Celebrating 150 years under our parent company Surn Singh Lachman Singh - estd. 1864
Since 1864 Swani Spice, a family owned enterprise, owes its legacy to the parent company Surin Singh Lachman Singh established in 1864. Seven generations later the Swani Family is still in the Spice business. With an unwavering commitment to quality and service, each generation has contributed to modernizing, technically and qualitatively, taking the business beyond ever widening horizons....

The Swani Group celebrated its Sesquicentennial Year (150 years) in 2014, over a hundred years of Excellence. The mantra of Swani Spice since inception has been consistent adherence to Vintage Values, Tomorrow’s Technology & Global Presence

Vintage Values
- Since 1864

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Management Mantra:

Kuldip Singh Swani
(Chairman)
The 5th generation Patriarch of the Swani Group took charge of the family business at the tender age of 14. He developed this business along with 4 additional (non food) industries before returning completely to the food business, his first love and area of core competence. A visionary patron of new ideas and expansion, his vision is backed by rich industry knowledge and wisdom of over 65 years. He is the voice of experience at Swani. An ardent student of modern day global economics, he is the planning veteran.

Kuldip Singh Swani
(Managing Director)
The 6th generation Steward responsible for present day management is a qualified Engineer peppered with 40 years of spice experience, technological implementations and market scenarios. He is responsible for making Swani Spice a very dependable and trustworthy name in the industry that it is today. He authors one of the most looked forward to ‘Market Report’ hosted regularly on www.swanispice.com. He was a Member of The Spices Board for two consecutive Terms (6 years) under the Chairmanship of Shri Nand Kumar in the period between 1980 – 1990, thereafter he was appointed Chairman of the ISFEA (2008 – 2011).

Kirandip Singh Swani
(Managing Director)
The 6th generation Steward responsible for present day management is a qualified Engineer peppered with 40 years of spice experience, technological implementations and market scenarios. He is responsible for making Swani Spice a very dependable and trustworthy name in the industry that it is today. He authors one of the most looked forward to ‘Market Report’ hosted regularly on www.swanispice.com. He was a Member of The Spices Board for two consecutive Terms (6 years) under the Chairmanship of Shri Nand Kumar in the period between 1980 – 1990, thereafter he was appointed Chairman of the ISFEA (2008 – 2011).

Harjiv Singh Swani
(Director - Operations)
He is an engineer in Industrial Production & Management. Harjiv’s technological passion has led him to implement Projects for Plant Designs, Mechanics, Process Automation and Technology successfully. His passion keeps Swani Spice way ahead in the processing space.

While moving from a family run to a professionally managed company, he has successfully implemented an ERP system to meet the ever rapidly growing needs of the company.

The process set up and seamless integration of numerous units, is his area of responsibility and expertise. His focus area is research and looking out for new technologies in flavor and colour retention, the true essence of spice.

Automation using latest technology, New Projects & Expansion and ensuring the plants commitment to Swani’s Sustainable journey are some of the key areas of operation under Harjiv’s watch.

His excellence led him and his team to become Certified Lead Auditors by DNV for BRC (British Retail Consortium) in 2014. His Team implements and maintains all the various certifications of the company.

The 7th generation participants in the management team are Harjiv Singh Swani and Parneet Singh Swani who are responsible for the day-to-day running of the enterprise. They complete the management team with their wisdom, knowledge and youthful drive.
An MBA in International Business & Marketing from Sydney with a strong commercial background, he looks after Client relations (International & Domestic) and all commercial related activities. Parneet spearheaded the innovative backward integration activities 9 years ago with active participation from farmers. This is gaining immense relevance and momentum with today’s ever changing statutory requirements.

He addressed the World Spice Congress in 2008 sharing some ground realities faced by the farmers which was an eye-opener for the trade at large.

Believing that Tomorrow’s Technology cannot be limited to the confines of prevalent manufacturing practices, he is pushing to narrow the gap between Lab and Land where the former is on an advanced mega-highway and the latter is yet to implement Good Agricultural Practices.

Bridging this gap and creating a new farming technology based on sustainable agriculture is an un-matched passion with Parneet, who with his team has successfully and sustainably farmed more than 4500 Tons of Spice in the 2015 harvest, which has been certified by Rain Forest Alliance.

With an astute sense of taste and passion for sourcing, Parneet leads the R&D / NPD section of the business.

Every member of the management team has taken on the individual responsibility to align the specific sweet spots of their aspirations and display an unparalleled passion for excellence, with a desire to leave their footprint not only in their business but also in the industry.

Global Presence

Our Triumph
The Swani Group of companies annual turnover exceeded expectations in various export fields like Spices, Oil Seeds, Botanical Herbs. Export Awards for 5 consecutive years has put Swani miles ahead of competition & established Swani as a reliable, dependable & consistent performer.

Exports
Swani caters to various customers in the US, Europe, Japan, China, South Africa, Australia, South America & Canada to name a few.

From being a Spice Trader and progressing to an Ingredient Supplier, we are now Partnering with our Customers to part-take in the making of their Supply & Value Chain. It is a true testimony of Swani’s Triumph and Global Presence.
In the year 2006 Swani Spice embarked on a sustainable journey believing that sustainable agriculture is the need of the day. Swani Spice’s sustainable Journey started in the state of Rajasthan with a single spice of Cumin Seeds. Initial efforts were targeted at farming without pesticides to attain Organic Certified status and to clear Japan’s Stringent Pesticide Residue Levels, and also achieve re-enrichment of the soil.

The lapse of Good Agricultural Practices, that have been taken for granted & largely ignored in an age of instant quick fixes, is just one of the areas that we are focusing on in our Sustainable Program. Giving back what you take out is becoming the Key to a Sustainable Future.

An area of focus is, providing simple and relatively inexpensive solutions for soil enrichment with a target to increase the farmers’ yields. This helps to reduce in-put costs and increases his revenue.
Swani Spice has established 6 fully operational on-site field offices, to cater to the needs of 1356 farmers yielding 4650 - 5000 mts.

Soil Testing, Soil Analysis, Nutrition Balancing, Water Conservation, Plant Protection and Post-Harvest Techniques are some of the key areas of our sustainable journey.

Further expansion of products and tonnage is an on-going process. Stay tuned in to Swani Spice for rapid expansion and exciting diversification in the coming seasons.

Today, 9 years later, we are proud to announce that Swani Spice has the following products which are Sustainably Farmed, Monitored and Certified across the states of Maharashtra, Rajasthan and Madhya Pradesh. (As of Aug. 2015)

I. Cumin Seeds
ii. Fennel Seeds
iii. Chilly
iv. Turmeric Fingers
v. Coriander Seeds
vi. Fenugreek Seeds
vii. Psyllium Seeds
viii. Ginger

Swani’s Sustainable Journey - Rainforest Alliance & Organic Certified
Uncompromised Food Security.

From humble beginnings of being the first company to import seed cleaning equipment from Minneapolis to sparking a revolution towards converting India into a global processing hub, Swani’s commitment has been consistent.

Spread across 3 units of a built up area of 75,000 sq feet Swani Spice is equipped with state of the art processing facilities with a combined annual Capacity of 60,000 mts.

Professionally qualified staff & team members are the support and backbone of the facility. The automated, state of the art systems reduces human intervention in the entire process, reducing errors and ensuring vital repeatability. Food Security & Safety, Human Health & Safety have also been kept in the forefront while designing the facilities, making Swani Spice a preferred work place.

The commitment to Healthy & Comfortable Work Environments and Legal Laws of the land, have also ensured that Swani Spice get ranked high in the Responsible Sourcing, Sustainable & Ethical Supply Chain during the Sedex Audits conducted by 3rd Parties.

Please do contact us so that we can give you authorization to view the results online. (Your company also has to be listed with Sedex to view this).

Each process line has its own sets of Rare Earth Magnets (plates or rotary) and Metal detectors in place.
• Cleaning Line 15,000 MTS
• Roasting 4,000 MTS
• Crushing Line 4,000 MTS
• Milling Section 1 4,500 MTS
• Milling Section 2 6,000 MTS
• Milling Section 3 17,500 MTS
• Steam Sterilizing 8,000 MTS
• FFS Packing 1,500 MTS

Annual Capacity 60,000 Mts
The perfect spice begins with appropriate cleaning. This line was started in 1997 and has constantly been upgraded using the latest technology available for seed cleaning in the world.

This Buhler line uses Sifter’s, De-stoner, Spirals, Indent Cylinders, Gravity Table and the latest A+ Multivision Sortex. This plant gives us a throughput around 1,000 kgs per hour, (product dependent). It also enables us to easily clean to 99.5% and above. It has always been our constant endeavor to provide the highest purity of spices possible. QC signs off each individual pallet ensuring a perfect product during every run.

The finished products can be packed from 10 kgs to 1000 kgs Jumbo Bags as per the client’s requirements.

Seed Cleaning Line
- Capacity (15,000 MTS / year)
No Indian blend is complete without the special roasted flavor. Our Roasters are ideal for making the custom roasted product to ensure our spice blends taste extra special. The degree of roasting is critical in ensuring that we get the perfect flavor and aroma, making the end product just that little bit more special compared to the others.

We can custom roast seeds to meet the customers requirements and our R&D Department would be happy to run trials for you or match your sample.
Kibbled Spices and Botanicals

- Capacity: 4000 MTS / year

This line also has chilli cleaning and aspiration equipment prior to crushing the chillies and spice seeds, as per the required sizes specified by clients.

This line is used for T-Cuts by the suppliers of Botanicals, Nutraceutical or Active Ingredients in the Pharmaceutical business.
It is designed to handle hard spices like Turmeric, Ginger and Fenugreek. These particularly hard spices are ground to the desired mesh sizes on a single pass. Product temperatures are monitored throughout to ensure that volatile oils and flavors are maintained. Raw materials like Turmeric and Ginger are Hand Sorted to ensure that only the pure, stone free products are ground.

Fenugreek is cleaned prior to milling from the Cleaning Line.

There is a blender at the end of the line to homogenize the product or for making the special blends.

Milling Lines (27,500 MTS / year)

- Milling Line 1
  - Capacity: 4500 MTS / year
Milling Line 2
- Capacity: 6000 MTS / year

This line is dedicated to Chilies, Spice Seeds and Blends. This is a Buhler Mill. It has a dedicated Chilli processing line. Mechanical cleaning, using Sifting, Air Classification, and Hand Sorting ensure that the chilies are of the finest quality prior to milling. This Line uses a Touch Screen PLC controller to ensure that there is minimal human intervention. The temperature variations are critically controlled to prevent over-heating which helps in retention of flavor and causes negligible loss of SHU’s, ASTA Colour and or Volatile Oils (of spice blends).The end product(s) are homogenized post milling and sifting, in the water chilled blender’s to ensure that the products are packed at room temperatures.

The final products are packed in a dedicated room with high air flows to ensure a good and healthy working environment for the workers.

Milling Line 3
- Capacity: 17,500 MTS / year

This project was originally code named the “monster mill project” because this is one of the largest Spice Mills in the Country with a production capacity of 2,000 Kgs per hour on some products. This mill has a dedicated 10 Ton cylo to ensure that the feeding is constant. The cylo is fed from the cleaning plant, the Roasters or from the other Crushing Lines.

The intake hopper is mounted on Load Cells so that Spice Blends can easily be made repeatedly ensuring consistent perfection in every blend.
Buhler’s Global Prototype for Steam Sterilization of Spices - a seamless marriage between the continuous and batch systems. The process is validated by Eurofins for a 5 Log Salmonella Reduction. This system is housed at Swani Spice’s newest facility.

The main advantage is the High temperature, Indirect Contact, Pre-heating, which uses a minimum quantity of steam directly on the product.

The steam is passed through a series of critical valves that purify the steam before it comes into contact with the product. The process ensures retention of Volatile Oil and minimal Colour Changes. The minimal use of steam eliminates the uses of Drying post sterilization.

The system is flexible enough to allow us to run a gentle Pasteurization or high pressure, high temperature Sterilization cycles. Very Low Micro results can easily be achieved, especially for the Meats Industry where <10,000 TPC is required.

The equipment has a CIP in place, which washes and sanitizes the line prior to the next scheduled run.

The cooling, post sterilization takes place in a High Care area before being packed in a Class 100,000 Clean Room.

Steam Sterilization Unit
Annual Capacity 8000 MTS.
Steam Sterilization Plant
Buhler’s Global Prototype
Technology & Process Validated system.
Sterilization Process is Automated.
This ensures repeatability and traceability.
The CIP cleans and sterilizes the equipment ensuring that it is ready for the next product.
Clean Room Class 100,000 products are packed in sterile conditions.
Private Label

- Multi head Weigher or Auger Filler FFS Machine.
- Packing from 50 Grams to 1 Kg Pillow Pouch's.
- Shrink Wrap Sealer for Cartons.
- 2.5 Kgs Vacuum Packed Whole Spices.
The Quality Control team works hand in hand with the Quality Assurance, Hygiene & the Food Safety Team. The team ensures that Good Manufacturing Practices / Good Hygienic Practices / No Glass & Jewellery Policy and other quality related aspects are strictly adhered to. Daily calibration and verification of various quality checks on the shop floor and the precise working of metal detectors, magnets, heat sealing machines, weighing machines etc., which play a critical role in delivering a quality product, are under strict vigil of the QA Team.

Quality Assurance

The Quality Control team works hand in hand with the Quality Assurance, Hygiene & the Food Safety Team. The team ensures that Good Manufacturing Practices / Good Hygienic Practices / No Glass & Jewellery Policy and other quality related aspects are strictly adhered to. Daily calibration and verification of various quality checks on the shop floor and the precise working of metal detectors, magnets, heat sealing machines, weighing machines etc., which play a critical role in delivering a quality product, are under strict vigil of the QA Team.

• NABL (ISO 17025) accredited testing LAB comprising of 15 trained and qualified personnel, is equipped with own HPLC amongst other equipment. Currently the Lab is equipped for testing of Aflatoxins, Ochratoxins, Curcumin, ASTA, and SHU amongst other tests. Two separate Micro Lab Sections are set up for handling and testing Steam Treated and Untreated samples separately.

The QC team runs the three labs viz: the Wet chemistry/Analytical lab, Microbiological lab and the Instrumentation lab. The labs are responsible for the Raw Material, In Process and Finished Goods analysis as per various internationally accepted methods and providing a Certificate of Analysis of each and every Raw material as well as the finished product.

Training:

Besides other certifications our processing units are BRC food FSSC 22000 certified, which demands that our entire team is on its toes and always up-to-date. In order to achieve this we have a dedicated expert on Systems who takes care of all mandatory requirements of all certifications. Training is conducted in conjunction with expert trainers in various areas. BRC V7 Lead Auditor Training course has been completed and we will change to V7 during our next audit.

At Swani Spice we have devised an annual training calendar covering all important areas of activities, where in, various Audio Visual tools are also used. The training is carried out on the job floor or at the dedicated training area. As a part of backward integration and implementation of Good Agricultural Practices, training is also imparted at the Farm level to farmers at regular intervals.
We at Swani Spice have a dedicated and committed team that works round the clock for new product development and takes care of product conceptualization, development, trials and commercialization of customized blends that has been established to increase our service to the clients. The Replications of Blends with or without recipe coupled with independent development are the main focus here.

Customized Blends
Swani Spice has developed more than 25 in-house Blends.

Product R & D, New Product Development:

At Swani Spice we develop a Range of Blends from Basic, Intermediate and Semi-finished to Completely finished Blends.
### Botanicals - The Power to Cure

<table>
<thead>
<tr>
<th>Botanical</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Annato</td>
<td>Kardi / Safflower</td>
</tr>
<tr>
<td>Arrow Root Powder</td>
<td>Licorice</td>
</tr>
<tr>
<td>Aloes Extract</td>
<td>Melon Seeds</td>
</tr>
<tr>
<td>Asafoetida</td>
<td>Papaya Leaves</td>
</tr>
<tr>
<td>Ashwagandha</td>
<td>Passiflora Incarnata</td>
</tr>
<tr>
<td>Bambusa Tabashir – Powder</td>
<td>Peppermint Leaves</td>
</tr>
<tr>
<td>Chicory Grains / Roots Sliced</td>
<td>Psyllium Husks (85%, 95%, 98% &amp; Powders)</td>
</tr>
<tr>
<td>Cassia Fistula</td>
<td>Psyllium Seed (99.5%)</td>
</tr>
<tr>
<td>Calamus Roots</td>
<td>Patchouli Leaves</td>
</tr>
<tr>
<td>Datura Seeds</td>
<td>Rose Petals</td>
</tr>
<tr>
<td>Eucalyptus Leaves</td>
<td>Safflower Seeds</td>
</tr>
<tr>
<td>Gymnema Sylvestre</td>
<td>Sarasapilla Roots / Powder</td>
</tr>
<tr>
<td>Galangal Roots / Cut Pieces</td>
<td>Senna Leaves Prime 2 / 3 / 4</td>
</tr>
<tr>
<td>Gloriosa Superba seed</td>
<td>Senna Pods / Senna Leaves – T-Cut</td>
</tr>
<tr>
<td>Garcinia Cambodgia</td>
<td>Semen Cassia Torea</td>
</tr>
<tr>
<td>Gum Olebanum</td>
<td>Sesame Seeds</td>
</tr>
<tr>
<td>Henna Leaves / Powder</td>
<td>Sisymbriumirio</td>
</tr>
<tr>
<td>Hydrocotyle Asiatica</td>
<td>Valerian Roots / Rootless</td>
</tr>
<tr>
<td>Himaj (Hydrobalams Black)</td>
<td>Zedoary Roots</td>
</tr>
<tr>
<td>Harda (Myrobalsams - i-11)</td>
<td></td>
</tr>
</tbody>
</table>

### Spices - Adding Value to Food

<table>
<thead>
<tr>
<th>Spices</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Whole, Clean, Sorted, Crushed,</td>
<td>Chai Masala</td>
</tr>
<tr>
<td>Cracked, Kibbled, Roasted,</td>
<td>Chana Masala</td>
</tr>
<tr>
<td>Ground and Sterilized</td>
<td>Chat Masala</td>
</tr>
<tr>
<td>Ajwain Seed whole</td>
<td>East Indian Masala</td>
</tr>
<tr>
<td>DGP &amp; Black Pepper (Various)</td>
<td>Piri-Piri Spice Mix</td>
</tr>
<tr>
<td>White Pepper</td>
<td>Pulav Masala</td>
</tr>
<tr>
<td>Cardamoms Black</td>
<td>Sambhar Masala</td>
</tr>
<tr>
<td>Cardamoms Green</td>
<td>Royal Garam Masala</td>
</tr>
<tr>
<td>Cinnamon</td>
<td>Lamb Curry</td>
</tr>
<tr>
<td>Clove</td>
<td>Tandoori Masala</td>
</tr>
<tr>
<td>Curry Leaves</td>
<td>Mix Sabji Vegetable Masala</td>
</tr>
<tr>
<td>Cumin Seed</td>
<td>Biryani Masala</td>
</tr>
<tr>
<td>Chilli (Various Heat &amp; ASTA)</td>
<td>Pav Bhaji Masala</td>
</tr>
<tr>
<td>Celery Seed</td>
<td>Butter Chicken Masala</td>
</tr>
<tr>
<td>Chicory</td>
<td>Curry Powder Hot</td>
</tr>
<tr>
<td>Coriander Seed</td>
<td>Curry Powder Mild</td>
</tr>
<tr>
<td>Saffron</td>
<td>Madras Curry Powder</td>
</tr>
<tr>
<td>Kalongi</td>
<td>Achaar Masala</td>
</tr>
</tbody>
</table>

### Recipe & Blends

*Customized Blends & Recipe development are also done for our customers*

- Chai Masala
- Chana Masala
- Chat Masala
- Spice Mix
- East Indian Masala
- Piri-Piri Spice Mix
- Pulav Masala
- Sambhar Masala
- Royal Garam Masala
- Lamb Curry
- Tandoori Masala
- Mix Sabji Vegetable Masala
- Biryani Masala
- Pav Bhaji Masala
- Butter Chicken Masala
- Curry Powder Hot
- Curry Powder Mild
- Madras Curry Powder
- Achaar Masala

### CHEF SEASON BLEND

- Oxtail Seasoning
- Blended Seasoning
- Oriental Curry
- Osindian Curry
- Garlic Scallion All Spices Seasoning
- Jamaican Curry Hot / Mild
- Jamaican Jerk Seasoning
- Mushroom Chips Seasoning
- Seekh Kabab Masala
- BBQ Seasoning
- Fish Seasoning
Swani Spice is recognized the world over and certified by many illustrious bodies such as:

- Spice House Certificate
- FSSC
- BRC
- Organic Certificate Farm NPOP – Radhunathpura
- Organic Certificate Farm NPOP – Dhamnod
- Organic Certificate Farm NPOP & NOP – Jalore
- Halal
- Star K Kosher
- Non GMO
- Organic Certificate Trading NPOP
- Organic Certificate Processing NPOP & NOP
- Rainforest Alliance Certificate – Sustainable – Cumin Fennel & Psyllium, Chilly, Coriander, Fenugreek, Turmeric & Dill Seeds

Road Ahead

- Deepening & Strengthening the value and integrity of "From Our Land to Your Label" proposition.
- From being an ingredient supplier to becoming an integrated partner in our Customers Value Chain.
- Currently achieved 4650 - 5000 Tons of sustainable supply in 2015, target to achieve 10,000 tons by 2020 harvest.
- Keeping at the helm of cutting edge technology in Processing, Packaging & Sustainability.