

OUR LOCATIONS

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Glendale Warehouse - USA

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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.

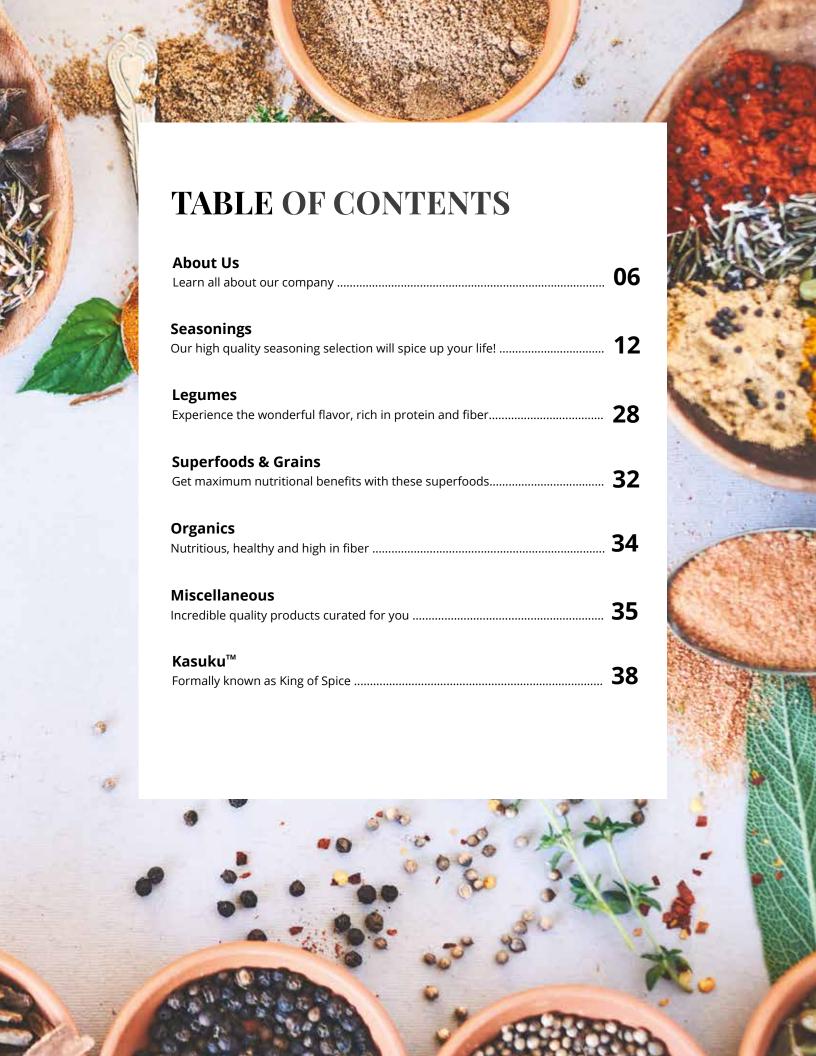
Mission

Through careful sourcing and curating we supply seasonings, superfoods, and gluten free flours with unmatched quality and excitement to our customers.

Vision

North America's leading source for globally procured and locally curated seasonings.





ABOUT **OUR COMPANY**

Shashi Foods, a unit of the Shah Canada Group of Companies, is a food science and technology company 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. We are one of the largest seasoning provider in North America and 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



Packaging it right

Be a triple-threat. We've invested in state-of-the-art autopacking 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. Some of the packaging options we provide include those suited to:

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

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.

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

- Flavor
- Textures
- Aromas
- Colors

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.

Count on us to ensure:

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

Formulations

Looking for products with exact specifications? Our team of in-house food scientists and culinary experts will get to the task! We work with our partners to re-create existing products or develop new formulations that meet their needs.

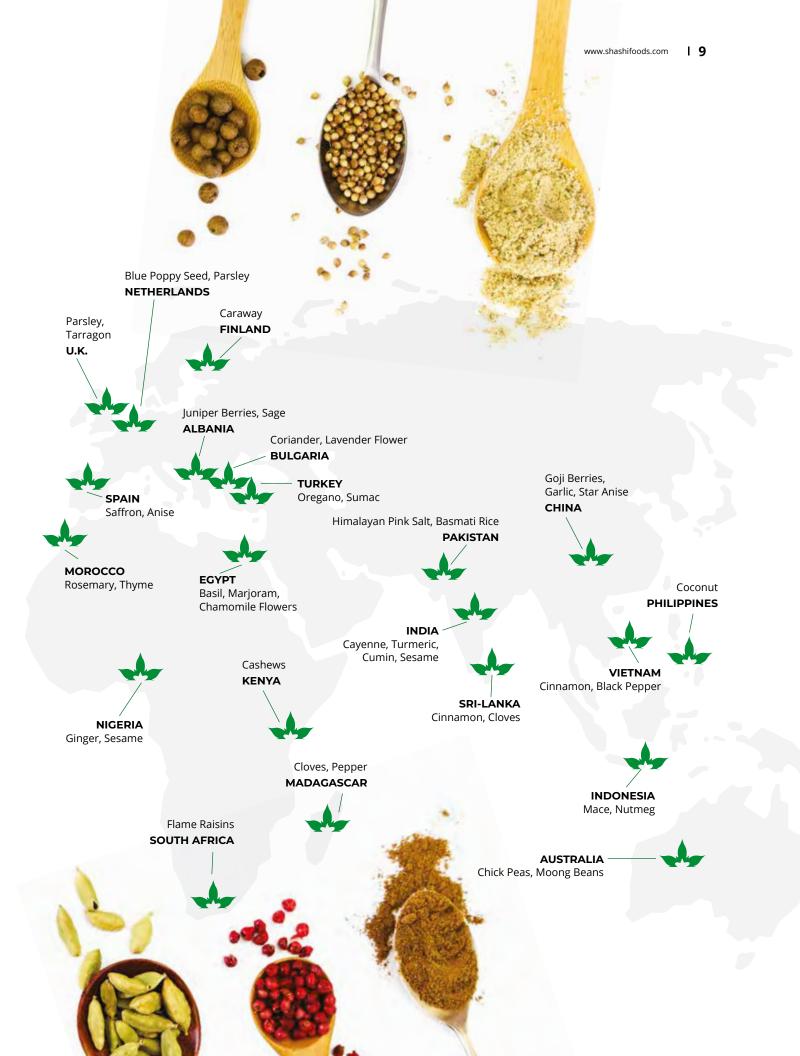
From concept to market, we'll make sure:

- All products meet your specifications
- Formulations with exact nutritional values, colors and flavors

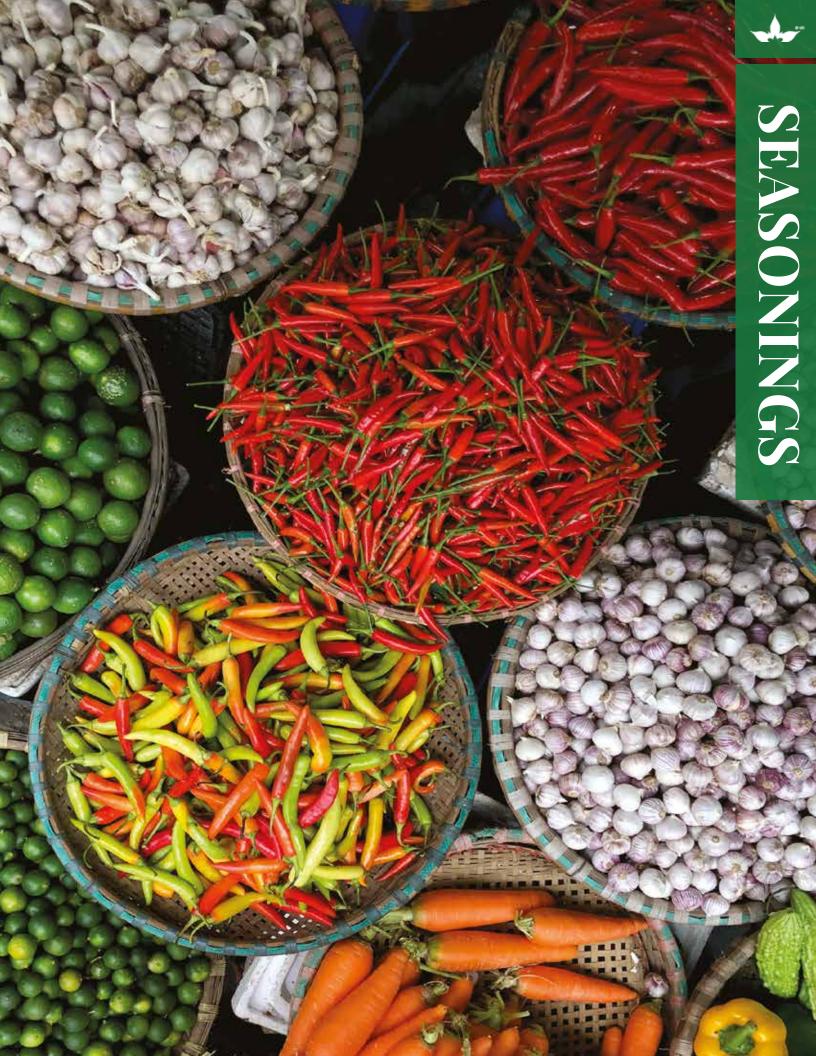
OUR SOURCES THE SHASHI WORLD

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.









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.





SEASONINGS **SPICES**





Chili Crushed

Chili Whole



Chipotle Powder



Cinnamon Bark



Cinnamon Ground



Cinnamon Sticks 12"



Cinnamon Sticks 3"



Cinnamon Sticks 6"



Citric Acid



Cloves Ground



Cloves Whole



Cocoa Powder



Coriander Seed Ground



Coriander Seeds Whole



Coriander Split



Cumin Seed Ground



Cumin Seeds Whole



Dill Seed Ground



SEASONINGS **SPICES**



Kalonji (Onion Seeds)



Kasuri Methi Leaves (Fenugreek Leaves)



Lemon Granules (Lemon Peels)



Lemongrass Powder



Long Pepper



Mace Ground



Mace Whole



MSG



Nutmeg Ground



Nutmeg Whole



Onion Chopped



Onion Granulated



Onion Minced



Onion Powder



Onion Sliced



Orange Peel



Paprika Hot



Paprika Chinese 120 Asta



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.





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



Rosemary
Cut & Sifted



Rosemary Ground



Rosemary Leaves



Sage Ground



Sage Rubbed



Savory Ground



Savory Leaves



Spearmint Rubbed



Tarragon Leaves



Thyme Ground

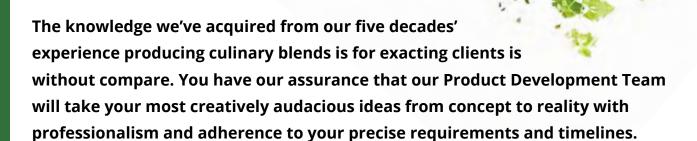


Thyme Rubbed

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.

SEASONINGS **BLENDS**







SEASONINGS BLENDS



Harissa Seasoning



Hot Honey Seasoning



Jerk Seasoning



Korean BBQ Seasoning



Lemon Pepper Seasoning



Lemon Salt



Mexican Chili Powder



Mexican Chili Powder No Salt



Montreal Chicken Spice



Montreal Steak Spice



Moroccan Seasoning



Onion Salt



Paprika Smoked



Pickling Spice



Piri Piri Seasoning



Pizza Seasoning



Potato Seasoning



Poultry Seasoning





Tandoori Seasoning



Tex Mex Seasoning



Ultimate Seasoning



Unseasoned Meat Tenderizer



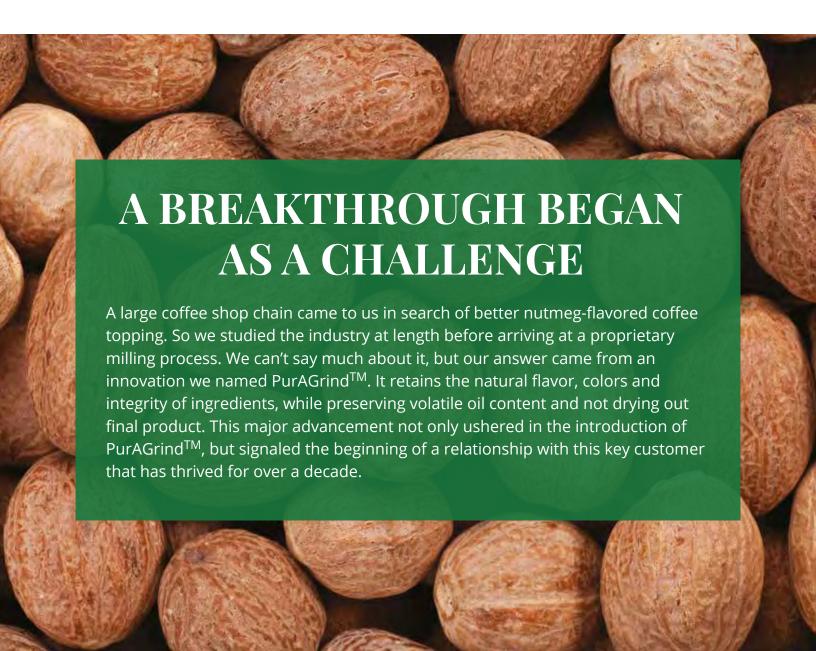
Vanilla Sugar



Za'atar Seasoning

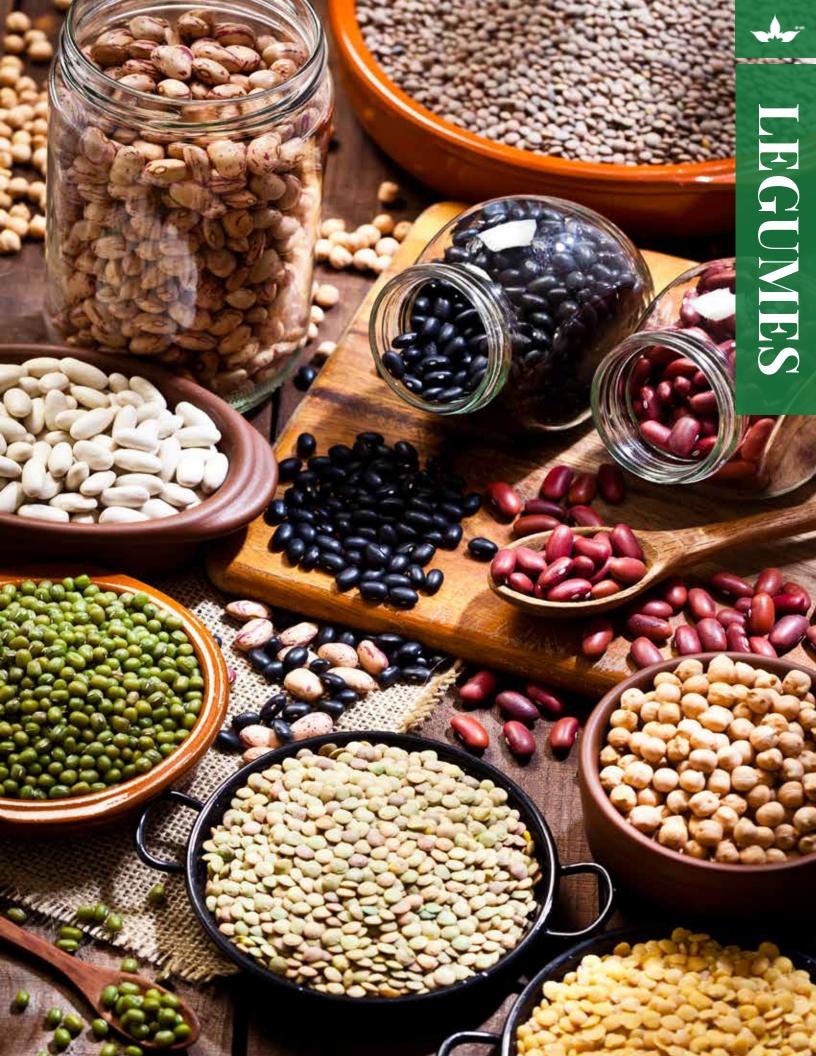


Zesty Pepper Medley



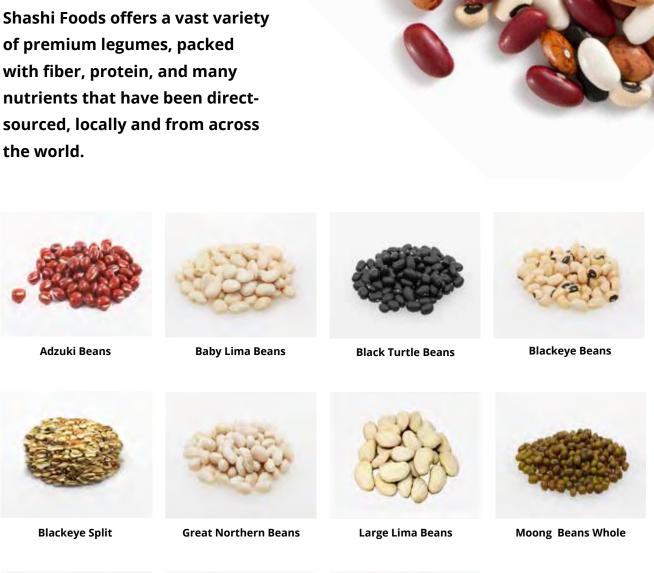






LEGUMES **BEANS**

of premium legumes, packed with fiber, protein, and many nutrients that have been directsourced, locally and from across the world.









Pinto Beans



Red Beans - Small



Red Kidney Beans - Dark







Romano Beans



Soup Mix



Soya Beans

LEGUMES PEAS & LENTILS



Chick Peas 8 mm



Green Split Peas



Green Whole Peas



Yellow Split Peas



Yellow Whole Peas



Beluga Lentils



Brown Lentils



DuPuy French Lentils



Green Lentils - Easton

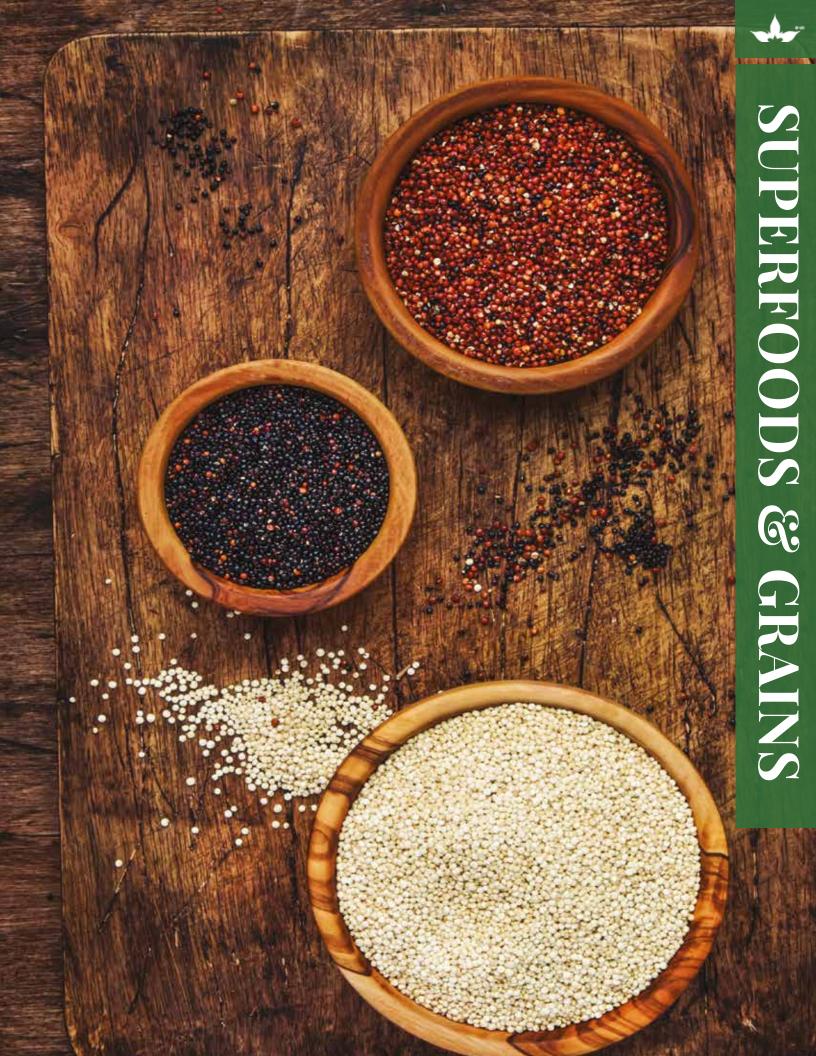


Green Lentils - Laird



Red Lentils Split





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.



SUPERFOODS & GRAINS GLUTEN-FREE FLOUR







Organic Black Chia Ground



Organic Black Chia Seeds



Organic Flax Seeds Brown



Organic Hemp Hearts



Organic Quinoa Black



Organic Quinoa Red



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



Organic Flax Seed Meal (Brown)



Organic White Quinoa Flour



SUPERFOODS & GRAINS **GRAINS**







Bulgur Wheat - Fine



Bulgur Wheat - Medium



Italian Farro

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.

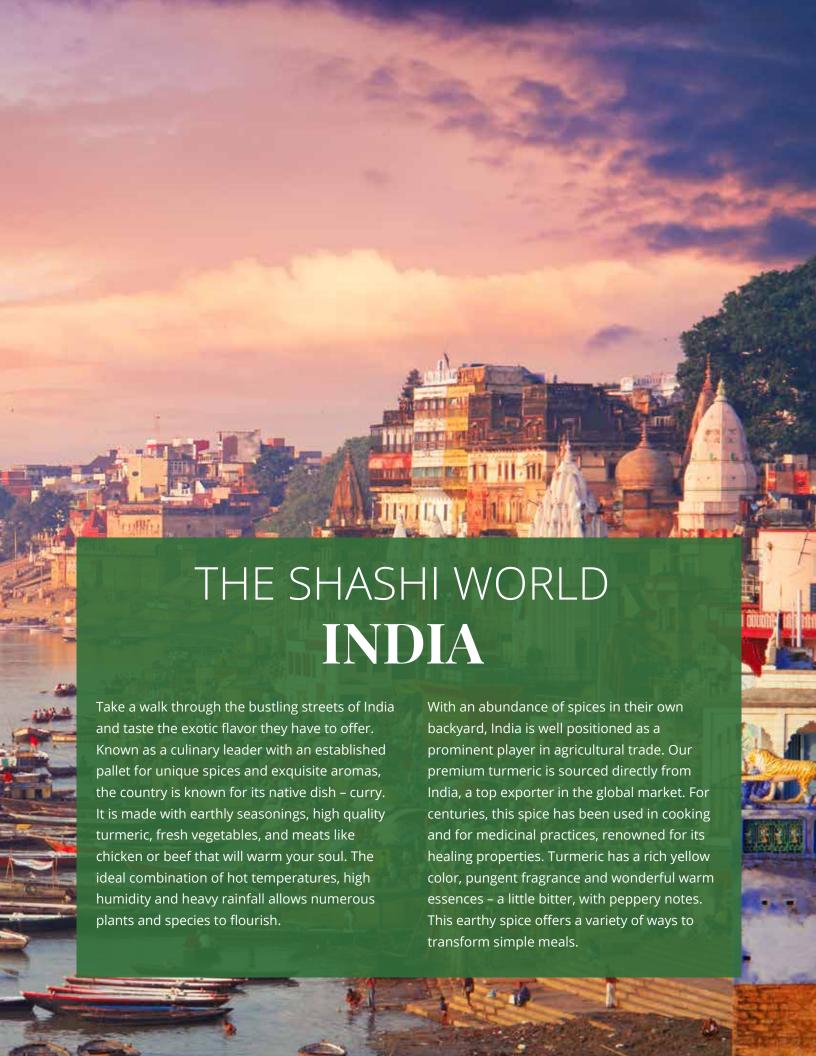


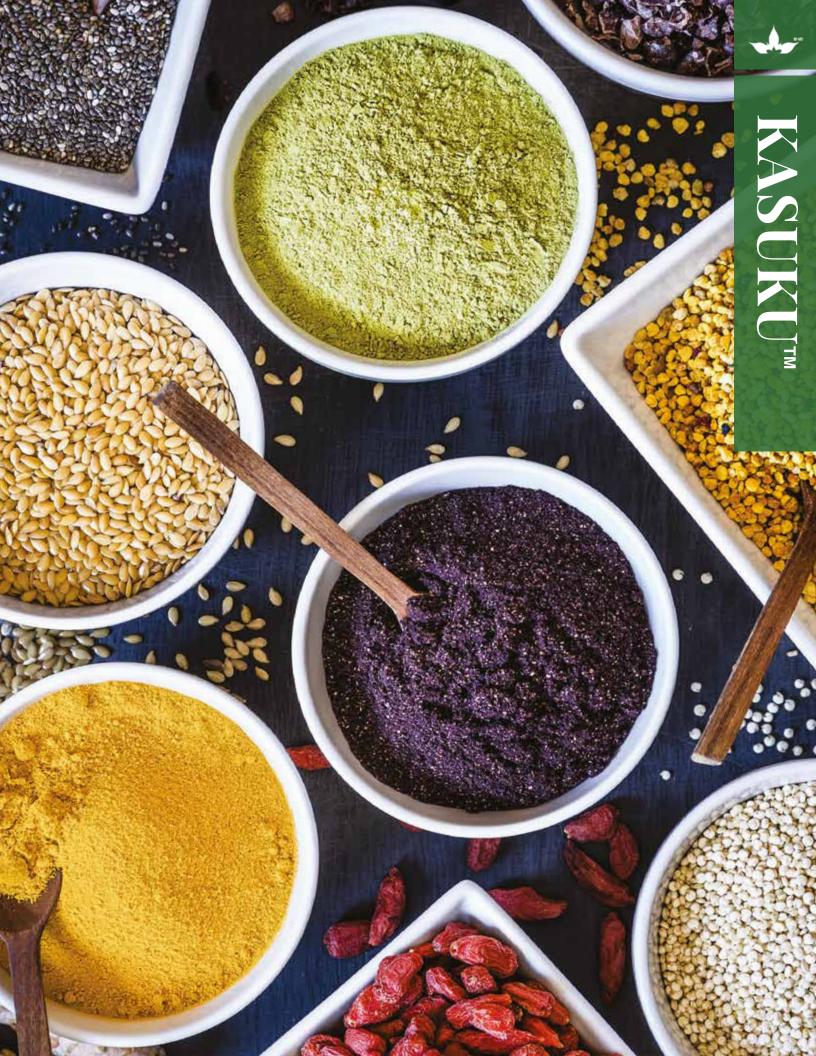
Medium Desiccated Coconut



Corn Starch









THE SHASHI WORLD

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.

King of Spice™



BOTTLED PRODUCTS

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.

Product	Bottles		Jugs		Boxes	
All Purpose Seasoning	SAPSKS9BT3	9 x 580 g	SALLKS4JG3	4 x 2.2 kg	SAPSKS2502	5 LB
All You Need™ Seasoning	SALYKSBT02	9 x 630 g	_	_	SALYKS2502	5 LB
Allspice	SALLKS9BT1	9 x 340 g	SALLKS4JG1	4 x 1.43 kg	SALLKS2501	5 LB
Allspice Ground	SALLKS9BT3	9 x 400 g	SALLKS4JG2	4 x 1.7 kg	SALLKS2502	5 LB
Ancho Chili Seasoning	SAPGKS9BT3	9 x 550 g	SAPGKS4JG2	4 x 2 kg	SAPGKS2501	5 LB
Anise Seeds	SANIKS9BT1	9 x 400 g	SANIKS4JG1	4 x 1.5 kg	SANIKS2501	5 LB
Anise Seeds Ground	SANIKS9BT2	9 x 454 g	_		SANIKS2502	5 LB
Basil Ground	SBASKS9BT2	9 x 280 g	SBASKS4JG2	4 x 1.2 kg	SBASKS2502	5 LB
Basil Rubbed	SBASKS9BT3	9 x 140 g	SBASKS4JG1	4 x 600 g	SBASKS2501	5 LB
Bay Leaves	SBAYKS9BT3	9 x 70 g	SBAYKS4JG3	4 x 410 g	SBAYKS2501	5 LB
Bay Leaves Ground	_	_	_	_	SBAYKS2502	5 LB
BBQ Seasoning	SBBQKS9BT3	9 x 860 g	SBBQKS4JG4	4 x 3.4 kg	SBBQKS2502	5 LB
Black Cardamom	_			_	SCDBKS2501	5 LB
Black Chia Seeds	HCHHKS9BT1	9 x 600 g	HCHHKS4JG1	4 x 2.5 kg	HCHHKS2501	5 LB













BOTTLED **Kasuku**[™]

King of Spice $^{\text{TM}}$



Product	Bo	ttles	Jugs		Boxes	
Black Pepper	SPBLKS9BT1	9 x 500 g	SPBLKS4JG1	4 x 1.86 kg	SPBLKS25B1	5 LB
Black Pepper Coarse	_	_	_	_	SPBLKS2506	5 LB
Black Pepper Cracked	SPBLKS9BT3	9 x 460 g	SPBLKS4JG5	4 x 1.9 kg	SPBLKS25B5	5 LB
Black Pepper Fine	_	_	_	_	SPBLKS2503	5 LB
Black Pepper Ground	SPBLKS9BT2	9 x 450 g	SPBLKS4JG2	4 x 1.7 kg	SPBLKS25B2	5 LB
Black Sesame Seeds	GSMBKS9BT1	9 x 540 g	GSMBKS4JG1	4 x 1.7 kg	GSMBKS2500	5 LB
Blue Poppy Seeds	SPOPKS9BT1	9 x 570 g	SPOPKS4JG1	4 x 2.2 kg	SPOPKS2501	5 LB
Brown Mustard Seeds	SMUBKS9BT1	9 x 630 g	SMUBKS4JG1	4 x 2.55 kg	SMUBKS2501	5 LB
Brown Mustard Seed Ground	SMUBKS9BT2	9 x 430 g	SMUBKS4JG2	4 x 1.9 kg	SMUBKS2502	5 LB
Brown Sesame Seeds	GSMNBK9BT2	9 x 550 g	GSMNKS4JG2	4 x 2.3 kg	GSMNKS2501	5 LB
Butter Chicken Seasoning	SBTCKS2502	9 x 670 g	_	_	SBTCKS2501	5 LB
Cajun Seasoning	SCAJKS9BT2	9 x 600 g	SCAJKS4JG2	4 x 2.4 kg	SCAJKS2501	5 LB
Caraway Seeds	SCARKS9BT1	9 x 400 g	SCARKS4JG1	4 x 1.8 kg	SCARKS2501	5 LB
Caraway Seed Ground	SCARKS9BT2	9 x 430 g	SCARKS4JG2	4 x 1.72 kg	SCARKS2502	5 LB
Cardamom Ground	SCDMKS9BT2	9 x 380 g	SCDMKS4JG2	4 x 1.51 kg	SCDMKS2502	5 LB
Cardamom Seeds Decorticated	SCDMKS9BT1	9 x 610 g	SCDMKS4JG1	4 x 2.25 kg	SCDMKS2501	5 LB
Cayenne Pepper	SCAYKS9BT2	9 x 450 g	SCAYKS4JG2	4 x 1.83 kg	SCAYKS2502	5 LB
Celery Salt	SCELKS9BT3	9 x 885 g	SCESKS4JG3	4 x 3.57 kg	SCELKS2503	5 LB
Celery Seeds	_	_	_	_	SCELKS2501	5 LB
Celery Seed Ground	SCELKS9BT2	9 x 380 g	SCELKS4JG2	4 x 1.63 kg	SCELKS2502	5 LB
Chamomile Flowers	_	_	_	_	SCAMBU2501	5 LB
Chili Crushed	SCHIKS9BT3	9 x 315 g	SCHIKS4JG5	4 x 1.29 kg	SCHIKS2505	5 LB
Chili Whole	SCHIKS9BT1	9 x 100 g	SCHIKS4JG1	4 x 350 g	SCHIKS2501	5 LB
Chipotle Mango Seasoning	_	_	_	_	SCMRKS2502	5 LB
Chipotle Powder	SCHPKS9BT2	9 x 450 g	SCHPKS4JG2	4 x 2.4 kg	SCHPKS2502	5 LB
Chives	SCHVKS9BT3	9 x 95 g	SCHVKS4JG1	4 x 350 g	SCHVKS2501	5 LB
Cilantro Flakes	SCISKS9BT3	9 x 85 g	SCILKS4JG2	4 x 350 g	SCILKS2501	5 LB
Cinnamon Ground	SCINKS9BT2	9 x 380 g	SCINKS4JG2	4 x 1.48 kg	SCINKS2503	5 LB
Cinnamon Sticks 3"	SCINKS9BT4	9 x 245 g	SCINKS4JG3	4 x 750 g	SCINKS2504	5 LB
Cinnamon Sticks 6"	SCINKS9BT6	9 x 225 g	SCINKS4JG6	4 x 700 g	SCINKS2505	5 LB
Cinnamon Sugar	SCINKS9BT3	9 x 760 g	SCITKS4JG3	4 x 2.8 kg	SCISKS2502	5 LB
Citric Acid	SCITKS9BT1	9 x 830 g	SCITKS4JG1	4 x 3.3 kg	SCITKS2501	5 LB
Citrus Blend Seasoning	SCIBKS9BT1	9 x 375 g	SCIBKS4JG3	4 x 1.4 kg	SCIBSH2501	5 LB
Classic Pizza Sauce Seasoning	SCPSKSBT02	9 x 590 g	_	_	SCPSKS2502	5 LB
Cloves	SCLOKS9BT1	9 x 355 g	SCLOKS4JG1	4 x 1.4 kg	SCLOKS2501	5 LB
Cloves Ground	SCLOKS9BT2	9 x 220 g	SCLOKS4JG2	4 x 1.4 kg	SCLOKS2502	5 LB
Cocoa Powder	HCOPKS9BT2	9 x 450 g	_	_	HCAPKS2502	5 LB
Coriander Seeds	SCORKS9BT3	9 x 260 g	SCORKS4JG1	4 x 1.05 kg	SCORKS2501	5 LB
Coriander Seed Ground	SCORKS9BT2	9 x 355 g	SCORKS4JG2	4 x 1.25 kg	SCORKS2502	5 LB

Product	Bott	tles	Jugs		Boxes	
Corn Starch	_	_	_	_	CMELKS2501	5 LB
Cream O'Tartar	SCOTKS9BT1	9 x 700 g	SCOTKS4JG3	4 x 3 kg	SCOTKS2501	5 LB
Cumin Seeds	SCUMKS9BT1	9 x 385 g	SCUMKS4JG1	4 x 1.6 kg	SCUMKS2501	5 LB
Cumin Seed Ground	SCUMKS9BT2	9 x 445 g	SCUMKS4JG3	4 x 1.85 kg	SCUMKS2502	5 LB
Dehydrated Garlic Flakes	_	_	_	_	SBRFKS2512	5 LB
Dehydrated Garlic Minced	SGRMKS9BT1	9 x 575 g	SGRMKS4JG1	4 x 2.3 kg	SGRMKS2515	5 LB
Dehydrated Onion Flakes	SONFKS9BT2	9 x 175 g	SONFKS4JG2	4 x 730 g	SONFKS2501	5 LB
Dehydrated Onion Minced	SONMKS9BT1	9 x 440 g	SONMKS4JG1	4 x 1.43 kg	SONMKS2512	5 LB
Dill Seeds	_	_	_	_	SDLSKS2501	5 LB
Dill Seed Ground	_	_	_	_	SDLSKS2502	5 LB
Dill Weed	SDLWKS9BT3	9 x 180 g	SDLWKS4JG1	4 x 720 g	SDLWKS2501	5 LB
Everything Bagel Seasoning	SEBSKS9BT1	9 x 630 g	SEBSKS4JG3	4 x 2.5 kg	SEBSKS2502	5 LB
Fennel Seeds	SFENKS9BT1	9 x 370 g	SFENKS4JG1	4 x 1.48 kg	SFENKS2501	5 LB
Fennel Seed Ground	SFENKS9BT2	9 x 430 g	SFENKS4JG3	4 x 1.9 kg	SFENKS2502	5 LB
Fenugreek Seeds	SFNUKS9BT1	9 x 650 g	SFNUKS4JG1	4 x 2.7 kg	SFNUKS2501	5 LB
Fenugreek Seed Ground	_	_	_	_	SFNUKS2502	5 LB
Fish Seasoning	_	_	_	_	SFISKS2501	5 LB
5 Spice Powder	S5MSKS9BT2	9 x 420 g	SC5SKS4JG3	4 x 1.75 kg	SC5SKS2501	5 LB
Flax Seed Meal	GFLXKS9BT2	9 x 365 g	GFLXKS4JG2	4 x 1.425 kg	GFLXKS2502	5 LB
Flax Seeds	GFLXKS9BT1	9 x 590 g	GFLXKS4JG1	4 x 2.4 kg	GFLXKS2501	5 LB
Flax, Chia & Hemp Blend	GFCHKS9BT1	9 x 550 g	GFCHKS4JG1	4 x 2.2 kg	GFCHKS2501	5 LB
Garam Masala Seasoning	SGRMKS9BT3	9 x 365 g	SGRMKS4JG3	4 x 1.43 kg	SGRMKS2502	5 LB
Garlic Granulated	SGRGKS9BT3	9 x 560 g	SGRGKS4JG1	4 x 2.45 kg	SGRGKS2512	5 LB
Garlic Powder	SGRPKS9BT2	9 x 600 g	SGRPKS4JG2	4 x 2.2 kg	SGRPKS2501	5 LB
Garlic Salt	SGRSKS9BT3	9 x 1.05 kg	SGRSKS4JG4	4 x 4.1 kg	SGRSKS2503	5 LB
Garlic Sriracha Seasoning	SGSRKSBT01	9 x 680 g	_	_	SGSRKS2501	5 LB
Ginger Whole		_	_	_	SGINKS2501	5 LB
Ginger Ground	SGINKS9BT2	9 x 340 g	SGINKS4JG2	4 x 1.3 kg	SGINKS2503	5 LB
Greek Seasoning	SGRKKS9BT3	9 x 480 g	SGRKKS4JG3	4 x 1.8 kg	SGRKKS2501	5 LB
Green Cardamom	SCDWKS9BT1	9 x 325 g	SCDGKS4JG2	4 x 1.3 kg	SCDGKS2501	5 LB
Green Peppercorn	SPCGKS9BT1	9 x 430 g	SPCGKS4JG2	4 x 1.4 kg	SPCGKS2501	5 LB
Habanero Powder	—	0 : 475 -	—	421	SHBPKS2502	5 LB
Hemp Hearts	HHEMKS9BT1	9 x 475 g	HHEMKS4JG1	4 x 2 kg	HHEMKS2501	5 LB
Himalayan Black Salt	_	_	_	_	SHBSKS2501	5 LB
Himalayan Pink Salt	SHPSKS9BT1	9 x 1.05 kg	SHPSKS4JG2	4 x 4.3 kg	SHPSKS2501	5 LB
Hot Curry Powder	SCPHKS9BT2	9 x 430 g	SCPHKS4JG2	4 x 1.6 kg	SCPHKS2501	5 LB
Hungarian Paprika	SPAHKS9BT1	9 x 430 g	SPAHKS4JG4	4 x 1.9 kg	SPAHKS2501	5 LB
Italian Seasoning	SITSKS9BT3	9 x 160 g	SITSKS4JG3	4 x 630 g	SITSKS2501	5 LB
Jerk Seasoning	SJERKS9BT3	9 x 630 g	SJERKS4JG3	4 x 2.62 kg	SJERKS2501	5 LB
Juniper Berries	SJUNKS9BT1	9 x 340 g	SJUNKS4JG1	4 x 1.25 kg	SJUNKS2501	5 LB
Kalonji Seeds	SKALKS9BT1	9 x 440 g	SKALKS4JG1	4 x 1.8 kg	SKALKS2501	5 LB
Korean BBQ Seasoning	SKRBKSBT01	9 x 810 g	_	_	SKOBBB2501	5 LB

BOTTLED **Kasuku**[™]

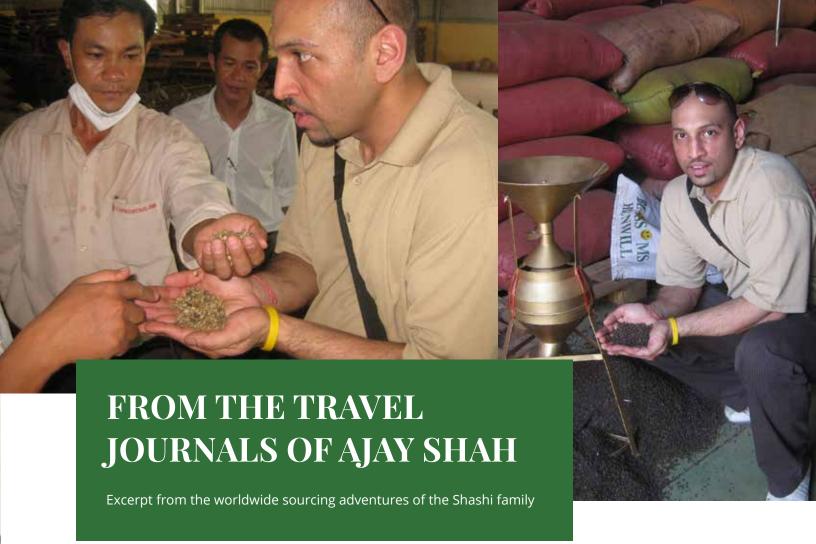
King of Spice $^{\text{TM}}$



Product	Bottles		Jugs		Boxes	
Lamb Seasoning	_	_	_	_	SLMSKS2501	5 LB
Lavender Flowers	_	_	_	_	SLAVKS2501	5 LB
Lemon Pepper Seasoning	SLEPKS9BT3	9 x 820 g	SLEPKS4JG3	4 x 3.38 kg	SPLEKS2501	5 LB
Lemongrass Powder	_	_	_	_	SLGRKS0501	5 LB
Mace	_	_	_	_	SMACKS2501	5 LB
Mace Ground	SMACKS9BT2	9 x 410 g	SMACKS4JG2	4 x 1.425 kg	SMACKS2502	5 LB
Marjoram Ground	_	_	_	_	SMARKS2502	5 LB
Marjoram Rubbed	SMARKS9BT3	9 x 110 g	SMARKS4JG1	4 x 420 g	SMARKS2501	5 LB
Mexican Chili Seasoning	SMEXKS9BT1	9 x 550 g	SMEXKS4JG3	4 x 1.72 kg	SMEXKS2501	5 LB
Mild Curry Powder	SCPMKS9BT1	9 x 465 g	SCPMKS4JG3	4 x 1.7 kg	SCPMKS2501	5 LB
Mixed Peppercorn	SPMXKS9BT1	9 x 500 g	SPMXKS4JG3	4 x 1.9 kg	SPMXKS2501	5 LB
Montreal Chicken Spice	SMCSKS9BT3	9 x 565 g	SMCSKS4JG3	4 x 2.3 kg	SMCSKS2501	5 LB
Montreal Steak Spice	SMSSKS9BT4	9 x 550 g	SMSSKS4JG3	4 x 2.12 kg	SSTKKS25M1	5 LB
MSG	SMSGKS9BT1	9 x 700 g	SMSGKS4JG1	4 x 2.83 kg	SMSGKS2501	5 LB
Nutmeg	SNUTKS9BT1	9 x 454 g	SNUTKS4JG1	4 x 2.3 kg	SNUTKS2501	5 LB
Nutmeg Ground	SNUTKS9BT2	9 x 500 g	SNUTKS4JG3	4 x 2.15 kg	SNUTKS2502	5 LB
Onion Chopped	SONCKS9BT3	9 x 385 g	SONCKS4JG1	4 x 1.6 kg	SONCKS2501	5 LB
Onion Granulated	SONHKS9BT1	9 x 385 g	SONGKS4JG1	4 x 1.6 kg	SONGKS2512	5 LB
Onion Powder	SONPKS9BT3	9 x 454 g	SONPKS4JG2	4 x 1.86 kg	SONPKS2502	5 LB
Onion Salt	SONSKS9BT3	9 x 1 kg	SONSKS4JG3	4 x 4.18 kg	SONLKS2503	5 LB
Oregano Ground	SOREKS9BT2	9 x 330 g	_	_	SOREKS2502	5 LB
Oregano Rubbed	SOREKS9BT1	9 x 190 g	SOREKS4JG1	4 x 800 g	SOREKS2501	5 LB
Paprika Hot	SPASKS9BT3	9 x 410 g	SPAHKS4JG2	4 x 1.6 kg	SPASKS2503	5 LB
Paprika Smoked	SPSMKS9BT3	9 x 445 g	SPSMKS4JG3	4 x 1.69 kg	SPSMKS2508	5 LB
Parsley Flakes	SPARKS9BT3	9 x 145 g	SPARKS4JG1	4 x 530 g	SPARKS2501	5 LB
Pickling Spice	SPKLKS9BT3	9 x 410 g	SPKLKS4JG3	4 x 1.5 kg	SPKLKS2501	5 LB
Pink Peppercorn	SPCPKS9BT1	9 x 300 g	SPCPKS4JG1	4 x 1.05 kg	SPCPKS2501	5 LB
Piri Piri Seasoning	SPIRKS9BT3	9 x 630 g	SPIRKS4JG3	4 x 2.95 kg	SPIRKS2501	5 LB
Pizza Seasoning	SPISKS9BT3	9 X 355 g	SPISKS4JG2	4 X 1.5 kg	SPISKS2501	5 LB
Potato Seasoning	_	_	_	_	SPTSKS2501	5 LB
Poultry Seasoning	SPOUKS9BT3	9 x 400 g	SPOUKS4JG3	4 x 1.5 kg	SPOUKS2502	5 LB
Provincial Fine Herbs	SPFHKS9BT3	9 x 135 g	SPFHKS4JG3	4 x 575 g	SPFHKS2501	5 LB
Pumpkin Pie Spice	SPPSKS9BT1	9 x 525 g	SPPSKS4JG3	4 x 2.4 kg	SPPSKS2501	5 LB
Rib Rub Seasoning	_	_	_	_	SRBRKS2501	5 LB
Rosemary Ground	SROSKS9BT2	9 x 250 g	SROSKS4JG3	4 x 1.15 kg	SROSKS2502	5 LB
Rosemary Leaves	SROSKS9BT1	9 x 220 g	SROSKS4JG1	4 x 850 g	SROSKS2501	5 LB
Sage Ground	SSAGKS9BT2	9 x 325 g	SSAGKS4JG3	4 x 1.5 kg	SSAGKS2502	5 LB
Sage Rubbed	SSAGKS9BT1	9 x 100 g	SSAGKS4JG4	4 x 600 g	SSAGKS2501	5 LB

Product	Bot	tles	Jug	gs	Boxes	
Savory Ground	_	_	_	_	SSAVKS2502	5 LB
Savory Leaves	_	_	_	_	SSAVKS2501	5 LB
Seafood Seasoning	SSESKS9BT3	9 x 570 g	SSESKS4JG3	4 x 2.12 kg	SSESKS2501	5 LB
Seasoned Meat Tenderizer	SSMTKS9BT3	9 x 890 g	SUMTKS4JG4	4 x 3.7 kg	SSMTKS2502	5 LB
Seasoned Pepper	SSPSKS9BT3	9 x 590 g	SPSSKS4JG1	4 x 2.48 kg	SPSSKS2501	5 LB
Seasoning Salt	SSSTKS9BT3	9 x 860 g	SSSTKS4JG3	4 x 3.53 kg	SSSTKS2502	5 LB
7 Spice	S7MSKS9BT2	9 x 454 g	_	_	S7MSKS2501	5 LB
Shawarma Seasoning	SSAHKS9BT3	9 x 485 g	SSHAKS4JG3	4 x 1.93 kg	SSHAKS2501	5 LB
Simulated Bacon Bits	_	_	_	_	SBACKS2501	5 LB
Smoked Sea Salt	_	_	_	_	SSSSKS2502	5LB
Spanish Paprika	SPASKS9BT2	9 x 430 g	SPASKS4JG3	4 x 1.8 kg	SPASKS2502	5 LB
Spearmint Ground	_	_	_	_	SMNTKS2502	5 LB
Spearmint Rubbed	SMNTKS9BT3	9 x 140 g	_	_	SMNTKS2501	5 LB
Star Anise	SASTKS9BT1	9 x 170 g	SASTKS4JG1	4 x 800 g	SASTKS2501	5 LB
Steak Spice Ground	_	ı	_	_	SSTKKS2502	5 LB
Sumac Ground	_	-	_	_	SSUMKS2502	5 LB
Sweet Thai Seasoning	SSTHKSBT01	9 x 700 g	_	_	SSTCKS2502	5 LB
Szechuan Peppercorn	_	_	_	_	SSZEKS2502	5 LB
Taco Seasoning	STACKS9BT3	9 x 485 g	STACKS4JG3	4 x 2 kg	STACKS2501	5 LB
Tandoori Seasoning	STANKS9BT3	9 x 500 g	STANKS4JG3	4 x 2.04 kg	STANKS2502	5 LB
Tarragon Ground	_		_	_	STARKS2502	5 LB
Tarragon Leaves	_		_	_	STARKS2501	5 LB
Tex Mex Seasoning	STXMKS9BT3	9 x 600 g	STXMKS4JG3	4 x 2.3 kg	STXMKS2501	5 LB
Thyme Ground	_	_	_	_	STHYKS2502	5 LB
Thyme Leaves	STHYKS9BT3	9 x 140 g	STHYKS4JG3	4 x 720 g	STHYKS2501	5 LB
Turmeric Ground	STUMKS9BT2	9 x 510 g	STUMKS4JG2	4 x 2.14 kg	STUMKS25B2	5 LB
Turmeric Whole	_	_	_	_	STUMKS25B1	5 LB
Tuscan Seasoning	STUMKS9BT3	9 x 500 g	STUSKS4JG3	4 x 2 kg	STUSKS2501	5 LB
Unseasoned Meat Tenderizer	_	_	_	_	SUMTKS2502	5 LB
Vanilla Sugar	SVASKS9BT2	9 x 810 g	SVASKS4JG2	4 x 3 kg	SVASKS2501	5 LB
White Pepper	SPWHKS9BT1	9 x 550 g	SPWHKS4JG1	4 x 2.3 kg	SPWHKS2501	5 LB
White Pepper Ground	SPWHKS9BT2	9 x 500 g	SPWHKS4JG3	4 x 2.6 kg	SPWHKS25B2	5 LB
White Poppy Seeds	SPOWKS9BT1	9 x 550 g	_	_	SPOWKS2502	5 LB
White Sesame Seeds	GSESKS9BT1	9 x 525 g	GSESKS4JG1	4 x 2 kg	GSESKS2501	5 LB
Yellow Mustard Seeds	SMUSKS9BT1	9 x 680 g	SMUYKS4JG1	4 x 2.66 kg	SMUYKS2501	5 LB
Yellow Mustard Seed Ground	SMUSKS9BT2	9 x 430 g	SMUYKS4JG2	4 x 1.68 kg	SMUYKS2502	5 LB
Za'atar Seasoning	SZATKS9BT1	9 x 340 g	_	_	SZATKS2501	5 LB





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



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!



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