



HARVESTIA

FOOD EXPORTS PRIVATE LIMITED

B2B PRODUCT CATALOGUE

Spices. Blends. Your brand.

Whole ingredients.
Signature blends.
Private-label solutions.



Behind every great brand.

INDIA / BULK INGREDIENTS / PRIVATE LABEL

A clearer brief.

Great products start with carefully selected ingredients, a distinctive flavour profile and the right pack. Harvestia brings these elements together for bulk supply and private-label ranges.

Harvestia is launching its own blending and packing facility, bringing the next stage of product development and production into the Harvestia business.

From your
BRIEF
to product and pack



Illustrative packaging concept

HARVESTIA

blends it together

for your brand



01

Select the ingredients

Choose the spices, ingredient forms and grades that give your product its character, guided by the intended application.

02

Develop the flavour

Shape the blend around your target taste, aroma, colour and heat, with a sample and formulation to match the brief.

03

Define the blend

Translate the approved flavour profile into a defined formulation, batch specification and production plan.

04

Create the pack

Bring your brand to life through the right pack format, net weight, artwork, declarations and coding.

05

Deliver to your market

Bring the product, packaging, quality requirements and export documentation together for the agreed dispatch plan.

MOQ, lead time, testing and commercial terms are confirmed for the specific order.

Harvestia ingredients.



WHOLE SPICES

Core whole ingredients for milling, blending and culinary use. Grade and cleaning requirements are aligned with your sample and specification.

INCLUDING: Cumin, coriander, fennel, fenugreek, ajwain, whole red chilli, turmeric fingers and bulbs.



GROUND SPICES

Powders selected around the required colour, heat, aroma and fineness. Analytical values are agreed for each order.

INCLUDING: Red chilli, turmeric, cumin, coriander, fennel, fenugreek and yellow mustard powders.



MASALAS & BLENDS

Everyday, regional and dish-specific ranges, with custom formulation explored against an application and flavour brief.

INCLUDING: Garam masala, curry, chaat, biryani, tandoori, sambhar, shawarma and BBQ seasoning.



RICE & PULSES

Sourcing options for trade, foodservice and retail enquiries. Availability, origin, variety, grade and packing are confirmed for the proposed order.

INCLUDING: Basmati and non-basmati rice; chickpeas, moong, urad, toor, masoor and rajma.



CULINARY SEEDS

Additional whole-seed ingredients for food businesses. Specify the required form, cleaning, purity and packing.

INCLUDING: Sesame: natural white, hulled and black. Mustard, kalonji, dill, basil and watermelon seeds.



SPECIALTY INGREDIENTS

Build a shortlist around the ingredient and intended use. Required purity, moisture, treatment and tests are scoped per enquiry.

INCLUDING: Chia, flax, amaranth, quinoa, moringa leaf or powder, psyllium husk and asaliya.



DEHYDRATED INGREDIENTS

Powder and flake options for sauces, seasonings and prepared foods. Confirm the form and particle size needed for the application.

INCLUDING: Ginger powder; garlic and onion powders or flakes.

For product forms, selection criteria and pack routes, see the accompanying Product Buying Guide.

Packaging around your product and your market.

Make the pack **part of the brief.**

Retail and bulk formats designed around your product, brand presentation and market requirements.

- Pouches, jars and tins
- 100 g to 1 kg retail options
- 25 / 30 / 50 kg bulk bags
- Liners where appropriate
- Custom formats on enquiry
- Brand artwork and labelling

Built for **your brand.**

Flavour • Quality • Packaging • Presentation



Confidence in every brief.

Harvestia brings Indian spices, custom blends and private-label products to food businesses and brands. Clear specifications, documented quality requirements and purposeful packaging guide every product brief.



Business credentials

FSSAI: 10726994000012
Valid through 01 January 2027

IEC: AAICH0508D

Spices Board CRES:
CRES/SBCB/27843/2025-2026
Valid through 26 March 2029



Specification
and sample alignment



Quality
and agreed testing scope



Packaging
and artwork approval



Documents
and dispatch planning

Build the specification around the ingredient.

Use this matrix to define the product brief. Grade, analytical limits, availability, testing and final pack suitability are confirmed in the quotation.

INGREDIENT	FORM	SELECTION BASIS	APPLICATION	PACK ROUTE
CORE SPICES				
Red chilli	Whole / powder	Variety, heat, colour, fineness	Seasonings, sauces	Retail / bulk
Turmeric	Whole / powder	Curcumin target, colour, form	Blends, prepared foods	Retail / bulk
Cumin	Seed / powder	Purity, seed traits, aroma	Culinary, milling	Retail / bulk
Coriander	Whole / split / ground	Grade, cleaning, particle size	Seasoning, milling	Retail / bulk
Fennel	Seed / powder	Grade, colour, seed traits	Blending, culinary	Retail / bulk
Fenugreek	Seed / powder	Form, purity, cleaning	Masalas, seasoning	Retail / bulk
Ajwain	Whole seed	Cleaning, purity, sample	Culinary, blending	Retail / bulk
Sesame	Natural / hulled / black	Form, purity, destination	Food ingredients	By enquiry
DEHYDRATED & BLENDED				
Garlic / onion	Powder / flakes	Form, particle size, test scope	Sauces, seasonings	By enquiry
Ginger	Powder	Fineness, aroma, acceptance	Blends, culinary	By enquiry
Masalas	Blended powder	Application, recipe, heat, sample	Dish-specific	Retail / bulk
RICE & PULSES — SOURCING OPTIONS				
Basmati rice	1121 / 1509 / other	Process, crop, broken %, grain	Trade, foodservice	By enquiry
Non-basmati rice	Selected varieties	Variety, broken %, moisture	Trade, foodservice	By enquiry
Pulses / dals	Whole / split	Type, size, form, polishing	Retail, foodservice	By enquiry
SPECIALTY INGREDIENTS				
Chia / flax	Whole seeds	Purity, moisture, testing	Food ingredients	By enquiry
Moringa	Leaf / powder	Form, specification, testing	Food ingredients	By enquiry
Psyllium husk	Husk	Purity target, testing, pack	Food ingredients	By enquiry

Retail spice options: 100 g, 200 g, 250 g, 500 g and 1 kg. Bulk spice options: 25 / 30 / 50 kg bags, subject to product and order. "By enquiry" indicates a format to be agreed.

GROUND SPICES

Ingredient selection for sauces, seasoning and prepared foods



RED CHILLI

Select variety, heat and colour to suit the application.



TURMERIC

Agree the curcumin target, colour and fineness.



CUMIN

Define the required aroma profile and particle size.

BUYING FIELD	RED CHILLI	TURMERIC	CUMIN
Forms	Whole / powder	Fingers / bulbs / powder	Seed / powder
Selection	Variety, heat, colour	Curcumin, colour	Purity, aroma
Retail packs*	100 g–1 kg	100 g–1 kg	100 g–1 kg
Bulk bags*	25 / 30 / 50 kg	25 / 30 / 50 kg	25 / 30 / 50 kg
For quotation	Quantity, specification and destination	Quantity, specification and destination	Quantity, specification and destination

*Pack options are indicative and subject to product and order. Final material, testing, MOQ and commercial terms are confirmed in the quotation. Ingredient photographs are illustrative.

Retail

Your spice and masala range

Build a distinctive spice and masala range with the pack sizes, formats and artwork your market needs.

Pack weights	100 g / 200 g / 250 g / 500 g / 1 kg
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Formats	Pouches, jars and tins
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Custom options	Sachets and other formats on enquiry
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Illustrative formats. Final pack construction and artwork follow approval.

Bulk

Bulk spices, powders and blends

Whole spices, powders and blends in bulk packs for manufacturers, distributors and foodservice buyers.

Bag weights	25 / 30 / 50 kg options
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Material	PP bags; liners where appropriate
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Order brief	Product, quantity, pack and destination
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Bulk ingredient storage. Final packing and specification agreed per order.



Applications, ingredients, possibilities.

Start with the finished product.
Share the intended use,
flavour profile, required form
and commercial brief.

We can then align the product
selection, sample route and
specification with the proposed
order.

SEND YOUR BRIEF

Product • Form • Quantity
Pack • Destination • Timing

01

Curries & prepared foods

Chilli, turmeric, coriander and cumin powders; ginger, garlic and onion ingredients.

02

Rice dishes

Biryani blends and other dish-specific masalas; rice sourcing options by variety and process.

03

Snack seasoning

Chaat, BBQ and custom blend enquiries. Define application, heat and flavour direction.

04

Marinades & grilling

Tandoori, tikka, shawarma and dish-specific blends. Composition follows the approved recipe.

05

Beverages & culinary blends

Tea masala and selected spices. Agree ingredient preferences and intended preparation.



HARVESTIA

Behind every great brand.

Discuss your ingredient or private-label brief with us.

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Ingredient, packaging and operational images are illustrative. Product and supply terms are order-specific.