

VICEROY IMPEX PRIVATE LIMITED



Spice

**We Spice Up Your Life The Best We Can**

Established in india, Viceroy Impex has been in a spice import export business & Suppliers of natural across the world. Viceroy Impex has achieved years of experience in serving the spice industry.



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# About Company

Established in India, Viceroy Impex has been in a Spice import export business & suppliers of natural across the world. Viceroy Impex has achieved years of experience in serving the Spice industry.

We are 'One Stop Solution' to meet all your needs! With effective services, Viceroy Impex ensures high quality standards from Storing, handling, processing, packaging & transportation.

Supply of fresh quality Spice need constant management & timely delivery. Viceroy Impex has a strong team that procures fresh from farm to your home!



## Vision

'To become a trusted brand by contributing to the Indian Economy & build reliable relations with our customers.'



## Mission

'To become a dedicated supplier of high quality, safe & reliable fruits and vegetables also to make India one of the leading global Agro exporter.'





# Core Values



## Quality

We prioritize the quality of our products from cultivation to packaging and delivery



## Customer Satisfaction

Our customers' satisfaction is our ultimate goal, and we strive to exceed their expectations.



## Innovation

We embrace innovation in farming practices, packaging, and distribution to stay ahead in the market.



## Sustainability

Viceroy Impex is committed to environmentally friendly practices in agriculture and business operations





Give any 4 reasons why **spices** should be used in cooking?

- Flavor and Aroma
- Preservatio
- Health benefits
- Cultural Significance



# About Spice

Spices are amazing flavor enhancers and more! Here's a breakdown of the world of spices:

## What are they?

Dried parts of various plants, including seeds (cumin, coriander), fruits (chili peppers, allspice), flowers (cloves, saffron), bark (cinnamon), roots (ginger, turmeric), and even leaves (bay leaf).

## Flavor friends

Spices come in a vast array of tastes and aromas, from the warmth of cinnamon to the citrusy zing of lemongrass. They can completely transform a dish by adding complexity and interest.

## Why use them today?

Even in modern cooking with refrigeration and a wider variety of ingredients, spices remain important for several reasons:

Flavor magic

Health benefits

Global inspiration

Less salt, more satisfaction

Freshness boost

Budget-friendly

Versatility





# Unlock hidden flavors

## Cumin

Cumin is a spice that comes from the seeds of the *Cuminum cyminum* plant. Cumin has numerous possible health benefits and is a staple spice in many food cultures, Mexican, Indian, African, and Asian cuisine.



## Turmeric

Turmeric is a brightly colored spice that comes from the underground stem of the turmeric plant. Turmeric is also used to color foods and beverages, such as mustards, cheeses, and butter.



## Red Chilli

Red chilli, also known as red pepper, is a type of chili pepper that is typically red when ripe. Red chillies are used in many cuisines around the world to add spice and flavor to food.



## Fennel

Fennel seeds are the dried fruits of the fennel plant. They are small, oval-shaped seeds with a pale green or brown color. Fennel seeds have a strong, licorice-like flavor and aroma. That seeds can be used whole, crushed, or ground. Fennel is a fascinating member of the carrot family. It's a hardy, perennial herb with yellow flowers and feathery leaves.





# JAGGERY





# Jaggery

Jaggery is made by boiling sugarcane juice or palm tree sap until it thickens and crystallizes. The resulting product is a solid block or cake that can be brown or golden in color. It may boost the immune system. Jaggery is a type of unrefined sugar made from sugarcane or palm tree sap. It's a traditional sweetener in many parts of the world, or golden in color. It may boost the immune system. Jaggery is a type of unrefined sugar made from sugarcane or palm tree sap. It's a traditional sweetener in many parts of the world, including India, Southeast Asia, and South America. Jaggery has a richer, more complex flavor than refined white sugar, and it's also said to be more nutritious.





# The Spice Gudie

Spices are seeds, fruits, flowers, or bark from a variety of plants that are used to add flavor and aroma to food. Some of the most common spices include cinnamon, cloves, ginger, nutmeg, paprika, and turmeric.

## Fenugreek

Fenugreek has a strong, maple syrup-like aroma and a slightly bitter taste. The seeds are used whole or ground, and the leaves are eaten fresh or dried. Fenugreek is a popular ingredient in curries, dals, and pickles.



## Black paper

Black pepper has a strong, pungent flavor and a distinct bite thanks to a chemical compound called piperine. It's used in a variety of dishes around the world to add heat, depth of flavor, and complexity.



## Curry leaf

Curry leaves are the aromatic leaves of the curry tree, a small tree native to India and Sri Lanka. They are a staple ingredient in South Indian cuisine, used for both their flavor and health benefits.



## Bay leaf

The bay leaf is an aromatic leaf commonly used as a herb in cooking. It comes from the bay laurel tree, an evergreen tree native to the Mediterranean region. Bay leaves are also known as laurel leaves. Bay leaves will stay fresh for a long time, so there's no need to buy a huge amount unless you cook very frequently. Bay leaves are most commonly available in dried form.





# CINNAMON





# Cinnamon

Cinnamon is a spice obtained from the inner bark of several tree species from the genus *Cinnamomum*. It is from the

*Cinnamomum* has a stronger, more pungent flavor than Ceylon cinnamon. It has been used for centuries as a spice and in traditional medicine. The distinct aroma of cinnamon makes it a popular ingredient in potpourri and air fresheners. Cinnamon spice is a truly wonderful ingredient that adds warmth, sweetness, and a touch of complexity to many dishes. Considered the more premium variety, it boasts a delicate sweetness and lower levels of coumarin, making it safer for larger quantities. The warmth and sweetness come from cinnamaldehyde, the main component of cinnamon's essential oil.





# The Spice Benefit

Many spices are loaded with antioxidants, vitamins, and minerals that can offer a variety of health benefits. For example, turmeric contains curcumin, a compound with powerful anti-inflammatory properties. Cinnamon may help regulate blood sugar levels, while ginger can aid digestion.

## Coriander

Coriander is an annual herb in the Apiaceae family. The dried seeds of coriander are small, round, and brown. They have a strong, pungent flavor that is often described as soapy or citrusy.



## Mustard

While mustard is most commonly known as a condiment, mustard seeds are indeed a spice. They are the tiny round seeds of several plants in the Brassicaceae family, including black mustard, brown mustard, or white mustard.



## Sesame seeds

Sesame seeds are tiny, oil-rich seeds that come from the *Sesamum indicum* plant. Sesame seeds are a good source of plant-based protein, fiber, healthy fats, vitamins and minerals.



## Clove

Cloves are the aromatic flower buds of the clove tree, an evergreen tree native to Indonesia. They are known for their strong aroma and distinct taste, which comes from a compound called eugenol. Cloves have a strong, warm, and slightly sweet flavor with a distinct peppery kick. This unique taste comes from eugenol, the main component of clove's essential oil.





# STAR ANISE





# Star anise

Star anise is a versatile spice that can be used in both sweet and savory dishes. It is a common ingredient in Chinese five-spice powder, Vietnamese pho, and Indian garam masala. Star anise is a spice that closely resembles anise in flavor and is obtained from the star-shaped pericarps of the fruit of *Illicium verum*, a medium-sized evergreen tree native to northeast Vietnam and South China. The flavor of star anise is licorice-like, with warm and sweet notes. It is a common ingredient in many Asian cuisines, particularly in broths, soups, stews, and stir-fries. Star anise is also used in some liquors, such as Pernod and Sambuca. Star anise has been used in traditional Chinese medicine for centuries.





# A world of flavor in every sprinkle.

## Nutmeg

Nutmeg is a popular spice with a rich history and a wide range of uses in both culinary and medicinal applications. It is commonly used in baking, especially in dishes like pies, cakes, and cookies.



## Oregano

Oregano is most commonly known for its use as a culinary herb. Oregano is a rich source of antioxidants and may help fight bacteria, relieve inflammation, and regulate blood sugar.



## Cardamom

Cardamom is a versatile spice that can be used in a variety of ways. You can find cardamom pods whole, or ground. Whole cardamom pods are best for infusing flavor into broths, stews, and curries. Green cardamom, is the most common type of cardamom used in cooking. It's prized for its complex flavor profile and versatility across various cuisines.





## Viceroy Impex Private Limited

Viceroy Impex is one of the leading exporter and suppliers of a variety of All Spice across the world. Established in India Viceroy Impex is backed by its long years of experience in the Spice industry.



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