



• Surya Masala Company •

EKTA MASALE



SINCE 1987



*Being Indian
tadka*





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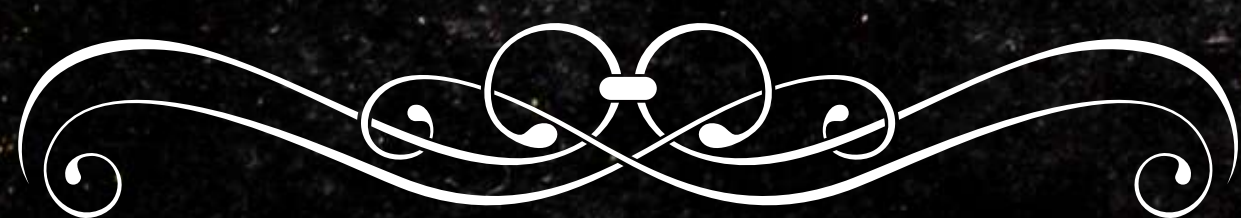
Incorporated in the year 1987, Ekta Spices is located in Delhi (India). We deliver quality Indian Spices by choice and not by chance. We have successfully marked our presence in the Indian market and we are the most reliable choice among the customers.

● SELECTION CRITERION FOR VENDOR

Selection Criterion for Vendor

Our quality-centric approach helps us in delivering the best Cooking Spices. We are associated with several certified, trustworthy Manufacturers and vendors in the industry, thus we procure the Natural Indian Spices directly from them. This helps us in altering the overall cost of Cooking Spices, in turn we further provide the spices at nominal rates. We efficiently check various factors that include :

- VENDOR'S DOCUMENTS
- FINANCIAL STABILITY
- COMPETENCE TO TIME-BOUND DELIVERY
- ASSISTANCE DURING BULK DELIVERY
- QUALITY ASSURED PRODUCTS





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TEAM SUPPORT

We bring out the excellent, Pure Spices with the help of our diligent and dexterous team members. We are backed by highly experienced, responsible staff that includes :

- PROCURING MANAGERS
- FOOD EXPERTS
- WAREHOUSE EXPERTS
- PACKAGING EXPERTS
- LOGISTICIANS

WHY US?

- We are one of the leading Suppliers of wide range of Indian Spices.
 - We have rich industry experience of more than 3 decades that we have used to bring forth the Quality assured Whole Spices.
 - Our range of products include Amchoor Powder, White Pepper Powder, Anardana Powder, Coriander Powder, Dried Ginger Powder, Garam Masala Powder, Turmeric Powder, Red Chilli Powder and many more.
 - We are associated with renowned Manufacturers and vendors; thus we directly source the Natural Indian Cooking Spices from them.
 - We stringently follow Ethical Business Practices and Fair Pricing Policies.
-



SPICE BLEND

- Spice mixes are blended spices or herbs. When a certain combination of herbs or spices is called for in a recipe, it is convenient to blend these ingredients beforehand. Blends such as chili powder, curry powder, herbes de Provence, garlic salt, and other seasoned salts are traditionally sold pre-made by grocers, and sometimes baking blends such as pumpkin pie spice are also available. These spice mixes are also easily made by the home cook for later use.

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Blended Products Offering

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AMCHOOR CHATNI POWDER

DAL MAKHNI MASALA

DAL CHINI POWDER



S M C

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CHIKEN MASALA



KITCHEN KING



MEAT MASALA



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GARAM MASALA



KASOORI METHI



CHANA MASALA



S M C

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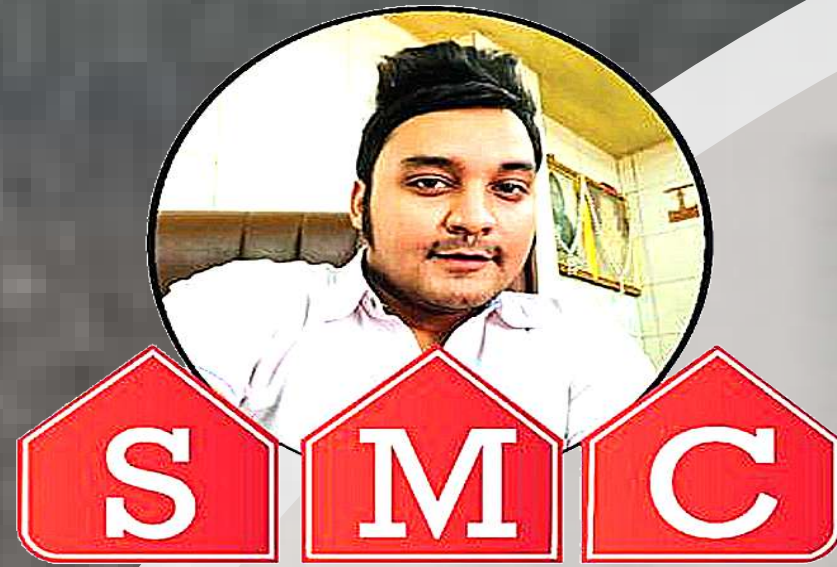
GINGER POWDER



NAV RATAN CHATNI



KASHMIRI MIRCH
POWDER



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ESSENTIALS



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Kachri Powder

KACHRI IS A WILD VARIETY OF CUCUMBERS. FRESH KACHRI RESEMBLES A BROWN YELLOW SMALL MELON, WHICH GROWS WILDLY IN THE DESERT AREAS AND IS SELDOM CULTIVATED AS A CROP. DRIED KACHRI POWDER, WHEN USED IN COOKING, ADDS A TANGY TASTE



Dhania Powder

A PERFECT BLEND OF GARDEN-FRESH AROMA AND NATURAL GREEN COLOUR. THIS VARIETY IS WIDELY USED TO GIVE INDIAN CURRIES ITS DISTINCT CURRY FLAVOUR. CORIANDER HAS A FLAVOUR WHICH COMBINES LEMON AND SAGE, WITH A SWEET-NOTE AS UNDERTONE.



Amchoor Powder

AMCHOOR ALSO REFERRED TO AS MANGO POWDER, IS A FRUITY SPICE POWDER MADE FROM DRIED UNRIPE GREEN MANGOES AND IS USED AS A CITRUSY SEASONING. IT IS MOSTLY PRODUCED IN INDIA, AND IS USED TO FLAVOR FOODS AND ADD THE NUTRITIONAL BENEFITS OF MANGOES WHEN THE FRESH FRUIT IS OUT OF SEASON



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Garam Masala

GARAM MASALA IS A SPICE BLEND WIDELY USED IN INDIAN CUISINE, FROM CURRIES AND LENTIL DISHES TO SOUPS. WHOLE SPICES OF **CINNAMON, MACE, PEPPERCORNS, CORIANDER SEEDS, CUMIN SEEDS, AND CARDAMON** PODS ARE TOASTED IN A PAN TO RELEASE THEIR AROMATIC FLAVORS, THEN GROUND TO A POWDER.

Kitchen King Masala

A SUBTLE BLEND OF SUBZI SPICE SPECIALLY COMBINED TO **ENHANCE THE TASTE OF VEGETABLE DISHES**. EKTA SABJI MASALA IS VIRTUALLY THE **FAST-FOOD EQUIVALENT** IN THE RANGE OF **EKTA BLENDED SPICES**.



Chat Masala

A MIX OF HOT SPICES COMMON IN INDIA THAT ARE USED TO FLAVOR A VARIETY OF APPETIZER-LIKE FOODS, **FRUIT SALADS, FRESH FRUIT, FRUIT JUICES, OR VEGETABLE SALADS**. CHAT IS A TERM IN INDIA THAT REFERS TO SOMETHING TO BE LICKED WHEN APPLIED TO SNACKS OR APPETIZERS, SO THE TITLE OF THIS SPICE MIX REFERENCES ITS USE WITH **FINGER FOODS OR SNACKS** AS IT IS SPRINKLED OVER THE FOODS FOR A FLAVORFUL TOPPING. THIS IS SIMILAR TO SALTING POPCORN OR OTHER FOODS AND MAY THEN BE LICKED OFF OR EATEN AS PART OF THE FOOD.

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Lal Mirch Powder

CAYENNE PEPPER (LAL MIRCH)- IS A SPICE MADE FROM THE SEEDS OF PLANTS IN THE CAPSICUM FAMILY (**RANGING FROM SWEET PEPPER TO CHILI** - IN GENERAL, THE SMALLER THE FRUIT, THE HOTTER IT IS). CAYENNE PEPPERS' BRIGHT RED COLOR SIGNALS ITS HIGH CONTENT OF BETA-CAROTENE OR PRO-VITAMIN A.

Kashmiri Mirch Powder

RICH WINE RED COLOR, SHRIVELED APPEARANCE AND NOT SO SPICY, THAT'S THE DEFINITION OF KASHMIRI CHILLI... THEY ARE BRED FOR THEIR HIGH COLOR RETENTION SINCE THEY REDDEN ANYTHING CAPABLE OF ABSORBING COLOR. THE **KASHMIRI CHILLI POWDER** IS A BLEND OF MEDIUM QUALITY RED PEPPER MOSTLY USED FOR **TANDOORI DISHES**



Lal Mirch Kutti

EKTA KUTI RED CHILLI POWDER IS COARSELY GROUND AND ITS TEXTURE RANGES BETWEEN FINELY GROUND CHILLI POWDER AND **CRUSHED CHILLI FLAKES**. **KUTI LAL MIRCH** RENDERS A **SIZZLING SPICY FLAVOUR** AND IS AN ESSENTIAL INGREDIENT IN PREPARATION OF **CHUTNEYS, SAUCES AND CURRIES**.

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Kasoori Methi

KASURI METHI REFERS TO DRIED LEAVES OF THE FENUGREEK PLANT. IT IS AN HERB WITH A BITTER BUT ADDICTIVE TASTE. **USED AS A SPICE IN INDIAN CURRIES, SABZI, PARATHAS** ITS STRONG AROMA AND DISTINCTIVE FLAVOUR FASCINATE THE TASTE BUDS



Sambhar Powder

SAMBAR IS PART OF A TRADITION OF LENTIL-BASED VEGETABLE STEWS IN **SOUTHERN INDIA**. IN REGIONS THAT GROW COCONUTS, NOTABLY SOME AREAS OF KERALA, COASTAL KARNATAKA AND ...



Jal-Jeera Powder

JAL-JEERA IS AN INDIAN BEVERAGE. IT IS FLAVORED WITH A SPICE MIX KNOWN AS JAL-JEERA POWDER. ... JALJIRA POWDER GENERALLY CONSISTS OF **CUMIN, GINGER, BLACK PEPPER, MINT, BLACK SALT** SOME **FRUIT POWDER** (USUALLY EITHER MANGO, OR SOME KIND OF CITRUS ZEST), AND CHILI OR HOT PEPPER POWDER.



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Haldi Powder

TURMERIC IS A BRIGHT YELLOW SPICE POWDER THAT IS MADE FROM THE ROOT OF A PLANT IN THE GINGER FAMILY (ZINGIBERACEAE), CURCUMA LONGA. IT HAS BEEN USED IN ASIA FOR THOUSANDS OF YEARS AS A DYE, FOOD COLORING, AND IN INDIAN TRADITIONAL MEDICINE.



Chana Masala

EKTA CHANA MASALA IS THE BEST INGREDIENT TO COOK PEPPERY, FLAVORSOME AND TASTY CHANA MASALA. IF YOU DESIRE CHANA MASALA TO BE SPICIER ADD EXTRA SPICES ALONG



Anardana Powder

EKTA ANARDANA POWDER IS MADE FROM DRIED POMEGRANATE SEEDS. ANARDANA POWDER IS A GROUND VARIETY OF POMEGRANATE SEEDS. THIS POWDER IS USED FOR CURRIES, MEATS AND LENTILS FOR A TANGY TASTE. POMEGRANATE POWDER IS ALSO KNOWN TO EASE HEARTBURN. ... ALSO AVAILABLE IN SEEDS.



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Chicken Masala

IN THIS BLEND, THE FLAVOURING AGENTS MARGINALLY PREDOMINATE THE TASTE ELEMENTS. CONSEQUENTLY THE BLEND IS LESS STEEPED IN PUNGENCY. FOR CHICKEN



Meat Masala

A PEPPER-CORIANDER-CHILLI BASED BLEND THAT IMPARTS A DARK TAN AND A HOT TASTE TO NON-VEG DISHES, ESPECIALLY MEAT. SINCE INDIANS LOVE THEIR MEAT REALLY SPICED UP, ...



Biryani Masala

BIRYANI MASALA POWDER OR CHICKEN MASALA POWDER IS A SPICE MIX THAT IS USED TO PREPARE FRAGRANT BIRYANI RICE LIKE CHICKEN BIRYANI OR VEGETABLE BIRYANI. IT CAN ALSO BE USED TO MAKE CHICKEN MASALA CURRY.



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Peeli Mirch Powder

KALA NAMAK IS A KILN-FIRED ROCK SALT USED IN SOUTH ASIA WITH A SULPHUROUS, PUNGENT SMELL. IT IS ALSO KNOWN AS "**HIMALAYAN BLACK SALT**", SULEMANI NAMAK, BIRE NOON, BIT LOBON, KALA LOON, OR PADA LOON, AND IS MANUFACTURED FROM THE SALTS MINED IN THE REGIONS SURROUNDING THE HIMALAYAS.

Saunf Powder

FENNEL POWDER IS A POWDER MADE FROM DRY FENNEL SEEDS. IT IS USED FOR MEDICINAL PURPOSES, ESPECIALLY IN AYURVEDIC MEDICINE. IN HINDI, IT IS CALLED SAUNF CHURNA.

Jeera Powder

CUMIN POWDER OR GROUND CUMIN (ALSO KNOWN AS JEERA POWDER) IS MADE BY POWDERING DRY ROASTED CUMIN SEEDS IN A GRINDER. ... THESE CUMIN SEEDS ARE THEN DRIED AND POWDERED JUST LIKE CHILLI POWDER IS **MADE FROM DRIED RED CHILLIES** AND THEN USED IN VARIOUS CUISINES

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Black Pepper Powder

BLACK PEPPER POWDER IS ALSO KNOWN AS KALI MIRCH POWDER OR KALI MIRI POWDER. BLACK PEPPER COMES FROM THE PEPPER PLANT. IT IS A SMOOTH WOODY VINE THAT GROW UP TO 33 FEET IN HOT AND HUMID TROPICAL CLIMATES. ... BLACK PEPPERCORNS CAN BE MADE BY PICKING THE PEPPER BERRIES WHEN THEY ARE HALF-RIPE AND JUST ABOUT TO TURN INTO RED



White Pepper Powder

WHITE PEPPER CONSISTS OF ONLY THE INNER SEED OF THE PEPPER BERRY, WITH THE PERICARP REMOVED. TO MAKE WHITE PEPPER, THE BERRY IS PICKED FULLY RIPE. ITS OUTER SHRUNKEN SKIN IS RUBBED OFF, EXPOSING THE DRIED, GREYISH-WHITE PEPPER INSIDE. THIS WHITE PEPPER IS DRIED AND SOLD COMMERCIALY, IN WHOLE AND POWDERED FORMS



Curry Powder

"CURRY POWDER" IS A COMMERCIAL SPICE BLEND, COMPARABLE TO THE TRADITIONALLY USED CONCOCTION OF SPICES KNOWN AS "GARAM MASALA" IN THE INDIAN SUBCONTINENT. IT IS CONCEIVED AS A READY-MADE INGREDIENT INTENDED TO REPLICATE THE FLAVOR OF KARI OR AN INDIAN GRAVY IN A DISH

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COMPLETE LIST OF PRODUCTS MANUFACTURED / REPACKED BY US

AMCHUR POWDER	BIRYANI MASALA
AMCHUR CHATNI POWDER	CURRY POWDER
ANARDANA POWDER	CHIKEN MASALA
BLACK PEPPER POWDER	CHANA MASALA
DHANIA POWDER	CHAAT MASALA
DHANIA MOTTA	DAL MAKHANA POWDER
HALDI POWDER	DALCHINI POWDER
GINGER POWDER	FISH MASALA
JEERA POWDER	GARAM MASALA
JEERA SABUT	KITCHEN KING
JAL-JEERA POWDER	JAL-JEERA POWDER
KACHREE POWDER	LAL MIRCH KUTTI
KASHMIRI MIRCH POWDER	LAL MIRCH POWDER
LAL MIRCH POWDER	MEAT MASALA
LONG POWDER	PAV BHAJI MASALA
METHI DANA POWDER	POODINA CHUTNI
PEELI MIRCH POWDER	SAMBHAR MASALA
RAI POWDER	TEA MASALA
SOUNF POWDER	
WHITE PEPPER POWDER	

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