



SWANI SPICE

SUSTAINABLE SPICE SOLUTIONS

Since 1864



A 7th Generation Enterprise



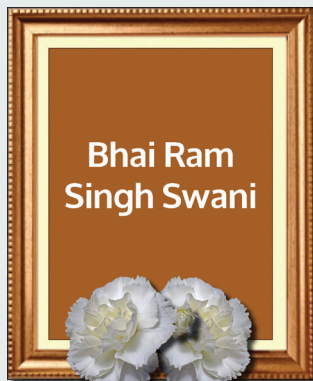


Index

1. Vision & Mission	2
2. Management Mantra	3
3. Legacy	6
4. The Green Footprint Program	8
5. Sustainable Farming	10
6. Agreeta: Digitizing Agriculture	12
7. Processing Capabilities	14
8. Advanced Technology	14
9. Quality Assurance, Quality Control & Training	16
10. Research & Development	18
11. Packaging & Private Labelling	19
12. The Flavour Trail	20
13. Product Offerings	21
14. Certifications	25



Bhai Surn Singh
Kasturi Wala



Bhai Ram
Singh Swani



S. Partap Singh
Kasturi Wala



S. Lachhman
Singh

Our family-owned enterprise, Swani Spice, is a legacy of the parent company, Surn Singh Lachhman Singh founded in 1864. Seven generations later, the Swani family is still thriving in business and has been introducing advanced innovative technology in the industry to always maximize efficiency.

Through its unwavering focus on quality and service, every generation of the company has taken the business beyond ever-widening horizons, while modernizing both technically and qualitatively. In 2026, Swani Group is celebrating 162 years of excellence. However since the beginning, the company's culture has been compliant to

VINTAGE VALUES

TOMORROW'S TECHNOLOGY

GLOBAL PRESENCE



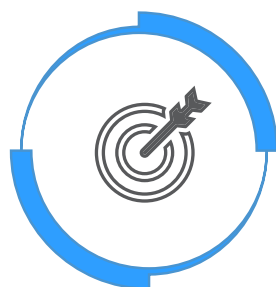
Our Vision

The company's continual growth is testimony of our capability and commitment to adapt to the needs of an ever changing world.

To challenge and push the boundaries of Traditional Business by merging:

- Advanced Technology
- New Ideas and Environmentally Sustainable Solutions in Farming, Processing and Quality.

Our vision is to lead as a Global Spice & Seasoning Solution Provider through innovative processes catering to clients worldwide.



Our Mission

Our mission is to be a Customer Centric, Environmentally Friendly, and Sustainable Enterprise who is able to deliver TRUE VALUE throughout the supply chain.

SWANI wants to be a Solution Provider for Spices, Flavours & Blends; enhancing the taste of food through better and safe farming, production & processes.



Late. Mr. Kuldip Singh Swani (Late. Chairman)

The 5th generation patriarch and founder of Swani Group developed this business along with four other (non-food) businesses; before turning to his core competence and first love to the food business at the tender age of 24. As a visionary patron of new ideas and expansion, he was backed by over 65 years of experience and knew the business well. The voice of wisdom and knowledge at Swani, this ardent student of modern-day global economics, was also the planning veteran of the organization.



Mr. Kirandip Singh Swani Managing Director

The sixth-generation steward of a 7-gen enterprise, answerable for present day board is a certified specialist with 50 years of spice industry insight, innovative executions, and market situations.

Not only has he been instrumental in establishing Swani Spice as a trustworthy and reliable brand that it is today but is also the creator of one of the most anticipated **"Market Report"** featured consistently on www.swanispice.com.

Having been a member of The Spice Board for two sequential terms (6 years) under the Chairmanship of Shri Nand Kumar in the period between 1980 – 1990, he was then designated as the Chairman of the ISFEA from the year 2008 to 2011.

In 2022, he was also honoured with the award – **Legend of Spice Trade** by **Federation of Indian Spice Stakeholders**.



Harjiv Singh Swani
Director

An Alumni of Harvard Business School, and an engineer in Industrial Engineering and Management, Harjiv's passion for technology has led him to strategize and implement various global prototypes and projects for Plant Designs, Mechanics, Process Automation and Technology successfully and efficiently. His dedication has always managed to lead Swani Spice as a leader in the processing space.

Transforming the business from a family run to a professionally managed company, Harjiv has successfully managed to meet the ever rapidly growing needs of the company. Process set-up and seamless integration of numerous units has always been his area of expertise, while his focus region is exploration and paying special attention to new advances in retention flavour and colour – the genuine quintessence of spice.

Everyone from the leadership team has taken on an individual obligation to adjust the perfect balances of their yearnings and show an unmatched enthusiasm for greatness, with a craving to leave their impression in their business as well as the industry.

He served as Co-Chair of the Industry and Trade Committee at the Indian Merchants' Chamber, contributing to key industry and policy dialogues.

He also serves on the Technical Advisory Group for Project Sampoorana at the Global Centre for the Development of the Whole Child (GC-DWC), University of Notre Dame.



Parneet Singh Swani
Director

An MBA in International Business and Marketing from Sydney, and a graduate of Harvard Business School's Owner/President Management (OPM) Program; he takes care of Client Relations (International and Domestic) and all business-related exercises.

Parneet has spearheaded the innovative backward integration programs with dynamic support from farmers in 2005 in the form of organic & sustainable farming.

He has been asked to speak at various trade events starting at the World Spice Congress in 2008, sharing some real ground facts gathered from farmers, which stunned the industry as a whole. Acknowledging that Tomorrow's Technology can't be restricted to the bounds of pervasive manufacturing practices, he is pushing to limit the narrow gap amongst Lab and Land where the former is on a high-level mega-highway and the latter is yet to execute good agricultural practices.

Driving innovation through sustainable agriculture remains a core focus for Parneet and his team. In 2015, the organisation became the first spice company in India to receive Rainforest Alliance Certification for Sustainable Agriculture. With an astute sense of taste and enthusiasm for sourcing, Parneet drives the R&D/NPD part of the business

Parneet has also been the visionary behind the development of their In-house Farming and Traceability App called Agreeta Solutions. Agreeta promotes Farm to Fork Traceability & Sustainability, thus enabling the final consumer to see where the food came from and how where it has been handled & processed.

A company that laid its roots in the year 1864, is now a 7th generation family-owned enterprise. The Swani family with its each generation has only modernized the approach, technically and qualitatively while taking the business beyond ever widening horizons.

1960 – 1962

Mr. Kuldip Singh Swani, the patriarch of this organization imported the first set of Seed Cleaning Machines and Gravity Separator table from the USA. Swani Spice thus, became the first Indian company to have the ability to machine-clean seeds and spices for exports.

1995 – 2000

A purpose-built processing unit in MIDC was set up across a land space of 30,000 sq. ft in Khairne and became the pioneers to incorporate Buhler Seed Sifters, Aspiration Equipment and Sortex Machines.

2001 – 2004

New Milling Line was installed with a capacity of 500 kgs/hour. The Testing Lab went through a major upgrade with advanced equipment and more experienced personnel joined the team.

2005 – 2008

Swani Group saw some major advancements between the year 2005 – 2008.

- Agri Division certified for Organic Farming
- Two additional Milling Lines were installed from Buhler with a capacity of 500kgs/hour and 1000kgs/hour each.



2009 – 2011

The lab experienced a major overhaul and was upgraded with a full micro-biology testing section.

2019 – 2022

- Swani Spice Group commenced operations for Private Labelling in the Consumer Packaging Division.
- Major upgrade with additional packing lines were installed to meet the growing demands for Export and Domestic Brands.
- Swani Spice became equipped with its own state-of-the-art In-house Pesticide Testing and NABL Certified Lab.

2015

Swani Spice became the first company in India to achieve Rainforest Alliance (RFA) for Sustainable Farming in Spices.

2017 – 2018

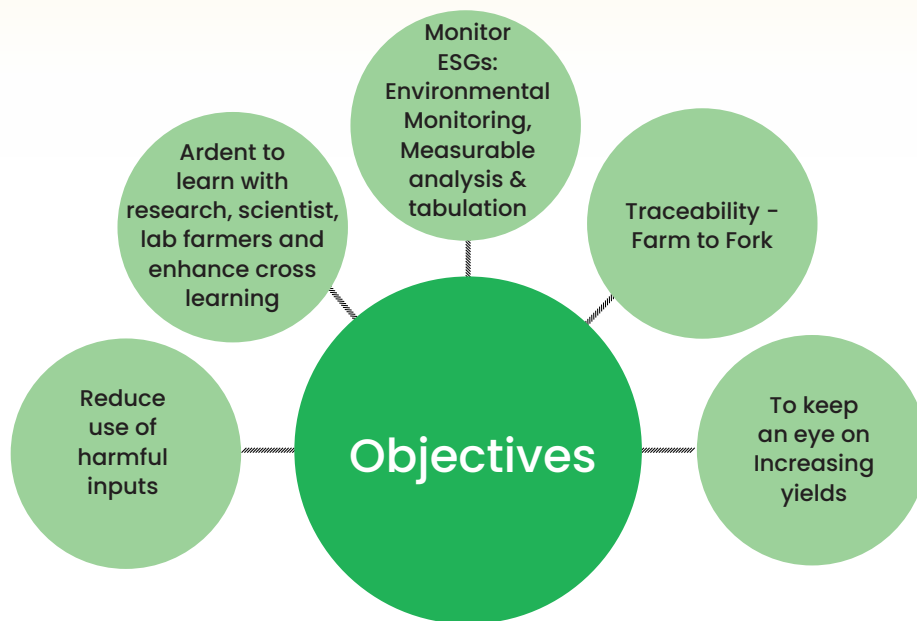
- Successfully inaugurated the steam sterilization facility with a one of its kind steam treatment plant viz a Buhler Global Prototype Steam Treatment Plant.
- Primary clean processing unit setup for Sustainable/ Organic Cumin in 40,000 sq ft. facility in Rajasthan.

The Green Footprint Program

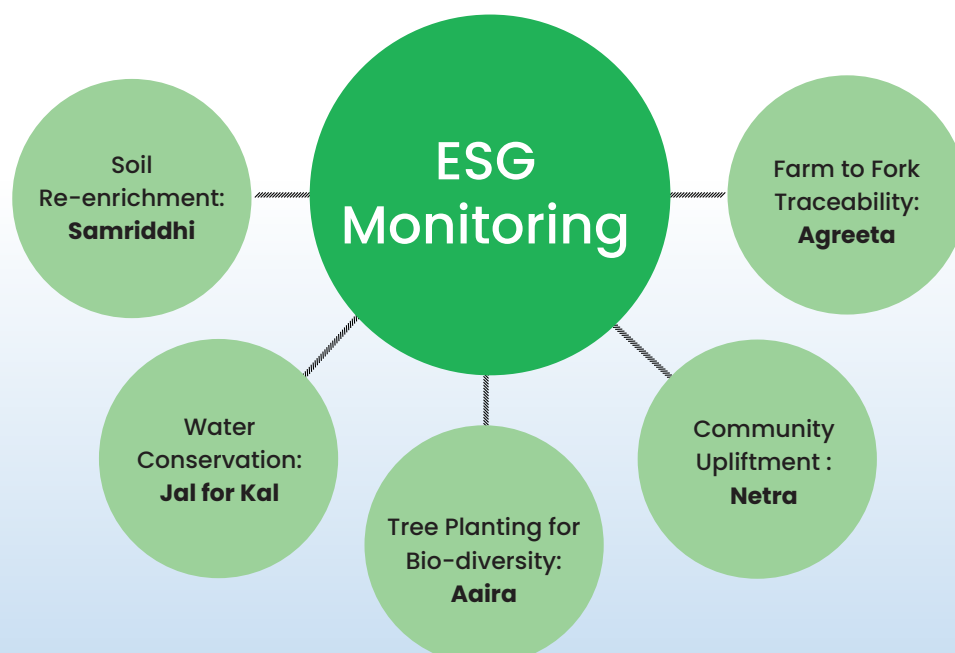


With depleting resources, future generations may be at risk of losing quality of life and environmental stability if we don't find sustainable development methods.

The Green Footprint Program is an important step towards improving the health and well-being to become healthy, productive and to sustain programs that reduce health risks and promote positive development.



Along with making a mark in the Spice and Agri Industry; we are also making little strides in safeguarding our cultural, natural, and patrimonial foundations.





Sustainable Farming



It has always been embedded in our core values to give back to the society more than what we source, in one form or another. This can be through welfare, education, charity, environment friendly techniques, etc.

This philosophy led to the birth of a Backward Integration Program viz Rainforest Alliance's Sustainable Agriculture Certification and Organic Certification. With this Program, we have always aimed to bridge the increasing gap between Rural Agricultural Practices and Farming Science and Technology.

How the journey began!

Our journey for **Sustainable Farming began back in the year 2005, in the state of Rajasthan for Cumin Seeds**, where we targeted practicing agricultural techniques without the use of pesticides and re-enrichment of soil in the process of providing an alternative to conventional input-intensive agriculture. Today, 20 years later, we're proud to have been working with more than **8000+ Farmers** and **60+ Field Officers** across **18000+ acres of Sustainably Farmed land**. Sustainable Agriculture and Precision Farming became a consistent practice for us, because not only did it increase importance on pesticide compliance globally, but reduced the harvest and storage wastage through our responsible supply chain management.

20 Years of Sustainable Agriculture

Our Enrichment Program

We have been carrying out soil testing independently since it is the soul of our project for a healthier and better crop yield.

Based on the soil analysis reports, several discoveries can lead to recalibrations in the enrichment program. One such solution is to re-balance the nutrients and NPK Ratios of the soil with the use of specific ingredients that are tailor made by our AGRI Team.

The program of re-balancing and enrichment of soil plays a vital role in encouraging biodiversity, preventing soil erosion, and substantial drop in pollution levels. It is one of the major influencing factors involved in improving the future of farming, quality and quantity of yield and most importantly, sustainability of the farmer; all of which are directly connected to his livelihood.

These programs are aimed at ensuring nitrogen usage from natural elements that are absorbed in the soil and not released in the atmosphere, contributing to the care for the environment.



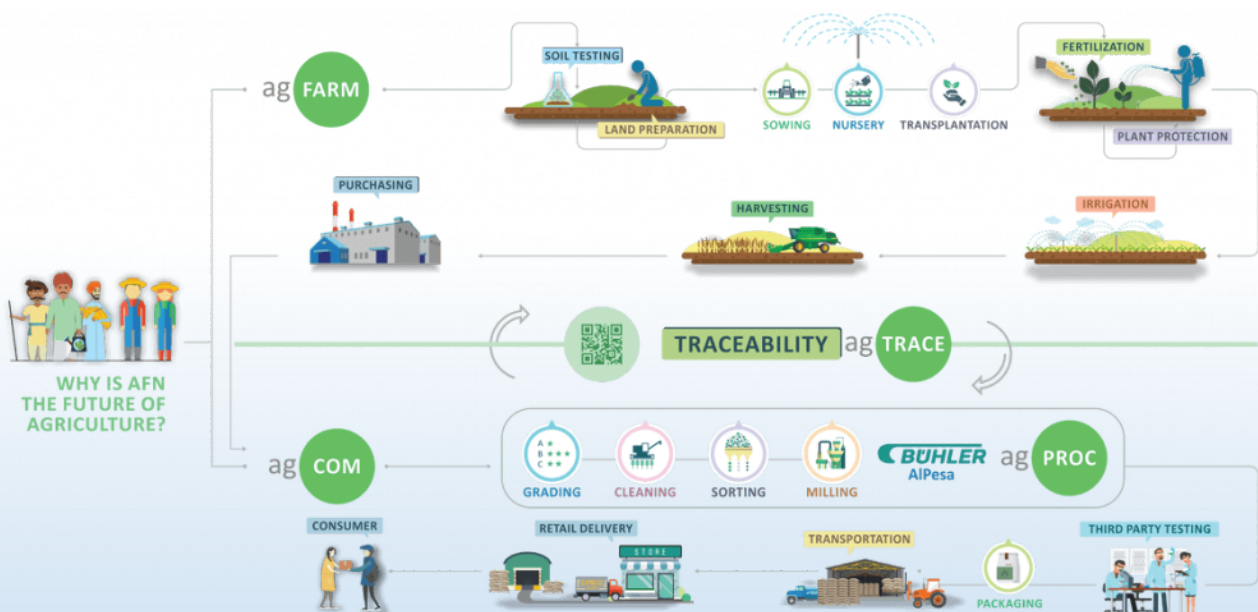
Digitizing Agriculture

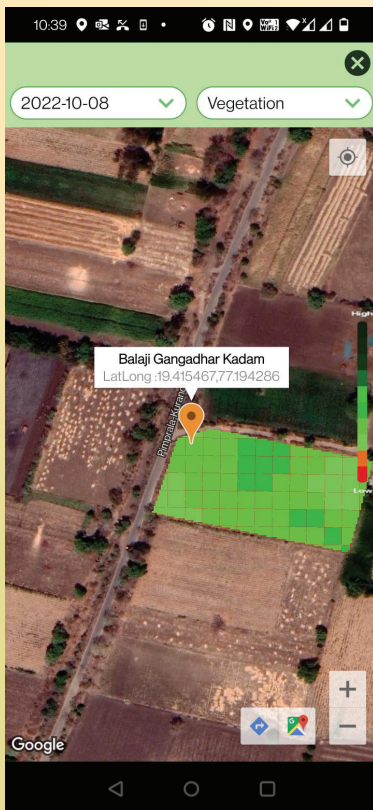
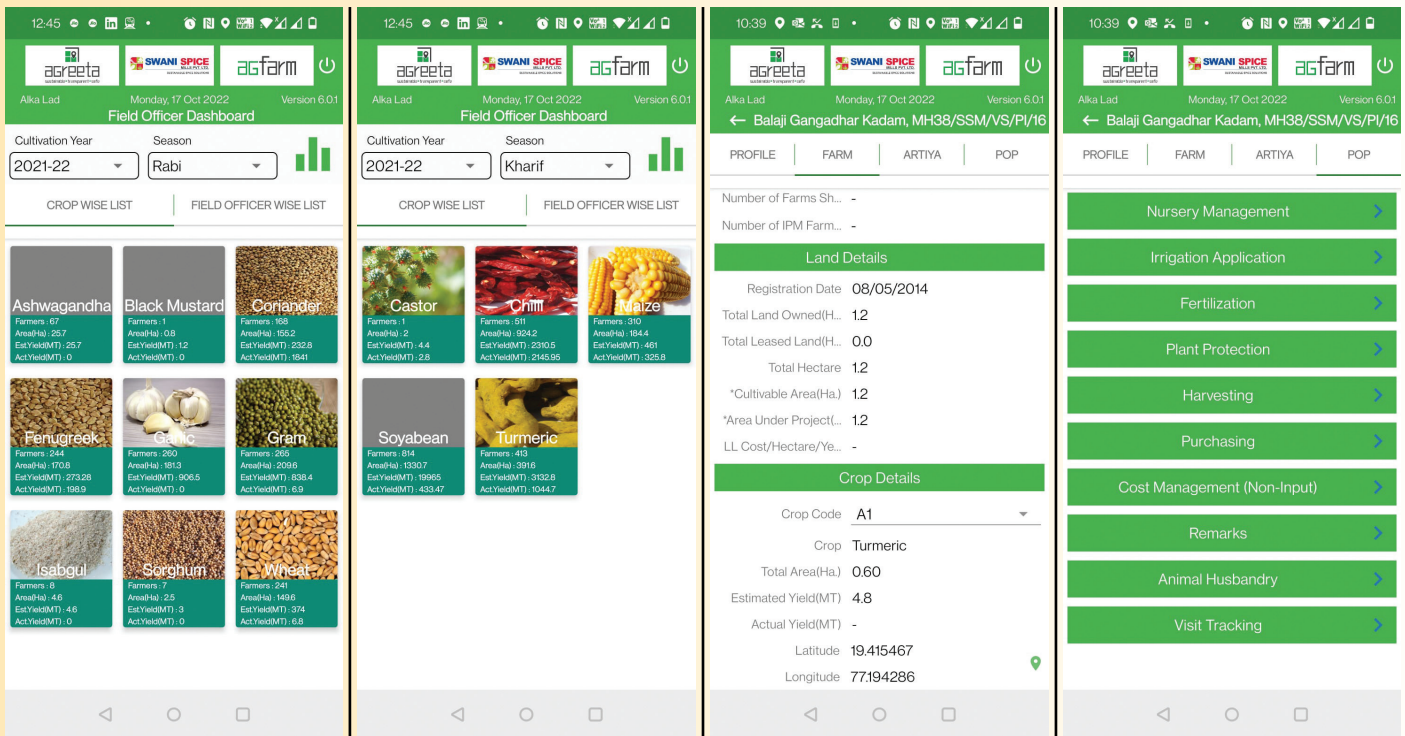
A key member in conceptualizing, developing, and promoting digital Agriculture, Swani Spice has partnered with Agreeta, an Agro-Tech firm that monitors various parameters of agriculture like Farm Geo-Tagging, Real-Time Water Management Systems, Yield Analysis, etc.

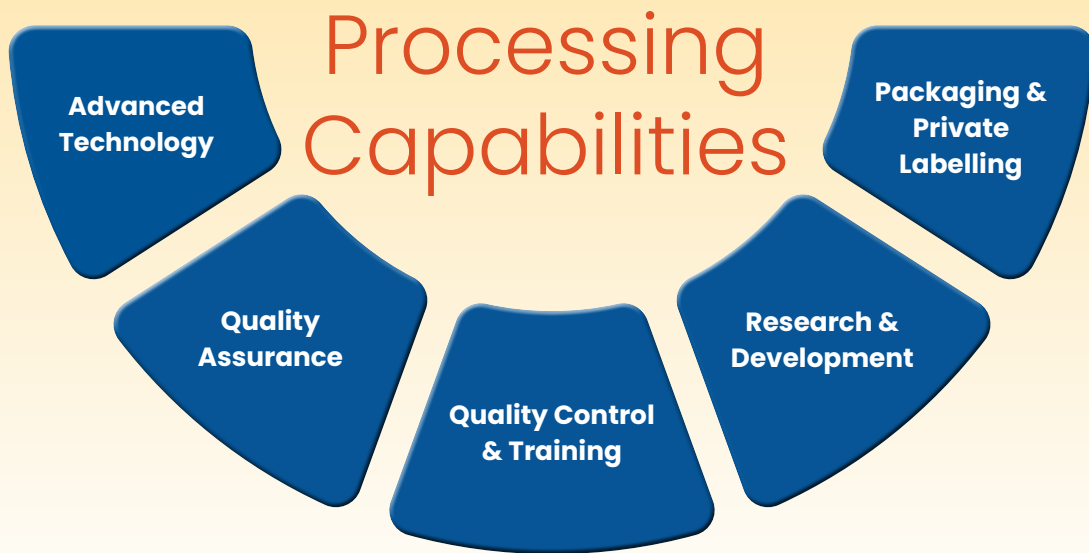
Agreeta Farmer Network (AFN) is Agreeta's end to end Integrated Technology Platform for the entire Farm to Fork Agriculture Value Chain. AFN includes technology solutions for Farm Management (AgFarm), Food Processing Integration (AgProc), Traceability (AgTrace), Marketplace (AgCom) and Actionable Intelligence (AgAI).

The analysis reports that are generated by Agreeta only aid in continual improvement for every Agri Program.

A first of its kind ubiquitous digital platform for the entire Agriculture Value Chain, this Farm to Fork Traceability Platform aims to encompass key processes from Land Preparation and Sowing to Supply Chain and Selling, benefitting all the stakeholders right from the Farmer to the Consumer.







Swani is known to spark a revolution towards converting India into a global processing hub. We never stopped, our commitment to innovation and technology has been consistent.

Spread across 8+ units with a built-up area of 1,00,000 sq. ft. possessing a state-of-the-art processing technology, we are equipped to produce at an annual capacity of over 80,000 mts. The organization is backed by experienced leaders and professionally qualified staff to ensure smooth functioning of the facility. This automated system facility aspires to reduce human interventions in the process, thus reducing errors and contamination at vital pain points.

Advanced Technology



Seed Cleaning

This line was started back in the mid 90's and has been consistently upgraded since then; by adapting to the latest technology available for seed cleaning globally. Primarily, the line is engaged to remove farm admixtures, insect and excreta, potential allergens, ferrous and non-ferrous contaminants. The Buhler line for cleaning uses Sifters, De-Stoners, Spirals, Indent Cylinders, Gravity Separators, and the latest A+ Multivision Sortex and an on-line metal detector. The processing capacity varies from 1 ton to 3 tons an hour as per the spice seed intended for cleaning.

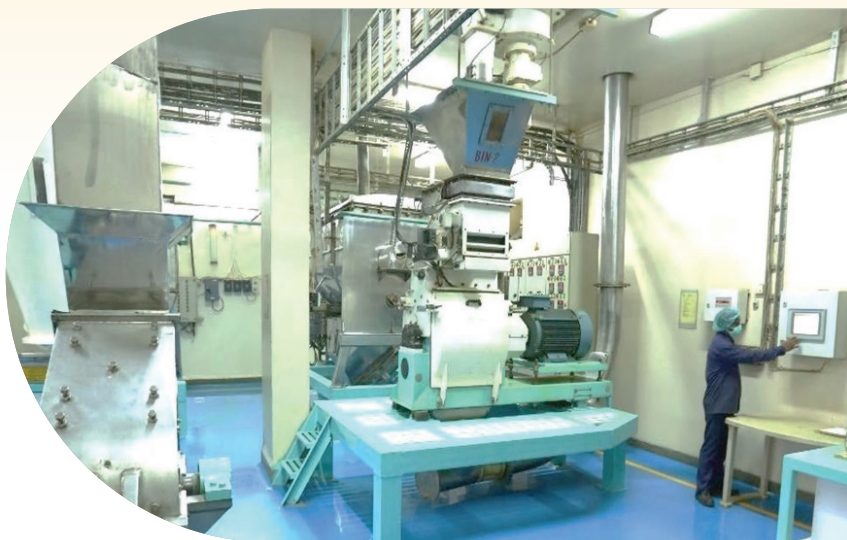
Roasting

A unique roasted flavour is essential for every spice blend. With a Roasting Line Capacity of 4000 mts/annum, the roasters are not only ideal for making the perfectly desired custom blend but also guarantee the flavour edge in spices.



Milling

Installation of Milling Lines is important to ensure there is minimal human intervention by use of a touch screen PLC Controller. The temperature deltas are critically controlled to prevent overheating which ensures retention of flavour and negligible loss of SHUs, ASTA Colour and Volatile oil of Spice Blends. We have installed 3 Milling Lines, each with a capacity higher than the former, to cater to the specific needs of each product.



Steam Sterilization

Steam sterilization is an environmental-friendly and extremely effective sterilization method. It yields little waste while monitoring multiple parameters like moisture, temperature, time, etc. Buhler's Global Prototype for Steam Sterilization of Spice is a seamless marriage between the Eurofins validated continuous and batch systems for a 5-log reduction.

The main advantages of this facility at our factory is the high temperature, indirect contact, and pre-heating, which uses a minimum quantity of steam. The process allows for good retention of volatile oil and minimal colour changes. Flexibility in the system allows for gentle pasteurization or high-pressure, high-temperature sterilization cycles. Very low micro results can easily be achieved, especially for seasonings where less than 10,000 TPC is required.



Quality Assurance, Quality Control & Training

Quality Assurance

A team of 25+ enthusiastic professionals working round the clock to monitor quality testing, analysis and research along with new product development and delivery of reliable finished products to our customers.

Each member of the team is equipped with the necessary qualifications and experience based on their position, ensuring maximum efficiency and the best possible outcomes on the table. Besides the expertise, appropriate internal and external training are conducted from time to time, helping the team to equip themselves with current trends and knowledge and available information in the field.



Quality Control



The Quality Control Team is always collectively working with Quality Assurance, Hygiene and Food Safety Team. We are always striving to adhere to Good Manufacturing & Hygiene Practices. We follow a daily calibration system to keep a check on various modes of contaminants by working with metal detectors, magnets, heat sealing machines, weighing machines, etc; thus, delivering a superior quality product to the end consumer.

Training

Besides other certifications, our processing Units are also BRC Food Ver. 8 certified, thus driving the team to be on edge and streamlined. A dedicated team of system experts is also employed with us to monitor all and any mandatory requirements for documentation, training, and liaison for certifications.

At Swani Spice, we have devised an annual training calendar to cover all key significant areas of activities wherein, various audit tools are used as well. As a part of our backward integration program to ensure good agricultural practices amongst the farmers, we also provide training at regular intervals to farmers on ground level.



About the Lab

The lab is accredited for **ISO 17025:2017** by NABL and we are accredited for most of the test parameters that we perform. All the critical tests like microbiological pathogens, mycotoxins, pesticide residues and allergens are included in the scope of accreditation.

The QC Team alone is responsible for running four labs viz. the Analytical Lab, Microbiological Lab, Chemical and the Instrumentation Lab. The labs are responsible for analysis of Raw Materials, In-Process and Finished Goods as per various globally acknowledged standards, providing a certificate of analysis for every individual product.

The lab also performs pesticide residues and ETO/ECH analysis in house with great precision and accuracy.



15
Microbiological Tests



110
Analytical Tests



169+
Pesticide Tests



25
Qualified Team

**Every batch is assessed across
540+ parameters for quality &
compliance.**





Research and Development

Product Research and New Product Development

We have a dedicated team that is working round-the-clock to aspire to increasing demands of customers by developing new and improved products and combination blends each day. With over **425+** spice blends developed, it has always been our mission to ensure the blends are conceptualised and formulated as per the required taste, keeping in mind the regulatory requirement for Allergens and Pesticides MRL.

Sensory Tasting

It is first necessary to analyse the sensory characteristics of the control sample before creating any new spice mix or blend. After an evaluation of all organoleptic parameters by the R&D team, a basic recipe is designed. By creating a blend based on a formulated recipe, a control sample can be compared to it. This process is repeated until the formulated recipe is comparable to the control sample. Following ageing, it is sent to customers for evaluation or, if it is an in-house blend, we run appropriate trials for testing its application. Following the approval of the team, we send out the samples to consumers and gauge their response.



Packaging & Private Labelling

With changing trends in the consumer market, there is always the need to build bias over the competitors & gain a better bargaining power over other suppliers. To understand the need for private labelling and its impact, we did some research and some of the major pain points discovered incl. competitive edge by creating cost effective leadership, better margins with wider price options for end consumer, consumer loyalty and unique product differentiators.

We have installed various packing machines that not only saves floor space, but also requires minimal operator intervention, eliminating contamination risks and maximizing product sterility and quality. The Machines have 5 vertical forms viz.



- FFS Machines with Dual Feeding System
- Multi-head Filling System for packing of whole products
- PFS - with ability to handle a wide variety of pouches from conventional 3 side pouches to stand-up pouches with press to close or slider zippers & flat bottom pouches with zippers, etc
- Auger Filling System for powder products
- Pouch orientation i.e., pillow pouch with three side seal



THE FLAVOUR TRAIL

BY SWANI



Passion and curiosity are the foundation stones on which The Flavour Trail stands tall. We are truly passionate about and appreciate fine quality, and our passion is matched only by our hunger to explore and innovate at every step of the trail — that's the philosophy that gives our food its character.

On our journey towards excellence, we have set out on a road to chemical-conscious, sustainably farmed practices that support climate balance and promote biodiversity. Our sustainable farming practices and responsible sourcing have helped countless Indian farmers and women workers live a life of dignity, while ensuring our Mother Earth is protected.

Our wide variety of pure and natural food offerings includes traditional and new-age spice blends like Bombay Cutting Chai Masala, Fiery Peri Peri Masala, Fish Masala, Royal Garam Masala, Meat Masala, Grandma's Kadha Blend and Tandoori Masala, to name a few. These blends impart flavour and aroma to your food through carefully and patiently slow-roasting whole spices, grinding them individually, and then creating a perfectly balanced and uniquely flavoured blend.

All our packages, at each level, are tagged with barcodes and monitoring systems to maintain product information across the supply chain. Each pack carries a QR code that consumers can scan to learn about the farmer and the origin of the spices.

We follow recognized Indian and international standards for sustainable and responsible sourcing. Specially curated for the Indian taste palette, **the brand is exclusively for the domestic Indian market** and not for exports bringing pure, natural and flavourful ingredients to everyday cooking.



Product Offerings

A portfolio of **850+** spices, blends & solutions,
fully integrated & traceable.

WHOLE



Cumin



Chilli



Turmeric



Coriander



Celery



Ginger



Fennel



Fenugreek



Ajwain (Bishop's Weed)



Asafoetida



Black Pepper



Green Cardamom



Cassia



Cinnamon



Clove



Dill Seeds



Dehydrated Garlic



Mace & Nutmeg



Star Anise



Black Cardamom

POWDERS



Cumin



Chilli



Turmeric



Coriander



Ginger



Curry Leaves Powder



Fennel



Fenugreek



Ajwain



Asafoetida



Bay Leaves Powder



Black Pepper



Cardamom



Cassia



Cinnamon



Clove



Dill Seeds Powder



Garlic



Greater Galangal



Mace



Nutmeg



Star Anise

SPICE BLENDS

With more than 425+ blends
in our portfolio,
here's a few to name:



Chef's Seasoning



BBQ Seasoning



Fish Seasoning



Peri Peri Seasoning



Tandoori Seasoning



Chicken Curry Masala



Lamb Curry Masala



Chat Masala



Chai Masala



Grandma's Kadha Blend



Sambar Masala



Meat Masala



Chole Masala



Pav Bhaji Masala



Butter Chicken Masala



Biryani Masala



Garam Masala



Curry Powder



Certifications



**THE
GREEN
FOOTPRINT**

Sustainability By Swani Spice



BRCS

Food Safety

CERTIFICATED



TC-5400

Sedex

fssai

FSSL 10013022001931

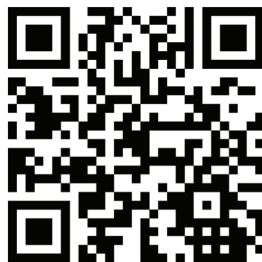
**FDA FOOD SAFETY
MODERNIZATION ACT**



**STAR-K KOSHER
CERTIFICATION**



0525



To see all our
Certifications,
Scan Now



SWANI SPICE

SUSTAINABLE SPICE SOLUTIONS

To connect with us:

Reg. Office:

4, Hari Niwas, 'C' Road,
Churchgate, Mumbai - 400 020, India.
Tel: +91 22 3505 4100 | Fax: +91 22 2281 9342

Factory Address:

A-189/190/819/804, TTC, MIDC Industrial Estate,
Thane Belapur Road, Kopar Khairane,
Navi Mumbai - 400 710, India
Tel: +91 22 3505 8001

FSSAI : 10013022001931

GST : 27AACFS3436J1Z3

www.swanispice.com