamon, Black Pepper
VIETNAM

Cayenne, Turmeric,
Cumin, Sesame
INDIA

Cinnamon, Cloves
SRI-LANKA

Cashews
KENYA

Cloves, Pepper
MADAGASCAR

Flame Raisins
SOUTH AFRICA

Mace, Nutmeg
INDONESIA

Chick Peas, Moong Beans
AUSTRALIA



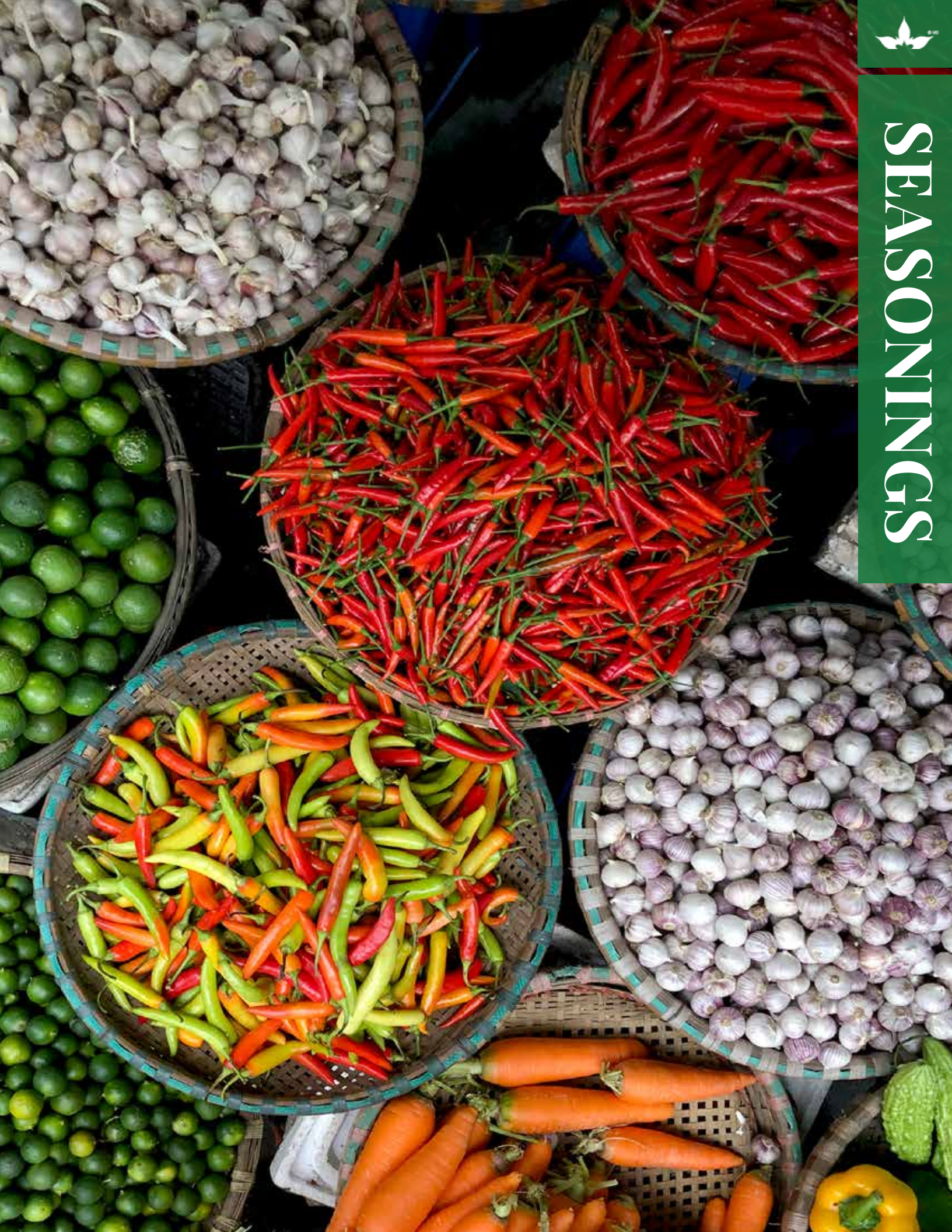
THE SHASHI WORLD VIETNAM

Vietnam is a cultural phenomenon, known for its extraordinary history, scenic views, and exotic cuisine. Culinary leaders with intense flavor, the country is most notable for pho, a popular street food that's served in restaurants worldwide. The soup is made up of broth, seasoned with spices, fresh herbs, rice noodles, and meats. Banh mi, another culinary sensation, is a French baguette made with fresh herbs like cilantro and mints, carrots, cucumbers and grilled meats that are seasoned with pepper.

As one of the largest producers of peppercorn, Vietnam is respected for their expertise in harvesting and extensive knowledge in sustainable cultivation. It is the ideal location for crops to thrive, like pepper plants - a process that can take nearly five years. Peppercorn comes in a variety of colors depending on the time and method of harvest. Fully matured crops, such as black pepper, will yield intense flavor and heat, whereas it's less developed counterparts, like green pepper, is milder in taste.



SEASONINGS



SEASONINGS SPICES

We've travelled to the four corners of the world to source the most incredible collection of spices. At Shashi Foods, we pride ourselves in delivering exceptional products, always with a commitment to sourcing premium ingredients that hold their flavor and magic from raw form to tantalizing the taste buds of fussy consumers. Discover our selection of high quality spices, procured from over 40 countries across the world.



Ajwain Whole



Allspice Ground



Allspice Whole



Anise Seed Ground



Anise Seed whole



Anise Star Whole



**Bacon Bits
(Simulated)**



Bay Leaves Ground



Bay Leaves Whole



**Black Pepper
60 mesh**



Black Pepper Butcher 14/28



**Black Pepper Ground
32 mesh**



**Black Pepper Ground
6/10 mesh**



Black Pepper Italian Cracked



Black Pepper Whole



Black Salt



Blue Poppy Seed



Brown Mustard Ground



Brown Mustard Seed



Caraway Ground



Caraway Seed Whole



Cardamom Black Whole



Cardamom Green Whole



Cardamom Ground



Cardamom Seeds



Cayenne Powder



Celery Ground



Celery Salt



Celery Seed



Chili Crushed



Chili Whole



Chipotle Powder

SEASONINGS SPICES



Cinnamon Bark



Cinnamon Ground



Cinnamon Sticks 12"



Cinnamon Sticks 2.75"



Cinnamon Sticks 6"



Cloves Ground



Cloves Whole



Cocoa Powder



Coriander Ground



Coriander Whole



Cumin Ground



Cumin Whole



Dill Seed Ground



Dill Seed Whole



Fennel Seed Ground



Fennel Whole



Fenugreek Ground



Fenugreek Seeds Whole



Garlic Chopped



Garlic Granulated



Garlic Minced



Garlic Powder



Ghost Pepper



Ginger Ground



Ginger Whole



Himalayan Pink Salt



Juniper Berries



Did you know?

Juniper Berries have a very distinct taste and are the main ingredient used to make Gin?



**Kasuri Methi Leaves
(Fenugreek Leaves)**



Lemon Grass Powder



Lemon Peel



Lemon Pepper Ground



**Lemon Pepper Ground
(No Salt)**



Mace Ground



Mace Whole



Nutmeg Ground

SEASONINGS SPICES



Nutmeg Whole



Onion Chopped



Onion Flakes



Onion Granulated



Onion Minced



Onion Powder



Onion Salt



**Onion Seeds
(Kalonji)**



Orange Peel



Paprika 100 Asta



Paprika 120 Asta



Paprika 80 Asta



Paprika Hungarian



Paprika Smoked



Peppercorn Green



Peppercorn Pink



**Premier Extra Coarse Flake
Salt**



Saffron

**Sumac Ground****Szechuan Peppercorn****Turmeric Ground****Turmeric Whole****White Pepper Ground 60 Mesh****White Pepper Whole**

Did you know?

Turmeric has been used for years in India, as it contains curcumin, a substance with anti-inflammatory properties and healing potential.

**White Poppy Seed****Yellow Mustard Ground****Yellow Mustard Seed**

A BREAKTHROUGH BEGAN AS A CHALLENGE

A large coffee shop chain came to us in search of better nutmeg-flavored coffee topping. So we studied the industry at length before arriving at a proprietary milling process. We can't say much about it, but our answer came from an innovation we named PurAGrind™. It retains the natural flavor, colors and integrity of ingredients, while preserving volatile oil content and not drying out final product. This major advancement not only ushered in the introduction of PurAGrind™, but signaled the beginning of a relationship with this key customer that has thrived for over a decade.

SEASONINGS BLENDS

The knowledge we've acquired from our five decades' experience producing culinary blends is for exacting clients is without compare. You have our assurance that our Product Development Team will take your most creatively audacious ideas from concept to reality with professionalism and adherence to your precise requirements and timelines.



7 Spice



All Purpose Seasoning



Ancho Chili Powder



BBQ Seasoning



Beaumont Seasoning



Blackening Seasoning



Cajun Spice



Celery Pepper Seasoning



Chili Con Carne Seasoning



Chili Lime



Chimichurri Seasoning



Chipotle Mango



Cinnamon Sugar



Citrus Blend



Cream of Tartar



Curry Powder Hot



Curry Powder Mild



Dijon Style Mustard Powder



Dukkha Seasoning



Fajita Seasoning



Fish Seasoning



Five Spice Powder



Garam Masala



Garlic Salt Seasoning



Greek Seasoning



Habanero Chili Powder



Harissa Seasoning



Hot Paprika



Italian Seasoning Ground



Jerk Seasoning



Lamb Seasoning



Lemon Dill Seasoning

SEASONINGS BLENDS



Lemon Salt



Mango Curry Powder



Mexican Chili Powder



**Mexican Chili Powder
No Salt**



Mixed Peppercorn



Montreal Chicken Spice



Montreal Steak Spice



Moroccan Seasoning



Pickling Spice



Piri Piri Seasoning



Pizza Seasoning



Potato Seasoning



Poultry Seasoning



Provincial Fine Herbs



Pumpkin Pie Seasoning



Rib Rub Seasoning



Savory Cocoa Chili Powder



Seafood Seasoning

**Seasoned Meat Tenderizer****Seasoned Pepper****Seasoning Salt****Shawarma Spice****Southern Style Pork Rub****Steak Spice Ground****Steak Spice Cracked****Steak Spice Whole****Taco Seasoning**

Did you know?

Our steak spice was created 45 years ago, by Shashi himself, way back in the 70s. To this day, it remains as one of our top selling flavor!

**Tandoori Seasoning****Tex Mex Seasoning****Ultimate Chicken Seasoning****Unseasoned Meat Tenderizer****Vanilla sugar****Vegetable Seasoning****Zaatar****Zesty Pepper Medley**

SEASONINGS HERBS

We have travelled, near and far, to procure only the finest herbs for our valued customers. At Shashi Foods, we're equipped for high-volume food processing and capable of supplying a panoply of food products to our valued partners at their scale. Through careful sourcing, we procure and offer an outstanding array of delicious herbs.



Basil Ground



Basil Rubbed



Chamomile Flowers



Chives



Cilantro Flakes



Dill Weed



Lavender Flowers



Marjoram Ground



Marjoram Rubbed



Oregano Ground



Oregano Rubbed



Parsley Flakes



Did you know?

Rosemary is a happy herb, known for boosting concentration and reducing stress levels.



Rosemary Ground



Rosemary Rubbed



Sage Ground



Sage Rubbed



Savory Ground



Savory Rubbed



Spearment Rubbed



Tarragon Rubbed



Thyme Ground



Thyme Rubbed



Thyme Rubbed Spanish

AWARDED FOR OUR KNOW-HOW AND CREATIVE VISION

Shashi's product development and culinary expertise are second to none in terms of both sheer deliciousness and overall marketability. And you needn't take our word for it: When an artisan cracker company was in search of new flavor toppings for an innovative line of flatbreads, Shashi's team went to task. Purpose driven, our spice experts created a proprietary blend with incredible flavor and rich aromas, unlike no other on the market. This perfect combination of gourmet flatbread seasoned with Shashi's exclusive premium blends received numerous Sofi Awards for Culinary Expertise.



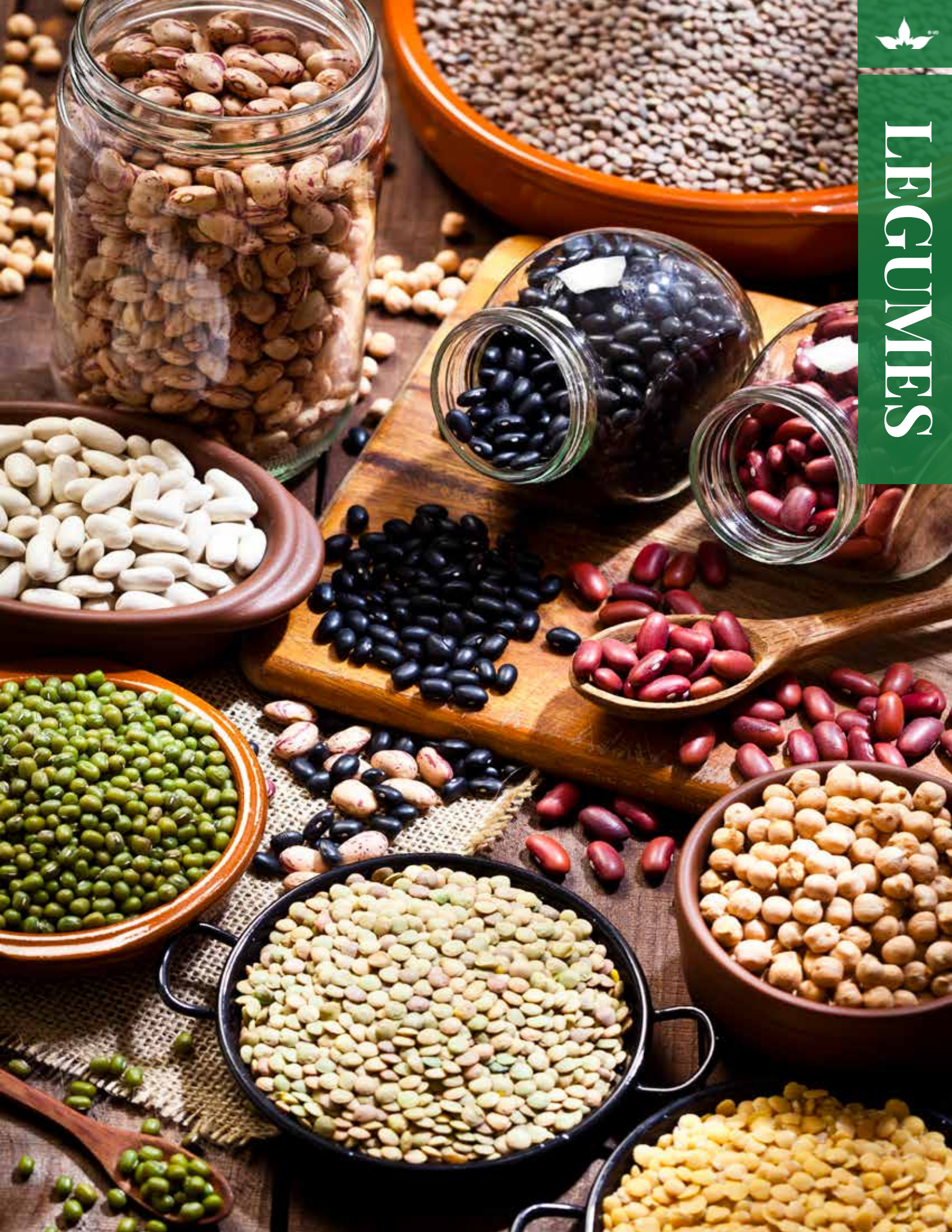
THE SHASHI WORLD AUSTRALIA

Embark on a journey of breathtaking views, iconic landscapes, and enjoy the finest seafood you will ever taste. Surrounded by waters, Australia is home to plenty of wildlife and an abundance of plant species that differ between the south and northern areas, mainly due to climate contrasts. With years of combined native ingredients, Australia's cuisine has brought a mixture of flavor and mouth-watering seafood dishes. Most notable for chickpeas grown in its location, it is an important crop in their farming systems.

As we look for ways to incorporate wholesome foods into our everyday lives, we start at the source – our strategic partners. Well regarded as culinary innovators, our premium chickpeas – a healthy superfood high in fiber, and essential nutrients – are imported from Australia. These legumes are the main ingredients in hummus, a widely popular Mediterranean dip full of exquisite flavor and earthy spices. At Shashi Foods, we offer our variety of chickpeas and milling options, including flour, split, and whole.



LEGUMES



LEGUMES

BEANS

Shashi Foods offers a vast variety of premium legumes, packed with fiber, protein, and many nutrients that have been direct-sourced, locally and from across the world.



Adzuki Beans



Baby Lima Beans



Black Turtle Beans



Blackeye Beans



Dark Red Kidney Beans



Great Northern Beans



Light Red Kidney Beans



Lupini Beans



Moong Beans Whole



Navy Beans



Pinto Beans



Romano Beans



Small Red Beans



Soya Beans

LEGUMES

PEAS & LENTILS



**Beluga Lentils
(Black Lentils)**



Blackeye Split



Brown Lentils



Chana Dhal



Chick Peas



Chick Peas Split



French DuPuy Lentils



Green Lentils - Easton



Green Lentils - Laird



Green Split Peas



Green Whole Peas



Red Split Lentils



Soup Mix



Yellow Split Peas



Yellow Whole Peas



THE SHASHI WORLD PERU

Explore captivating terrains of soaring mountains, tropical rain forests, and extraordinary deserts. Peru is an intricate and diverse culture with a deeply rooted history, inspiring a fusion of impeccable flavor and the finest superfoods. Traditional Peruvian foods include ceviche – a seafood dish seasoned with delightful spices, fresh herbs, and hints of citrus. Renowned for agricultural innovation, locals welcomed the introduction of new foods, and soon after began cultivation of Quinoa.

Peru is one of the top producers of quinoa, a nutritious superfood tracing back thousands of years. Historically, it was cultivated and consumed by the locals, but with its growing popularity, production shifted in order to meet global demand. Its diverse use in a variety of meals gives individuals a source of high-packed protein to consume. Our premium quinoa is made with integrity and maintains the highest quality, offering various milling options from whole to ground.



SUPERFOODS & GRAINS



SUPERFOODS & GRAINS

SUPERFOODS



Our passion is to exceed the efforts of others in our industry to deliver fresh flavor, untouchable quality and clear advantage to our customers. That's why we offer an outstanding selection of superfoods, including quinoa, hemp, chia, and more! Extremely nutritious and packed with antioxidants, superfoods are renowned for their many health benefits.



Black Chia Seeds



**Black Chia Seeds
(Organic)**



Black Quinoa



**Black Quinoa
(Organic)**



Black Sesame Seeds



Brown Flax Seeds



Brown Sesame Seeds



Camu Camu Powder



Medium Desiccated Coconut



**Flax Seeds
(Organic)**



Goji Berries



Golden Berries

**Golden Flax Seeds****Hemp Hearts****Hemp Seeds**

Did you know?

Hemp seeds are very nutritious, healthy, and high in fiber, pairing well with virtually anything including smoothies, salads, yoghurts and more!

**Maca Powder****Millet Whole****Oriental Mustard Seed****Red Quinoa****Red Quinoa (Organic)****Sorghum Whole****Toasted Sesame Seed****Tri-Color Quinoa****White Chia Seeds****White Chia Seeds (Organic)****White Quinoa****White Quinoa (Organic)****White Sesame Seed Hulled**

SUPERFOODS & GRAINS

GLUTEN-FREE FLOUR

If it can be milled, Shashi Foods has you covered. We have a huge product line of milled product from classic grains to superfoods and fruits in a variety of sizes, textures and powder forms.



Black Chia Seed Ground



Black Turtle Bean Flour



Blackeye Bean Flour



Brown Rice Flour



**Chick Pea Falafel
Ground / Meal**



Chick Pea Flour



Coconut Flour



Fava Coarse GR



**Flax Seed
Ground / Meal**



Green Split Pea Flour



Green Whole Pea Flour



Millet Flour



Quinoa Flour



Red Lentils Flour



Rice Flour



Sorghum Flour



**White Chia Seed
Ground / Meal**



Yellow Corn Flour



Yellow Split Pea Flour

SUPERFOODS & GRAINS

ORGANIC FLOUR



Organic Brown Rice Flour



Organic Black Chia Meal



Organic White Chia Meal



Organic White Quinoa Flour



Organic White Rice Flour

SUPERFOODS & GRAINS

GRAINS



Brown Basmati Rice



Bulgur Wheat Coarse



Bulgur Wheat Fine



Bulgur Wheat Medium



Pearl Barley



Pot Barley



Quick Rolled Oats



**Quick Rolled Oats
(Organic)**



Rolled Oats



**Rolled Oats
(Organic)**



Steel Cut Oats



**Steel Cut Oats
(Organic)**



Thick Rolled Oats



**Thick Rolled Oats
(Organic)**



White Basmati Rice



MISCELLANEOUS OTHER GOODIES

Shashi Foods offers a vast selection covering over 300 ingredients spanning seasonings, legumes, and superfoods and grains. Can't find what you're looking for? Contact our team, we may have a source.



Alum Powder



Beef Soup Base 12 Kg



**Chicken Soup Base 12 Kg
NO MSG**



Chicken Soup Base 12 Kg



Citric Acid



Corn Starch



MSG



Paprika Oleoresin



Tamarind Paste



Tamarind paste is made from a sour, dark, sticky fruit that grows in a pod on a tamarind tree? It is traditionally used in sweets, such as desserts and candies, but in Thailand, it is mainly used in savory dishes.



THE SHASHI WORLD INDIA

Take a walk through the bustling streets of India and taste the exotic flavor they have to offer. Known as a culinary leader with an established pallet for unique spices and exquisite aromas, the country is known for its native dish – curry. It is made with earthly seasonings, high quality turmeric, fresh vegetables, and meats like chicken or beef that will warm your soul. The ideal combination of hot temperatures, high humidity and heavy rainfall allows numerous plants and species to flourish.

With an abundance of spices in their own backyard, India is well positioned as a prominent player in agricultural trade. Our premium turmeric is sourced directly from India, a top exporter in the global market. For centuries, this spice has been used in cooking and for medicinal practices, renowned for its healing properties. Turmeric has a rich yellow color, pungent fragrance and wonderful warm essences – a little bitter, with peppery notes. This earthy spice offers a variety of ways to transform simple meals.



King of Spice™



KASUKU™

THE SHASHI WORLD KASUKU™

Did you know?

Kasuku™, formerly King of Spice.™

Kasuku™ means parrot in Swahili. The brand name was changed to Kasuku™ to celebrate the magnificence of the parrot from their intelligence, vibrant colors and variety. Similar to our line of Kasuku™ spices, herbs and curated blends that come in a vibrant array of colors, and flavors from around the world.

BOTTLED PRODUCTS

Kasuku™

We carry a vast variety of premium spices, herbs and specially curated blends designed for the food industry. As a trusted brand in North America, for over two decades, we continuously expand our line of products to include unique and on trend flavor. Whether you're looking for a top supplier for standard herbs and spices, or in search of innovative blends, we got you covered.



All Purpose Seasoning	SAPSKS9BT3	9x700 gm
Allspice Ground	SALLKS8JG2	8x2.15kg
	SALLKS9BT2	9x454 gm
Allspice Whole	SALLKS8JG1	8 x 1.80kg
	SALLKS9BT1	9x365 gm
Ancho Chili Powder	SAPGKS9BT3	9x454 gm
Anise Ground	SANIKS9BT2	9x454 gm
Anise Seeds Whole	SANIKS8JG1	8x2 kg
	SANIKS9BT1	9x454 gm
Bacon Bits	SBACKS8JG1	8x1.80kg
	SBACKS9BT1	9x375 gm
Basil Ground	SBASKS9BT2	9x360 gm
Basil Rubbed	SBASKS8JG3	8x681 gm
	SBASKS9BT3	9x140 gm
Bay Leaves Ground	SBAYKS9BT2	9x454 gm
Bay Leaves Whole	SBAYKS8JG3	8 x 227 gm
	SBAYKS9BT3	9x65 gm
BBQ Seasoning	SBBQKS8JG2	8x4.2kg
	SBBQKS9BT3	9x1000 gm
Black Mustard Seed Ground	SMUBKS9BT2	9x454 gm
Black Mustard Seed Whole	SMUBKS9BT1	9x454 gm
Black Pepper Cracked	SPBLKS8JG3	8x2.05kg
	SPBLKS9BT3	9x454 gm

Black Pepper Ground	SPBLKS8JG2	8 x 2.27kg
	SPBLKS9BT2	9x454 gm
Black Pepper Whole	SPBLKS8JG1	8x2.27kg
	SPBLKS9BT1	9x454 gm
Black Sesame Seed	GSMBKS9BT1	9x454 gm
Blue Poppy Seed	SPOPKS8JG1	8 x 2.55kg
	SPOPKS9BT1	9x600 gm
Brown Sesame Seed	GSMNBK9BT1	9x454 gm
Cajun Cooking Spice	SCAJKS8JG2	8 x3.25kg
	SCAJKS9BT2	9x600 gm
Caraway Seed Ground	SCARKS8JG2	8x2.15kg
	SCARKS9BT2	9x454 gm
Caraway Seed Whole	SCARKS8JG1	8x2.20kg
	SCARKS9BT1	9x454 gm
Cardamom Ground	SCDMKS8JG2	8x2.0kg
	SCDMKS9BT2	9x454 gm
Cardamom Seed Decorticated	SCDMKS9BT1	9x454 gm
Cardamom Whole	SCDMKS8JG1	8x1.32kg
	SCDWKS9BT1	9x400 gm
Cayenne Pepper	SCAYKS8JG2	8x2.40kg
	SCAYKS9BT2	9x454 gm
Celery Salt	SCELSKS8JG3	8x4kg
	SCELSKS9BT3	9x1000 gm
Celery Seed Ground	SCELSKS9BT2	9x454 gm
Celery Seeds	SCELSKS8JG1	8x1.80kg
	SCELSKS9BT1	9x454 gm
Chili Powder-Mexican	SMEXKS8JG2	8x3kg
	SMEXKS9BT3	9x500 gm
Chilies Red Crushed	SCHIKS8JG3	8x1.82kg
	SCHIKS9BT3	9x340 gm
Chilies Whole	SCHIKS8JG1	8x500gm
	SCHIKS9BT1	9x100 gm
Chipotle Mango	SCMRKS8JG3	8x2.27 kg
	SCMRKS9BT3	9x454 gm
Chipotle Powder	SCHPKS8JG2	8x2.40kg
	SCHPKS9BT2	9x454 gm
Chives Small Chop	SCHVKS8JG3	8x260gm
	SCHVKS9BT3	9x40 gm
Cilantro Flakes	SCISK9BT3	9x120 gm
Cinnamon Ground	SCINKS8JG2	8x2kg
	SCINKS9BT2	9x375 gm
Cinnamon Sticks"3"	SCINKS8JG3	8x1.1 kg
	SCINKS9BT3	9x275 gm
Cinnamon Sticks"6"	SCINKS8JG6	8x1 kg
	SCINKS9BT6	9x250 gm
Cinnamon Sugar	SCINKS8JG4	8 x 4kg
	SCINKS9BT3	9x454 gm

BOTTLED
Kasuku™



Citric Acid	SCITKS8JG1	8 x 4kg
	SCITKS9BT1	9x840 gm
Cloves Ground	SCLOKS8JG2	8x2 kg
	SCLOKS9BT2	9x454 gm
Cloves Whole	SCLOKS8JG1	8x1.55kg
	SCLOKS9BT1	9x400 gm
Cocoa Powder	HCOPKS9BT2	9x350 gm
Coriander Ground	SCORKS8JG2	8x1.70kg
	SCORKS9BT2	9x454 gm
Coriander Seeds Whole	SCORKS8JG1	8x1.40kg
	SCORKS9BT1	9x250 gm
Cream of Tartar	SCOTKS8JG1	8x3.2kg
	SCOTKS9BT1	9x850 gm
Cumin Seed Ground	SCUMKS8JG2	8x2kg
	SCUMKS9BT2	9x454 gm
Cumin Seed Whole	SCUMKS8JG1	8x2.15kg
	SCUMKS9BT1	9x454 gm
Curry Powder	SCPMKS8JG3	8x2kg
	SCPMKS9BT3	9x454 gm
Curry Powder (Hot)	SCPHKS9BT3	9x454 gm
Dill Weed	SDLWKS8JG3	8x600gm
	SDLWKS9BT3	9x120 gm
Fennel Seed Ground	SFENKS8JG2	8x2kg
	SFENKS9BT2	9x454 gm
Fennel Seed Whole	SFENKS8JG1	8x2.3kg
	SFENKS9BT1	9x454 gm
Fenugreek Seed Whole	SFNUKS9BT1	9x454 gm
Fish Tandoori Seasoning	SFISKS9BT3	9x454 gm
Flax Seed Whole	GFLXKS8JG1	8x3kg
	GFLXKS9BT1	9x454 gm
Garam Masala	SGRMKS8JG3	8 x 2kg
	SGRMKS9BT3	9x454 gm
Garlic Granulated	SGRGKS8JG1	8x2.5kg
	SGRGKS9BT3	9x700 gm
Garlic Minced	SGRMKS9BT3	9x600 gm
Garlic Powder	SGRPKS8JG2	8x2.27kg
	SGRPKS9BT2	9x550 gm
Garlic Salt	SGRSKS8JG3	8x5.40kg
	SGRSKS9BT3	9x1140 gm

Ginger Ground	SGINKS8JG2	8x1.70kg
	SGINKS9BT2	9x454 gm
Greek Seasoning	SGRKS8JG3	8x3.25 kg
	SGRKS9BT3	9x700 gm
Green Pepper Corn	SPCGKS9BT1	9x250 gm
Himalayan Pink Salt	SHPSKS9BT1	9x1000 gm
Italian Seasoning	SITSKS8JG3	8x900 gm
	SITSKS9BT3	9x200 gm
Jerk Seasoning	SJERKS8JG3	8 x 3.30kg
	SJERKS9BT3	9x454 gm
Juniper Berries	SJUNKS9BT1	9x380 gm
Kalonji Seed	SKALKS9BT1	9x454 gm
Lemon Pepper	SLEPKS8JG3	8 x 4kg
	SLEPKS9BT3	9x454 gm
Mace Ground	SMACKS9BT2	9x454 gm
Mace Whole	SMACKS9BT1	9x454 gm
Marjoram Rubbed	SMARKS8JG3	8x500gm
	SMARKS9BT3	9x113 gm
Mint Rubbed	SMNTKS8JG3	8x650gm
	SMNTKS9BT3	9x180 gm
Mixed Peppercorn (Blended)	SPMXKS8JG3	8x2.40kg
	SPMXKS9BT1	9x550 gm
Montreal Chicken Spice	SMCSKS8JG3	8x2.80kg
	SMCSKS9BT03	9x700 gm
Montreal Steak Spice	SMSSKS8JG3	8x2.31kg
	SMSSKS9BT3	9x700 gm
MSG	SMSGKS8JG1	8x3.40 kg
	SMSGKS9BT1	9x850 gm
Mustard Ground	SMUYKS8JG2	8x2kg
	SMUYKS9BT2	9x454 gm
Mustard Seed Whole	SMUYKS8JG1	8x3kg
	SMUYKS9BT1	9x700 gm
Nutmeg Ground	SNUTKS8JG2	8x2.5kg
	SNUTKS9BT2	9x500 gm
Nutmeg Whole	SNUTKS8JG1	8x2.80kg
	SNUTKS9BT1	9x454 gm
Onion Chopped	SONCKS8JG3	8x1.36 kg
	SONCKS9BT3	9x200 gm
Onion Flakes	SONFKS8JG3	8 x 1.05 kg
	SONFKS9BT3	9x200 gm
Onion Granulated	SONGKS8JG1	8x2.2kg
	SONHKS9BT1	9x550 gm
Onion Minced	SONMKS9BT3	9x425 gm
Onion Powder	SONPKS8JG2	8x2kg
	SONPKS9BT2	9x500 gm
Onion Salt	SONSKS8JG3	8x5kg
	SONSKS9BT3	9x1140 gm

BOTTLED
Kasuku™



Oregano Ground	SOREKS8JG2	8 x 1.8kg
	SOREKS9BT2	9x340 gm
Oregano Rubbed	SOREKS8JG1	8 x 1kg
	SOREKS9BT1	9x180 gm
Paprika Hot	SPASKS9BT3	9x500 gm
Paprika Hungarian	SPAHKS8JG2	8x2.5kg
	SITSKS9BT3	9x500 gm
Paprika Smoked	SPSMKS8JG3	8x2.5 kg
	SPSMKS9BT3	9x600 gm
Paprika Spanish	SPASKS8JG2	8x 2.5 kg
	SPASKS9BT2	9x500 gm
Parsley Flakes	SPARKS8JG3	8x227gm
	SPARKS9BT3	9x65 gm
Pickling Spice	SPKLS8JG3	8 x 2kg
	SPKLS9BT3	9x350 gm
Pink Peppercorn	SPCPKS8JG1	8x1.25 kg
	SPCPKS9BT1	9x275 gm
Piri Piri Seasoning	SPIRKS9BT3	9x454 gm
Pizza Seasoning	SPISKS8JG2	8 x 2.20kg
	SPISKS9BT3	9x454 gm
Potato Seasoning	SPTSKS9BT3	9x454 gm
Poultry Seasoning	SPOUKS8JG3	8 x 2kg
	SPOUKS9BT3	9x340 gm
Provincial Fine Herbs	SPFHKS9BT3	9x150 gm
Rosemary Ground	SROSKS8JG2	8 x 1.8kg
	SROSKS9BT2	9x340 gm
Rosemary Rubbed	SROSKS8JG3	8 x 900gm
	SROSKS9BT1	9x190 gm
Sage Ground	SSAGKS8JG2	8 x 1.57kg
	SSAGKS9BT2	9x340 gm
Sage Rubbed	SSAGKS8JG3	8 x 900gm
	SSAGKS9BT1	9x200 gm
Savory Ground	SSAVKS9BT2	9x340 gm
Savory Whole	SSAVKS9BT1	9x225 gm
Seafood Seasoning	SSEKS9BT3	9x750 gm
Seasoned Meat Tenderizer	SSMTKS9BT3	9x454 gm
Seasoned Pepper	SSPSKS9BT3	9x454 gm
Seasoning Salt	SSSTKS8JG3	8x5 kg
	SSSTKS9BT3	9x900 gm

Shawarma Spice	SSAHKS9BT3	9x454 gm
Smoky Citrus	SCIBKS8JG3	8x3 kg
	SCIBKS9BT3	9x454 gm
Star Anise	SASTKS8JG1	8x1 kg
	SASTKS9BT1	9x200 gm
Sumac Ground	SSUMKS9BT2	9x454 gm
Taco Seasoning	STACKS9BT3	9x454 gm
Tandoori Spice	STANKS8JG3	8x2.3kg
	STANKS9BT3	9x600 gm
Tarragon	STARKS8JG3	8 x 340gm
	STARKS9BT3	9x100 gm
Texmex Spice	STXMKs9BT3	9x454 gm
Thyme Ground	STHYKS8JG2	8 x 1.70kg
	STHYKS9BT2	9x340 gm
Thyme Rubbed	STHYKS8JG1	8 x 1.10kg
	STHYKS9BT3	9x200 gm
Turmeric Ground	STUMKS8JG2	8 x 2.435kg
	STUMKS9BT2	9x454 gm
Tuscan Blend	STUSKS8JG3	8x1 kg
	STUMKS9BT3	9x500 gm
Unseasoned Meat Tenderizer	SUMTKS8JG3	8 x 5.50kg
	SUMTKS9BT3	9x454 gm
White Pepper Ground	SPWHKS8JG2	8 x2.40kg
	SPWHKS9BT2	9x454 gm
White Pepper Whole	SPWHKS8JG1	8 x 3 kgs
	SPWHKS9BT1	9x454 gm
White Poppy Seed	SPOWKS9BT1	9x600 gm
White Sesame Seed	GSESKS8JG1	8x 2.60kg
	GSESKS9BT1	9x500 gm





As a trusted brand in North America, for over two decades, we continuously expand our line of products to include unique and on trend flavors. Whether you're looking for a top supplier for standard herbs and spices, or in search of innovative blends, we got you covered.





INGREDIENTS

- 2 lbs of chicken legs
- 3 tablespoon of Kasuku™ Tandoori Spice
- 2 tablespoon of greek yoghurt
- 1 tablespoon of fresh ginger puree
- 1 tablespoon of fresh garlic puree
- 2 tablespoons of olive oil
- 1 teaspoon of Himalayan pink salt
- Juice from 1 whole lime

RECIPE TRADITIONAL TANDOORI CHICKEN

We understand the importance of sharing a meal with your nearest and dearest. That's why we want to share with you our Shashi family recipe for tandoori chicken. This delicious meal is filled with pungent flavor, hints of citrus and tasty aromas that fill the air, bringing loved ones together; gathering in the backyard on hot summer afternoons and enjoying iced cold colas, while tuning in to the soft sound of sizzling chicken on the BBQ. From our family to yours, bon appetit!

INSTRUCTIONS

1. Set chicken aside.
2. Mix all ingredients together, creating the marinade.
3. Hand rub the marinade onto the chicken.
4. Cover and let sit for an hour or more, ideally overnight, in the refrigerator.
5. Turn on BBQ to medium heat. Grill chicken, about 20 minutes on each side, or until golden brown.
6. Serve with raita, naan or home fries, and an iced cold mango juice!



FROM THE TRAVEL JOURNALS OF AJAY SHAH

Excerpt from the worldwide sourcing adventures of the Shashi family

“ Once embarking on a trip to Asia, after just finishing stops in Hong Kong and China, it was time to hit the country of Vietnam. It would only be fitting to stop and learn about the world’s most popular spice, from the world’s largest exporter of pepper. Learning about pepper was an eye opening experience, straight from the source. Farmers, processors, and exporters work individually, yet altogether, since the government releases export quantities of individual exporters for the world to see.

Over 4 days, visiting 9 companies in Dac Lac province, the predominant processing area for pepper, I was able to see many different styles and qualities of procurement of pepper. One of the most amazing things about coming to Vietnam was understanding that green, black and white pepper come from the same berry, but cultivated at different times.

Green peppercorns are usually only cultivated and kept in brine. Other green peppercorns are then sundried and become black pepper. Whereas white pepper is actually a fermented peppercorn, where the skin falls off and then dried. This gives it an earthy, skunky smell, but is used in Asian cuisine majority of the time.

Leaving back from processing plants in Dac Lac and heading back to my hotel, the old French colony of Vietnam has beautiful aromas of baguettes swirling around the streets, while enjoying the Vietnamese sandwiches that took all the earthy smells away from the factories, and then enjoying delectable cuisine in Saigon City, now known as Ho Chi Minh City!

Ajay Shah



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