



SWANI SPICE
SUSTAINABLE SPICE SOLUTIONS
Since 1864



A 7th Generation Enterprise

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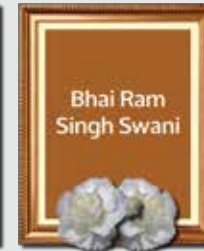
Our family-owned enterprise, Swani Spice, is a legacy of the parent company, Surn Singh Lacchman Singh founded in 1864. Seven generations later, the Swani family is still thriving in business and has been introducing advanced innovative technology in the industry to always maximize efficiency.

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 2022, Swani Group is celebrating 158 years of excellence. However since the beginning, the company's culture has been compliant to

VINTAGE VALUES
TOMORROW'S TECHNOLOGY
GLOBAL PRESENCE



Bhai Surn Singh
Kasturi Wala



Bhai Ram
Singh Swani



S. Partap Singh
Kasturi Wala



S. Lachhman
Singh



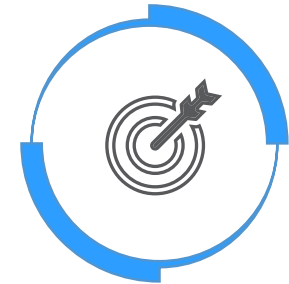
Our **Vision**

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 era steward answerable for present day board is a certified specialist sprinkled with 50 years of spice industry insight, innovative executions, and market situations. He not only responsible for making Swani Spice an entirely reliable and dependable name in the business 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 also designated as the Chairman of the ISFEA from the year 2008 to 2011. Recently he was honoured with the award – **Legend of Spice Trade** by **Federation of Indian Spice Stakeholders**.



Harjiv Singh Swani
(Director – Operations)

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 is a Co-Chair of the Industry and Trade Committee of Indian Merchants Chamber. A member of the Technical Advisory Group for Project Sampoorana. Global Centre for the Development of the Whole Child (GC-DWC), University of Notre Dame.

A board member of the Indian Spice and Foodstuff Exporters Association, he is also a committee member of the World Spice Congress.



Parneet Singh Swani
(Director – Commercials)

An MBA in International Business and Marketing from Sydney with a solid business foundation, 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 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.

Overcoming this issue and making another cultivating innovation dependent on sustainable agriculture is an unmatched enthusiasm with Parneet, who with his team has sustainably cultivated more than 12500 MT of spices until now which has been certified by Rainforest Alliance for Sustainable Agriculture, being the first in the country to achieve this certification back in 2015. 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 Agreeeta Solutions. Agreeeta 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. He is currently pursuing his Owners & President Management course at Harvard Business School.

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.

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.

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.

2009 – 2011

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



2015

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

2017 – 2018

- The plant commenced trials successfully on a Buhler Global Prototype Steam Treatment Plan. The only one of its kind for Steam Treatment.
- Primary clean processing unit setup for Sustainable/Organic Cumin in 40,000 sq ft. facility in Rajasthan.

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.



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, more than 17 years later, we're proud to have been working with more than 8000 farmers across 30 field offices across 5000 acres of pesticide-free 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.

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.

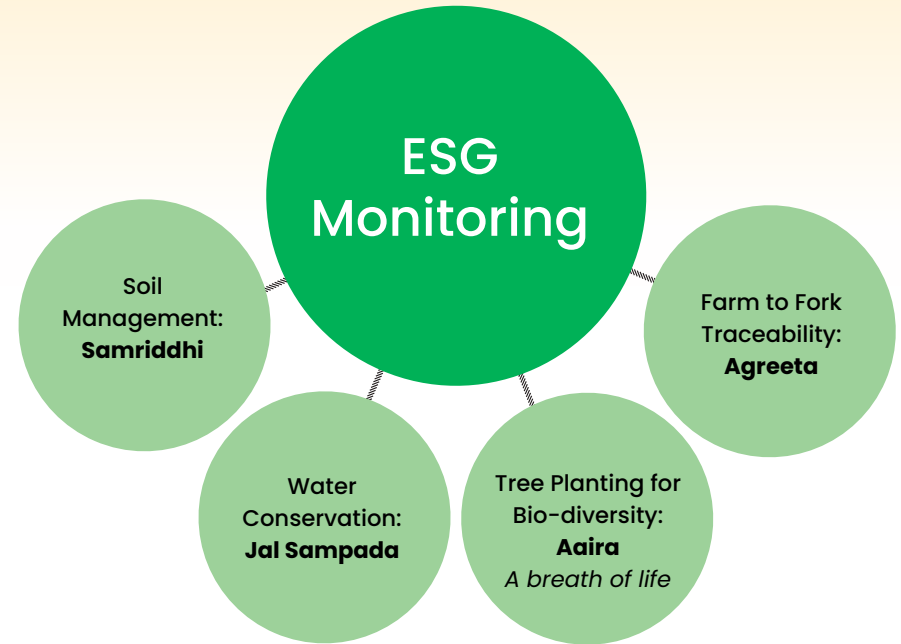
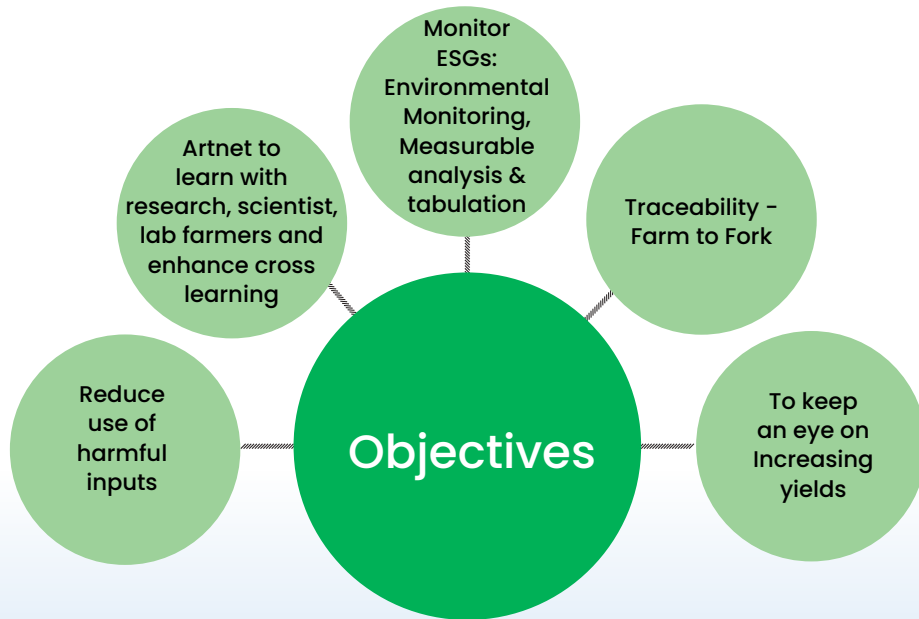
These programs are aimed at ensuring nitrogen usage from natural elements that are absorbed in the soil and not released in the atmosphere, contributing to the care for the environment.



The Green Footprint Program

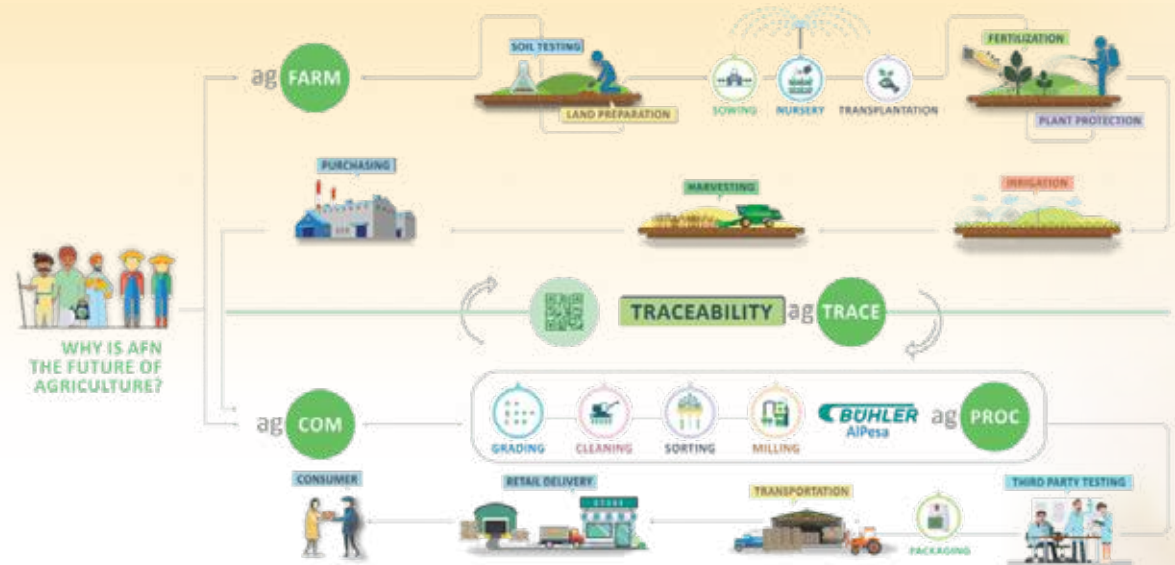
With depleting resources, future generations may be at risk of losing quality of life and environmental stability if we don't find sustainable development methods.

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.



We have been making a mark since the year 1864 in the Spice and Agri Industry. The foundations of our lives, whether cultural, natural, or patrimonial, must be safeguarded and we are still making little strides in that direction.





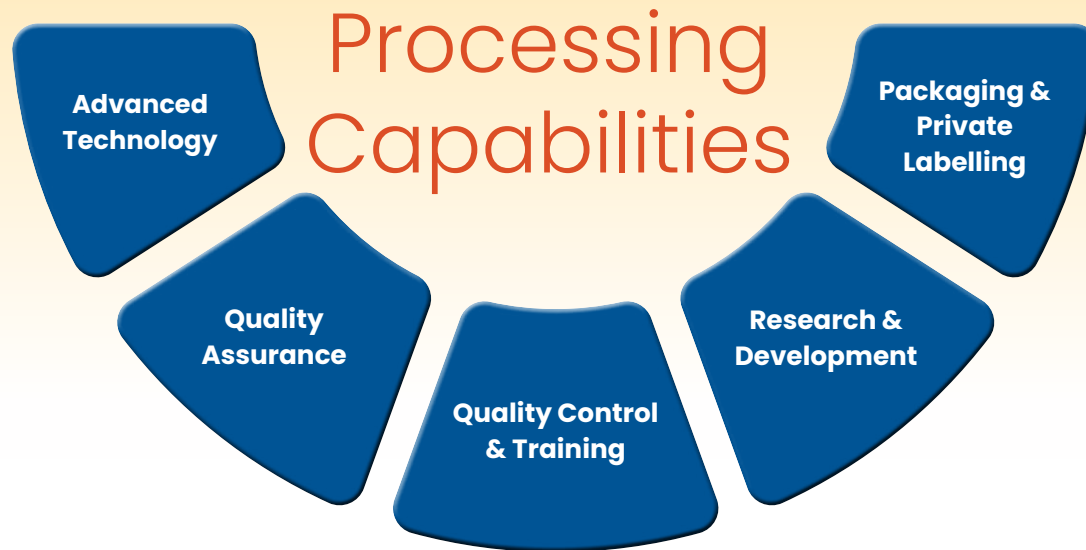
A key member in conceptualizing, developing, and promoting digital agriculture, Swani Spice has partnered with Agreeta, an Agro-Tech firm that monitors various parameters of agriculture like Farm Geo-Tagging, Real-Time Water Management Systems, Yield Analysis, etc.

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.





Roasting

No Indian Spice Blend is complete without the special roasted flavour. We have a dedicated Roasting Line with a running capacity of 5000 mts/annum. Often the degree of roasting is critical in ensuring that we get the perfect flavour and aroma. These Roasters are ideal for making the perfectly desired custom roasted blends, thus guaranteeing the extra special taste in our spices.

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 7+ 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 70,000 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 adulteration 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 rodent 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.



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.



Monster Mill Project

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 30+ 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.



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.



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 adulteration by working with metal detectors, magnets, heat sealing machines, weighing machines, etc; thus, delivering a superior quality product to the end consumer.

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



Each Shipment is only sent after going through an average of
250-300 tests





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 250+ 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





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 and that's the philosophy that gives our organic food its character.

On our journey towards excellence, we have set out on a road to chemical-free, organic practices that prevent climate change and promote biodiversity. Our Sustainable Farming practices and responsible sourcing has helped countless Indian farmers and women workers to live a life of dignity, while ensuring our Mother Earth is protected.

Our wide variety of organic food offerings include traditional and new-age Spice Blends like Bombay Cutting Chai Masala, Fiery Peri Peri Masala, Fish Masala, Royal Garam Masala, Meat Masala, Grandma's Organic Kadha Blend, Tandoori Masala, to name a few. These blends impart a flavour and aroma to your food that comes from carefully and patiently slow-roasting organic whole spices, grinding them individually, and then creating the perfect and uniquely flavoured blend.

All our packages, at each level, are tagged with RFID, barcodes, and trackers so that they can be remotely monitored, thus guaranteeing complete traceability of our organic and sustainable products. To facilitate this for the end consumer each pack comes with a QR code, which you can scan to trace the spices back to their origin.

We are certified by several Indian and International governing bodies for organic and sustainable farming; Specially curated for the Indian taste palette, **the brand is exclusively for the Domestic Indian Market** and not for exports.



Product Offerings



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

WHOLE

POWDER



Cumin



Chilli



Turmeric



Coriander



Ginger



Curry (P)



Fennel



Fenugreek



Ajwain



Asafoetida



Bay Leaves



Black Pepper



Cardamom



Cassia



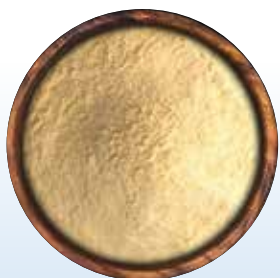
Cinnamon



Clove



Dill Seeds



Garlic



Greater Galangal



Mace



Nutmeg



Star Anise

With more than 250 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

SPICE BLENDS



Certifications



To see all our
Certifications,
Scan Now





SWANI SPICE

SUSTAINABLE SPICE SOLUTIONS

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