

INDIA'S LEADING SPICES



CHOICE OF FAMILY



Organic handcrafted blend

**TASTE**  
the essence of  
**INDIA**



[www.gananath.com](http://www.gananath.com)



Healthy  
&  
Organic



# About us

From its humble beginnings as a home-grown business to its transformation into a dynamic new - age company,

Gananath Spices has traversed a remarkable journey. Our commitment to excellence has driven us to establish a cutting-edge production unit equipped with state-of-the-art machinery. Through our unwavering focus on research and development, we have paved the way for groundbreaking innovations that have shaped Gananath's trajectory, turning it into a journey of continuous growth and learning.

In August 2020, a visionary entrepreneur embarked on a mission to manufacture and sell spices in Kolkata, driven by a relentless pursuit of quality assurance. As our brand gained popularity and witnessed increasing demand, it laid the foundation for the birth of the Gananath mark in the 1950s under the auspices of a partnership firm. Over the years, our dedication and enthusiasm led to the establishment of Gananath Lifestyle Pvt. Ltd.

Today, Gananath Spices stands as a testament to our founder's passion for delivering exceptional flavors. We combine traditional wisdom with cutting-edge techniques, ensuring that every spice we offer is a delight to the senses. Our unwavering commitment to quality and customer satisfaction remains at the core of our values as we continue to forge new paths in the spice industry.

At Gananath Spices, we celebrate the rich heritage of Indian spices while embracing innovation and modernity. We invite you to embark on a culinary journey with us, where each spice blend is meticulously crafted to elevate your dining experience. Join us as we redefine the art of flavor and bring a touch of Gananath's magic to your kitchen.





# Our Vision

- To be the center of excellence for herbs.
- To lead the industry in technological innovation, and development.
- Production techniques to achieve sustainable efficiency.
- To continually develop and optimize the group.
- Vertically integrated supply chain.
- To leverage knowledge and efficiency through.
- Global group scale.

# Our Mission

We aim to drive the fresh seasoning category and introduce new products and packaging. We grow and sell quality fresh seasoning products that simplify and enhance the consumer cooking experience.





## Our Values

- Sustainability
- Supplier & Customer Partnerships
- Quality Product
- Robust Management
- Strong Financial Performance

## NETWORKING

The company operates in the eastern states of West Bengal, the North-eastern states, Jharkhand, Odisha, and Bihar, as well as the northern states of Uttar-Pradesh. The company's factory and Headquarters are in Hooghly, a neighborhood of Kolkata. We are gradually attempting to

## SOURCING

The foundation of our brand is sourcing. With a strong emphasis on quality and safety. Gananath Spices has become an expert at finding the right component/ingredient at the correct time and cost.



# SPICE MANUFACTURING PROCESS



STEP 1

## CLEANING



It is a very initial process for spice making in which the ungrounded spices are clean manually by removing impurities like stone, dust and dirt.

STEP 2

## DRYING

After cleaning and washing process display them in sunlight so that they dry, the quality of the spice powder will depend on the well dried spices. If proper cleaning and washing do not take place, it will lead to the growth of bacteria, which will poison food.



STEP 3

## ROASTING

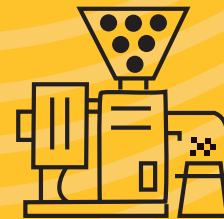
Once spices are dried, they are going through the roasting process, the roasting of the spices is essential because it will help to give the aroma, color and good taste to spice powder.



STEP 4

## GRINDING

Grinding machine is used for pulverizing to convert the spices into powder form.



STEP 5

## GRADING

The grading is a process which is the basis of the inclusion and proportion of spices mix with their raw material used, also depends on the type of spices (flavour), size, shape, density and color.



STEP 6

## SIEVING

Make sure that spice powder has a uniform mesh size.

STEP 7

## PACKAGING OF SPICES

Protect and preserve your spices and seasonings with stands up pouches with zip locks and such packaging bags will give you the flexibility to choose the best size style, and features for your spices.



# GANANATH





# Basic Spices

## Haldi Powder



Availability :  
₹5 | ₹10 | 50g | 100g | 250g |  
500g | 1kg | 5kg

## Lal Mirch Powder



Availability :  
₹5 | ₹10 | 50g | 100g | 250g |  
500g | 1kg | 5kg

## Dhaniya Powder



Availability :  
₹5 | ₹10 | 50g | 100g | 250g |  
500g | 1kg | 5kg



## Kashmiri Mirch Powder

Availability :

₹5 | ₹10 | 50g | 100g | 250g |  
500g | 1kg



## Jeera Powder

Availability :

₹5 | ₹10 | 50g | 100g | 250g |  
500g | 1kg | 5kg



## Black Pepper Powder

Availability :

₹5 | ₹10 | 50g | 100g | 250g |  
500g | 1kg





## Amchur Powder

Availability :

₹5 | ₹10 | 50g | 100g | 250g |  
500g | 1kg



## Garam Masala Powder

Availability :

₹5 | ₹10 | 50g | 100g | 250g |  
500g | 1kg



## Mustard Powder

Availability :

₹5 | ₹10 | 50g | 100g | 250g |  
500g | 1kg



## Garam Masala Powder

Availability :

25g | 50g | 200g | 500g





# Blended Spices

## Dum Aloo Masala



Availability :  
50g | 100g

## Pav Bhaji Masala



Availability :  
₹5 | ₹10  
50g | 100g

## Chana Masala



Availability :  
₹5 | ₹10  
50g | 100g

## Paneer Butter Masala



Availability :  
50g | 100g

## Sabji Masala



Availability :  
₹5 | ₹10  
50g | 100g | 250 g

## Rajma Masala



Availability :  
50g | 100g





### Shahi Garam Masala

Availability :  
50g | 100g



### Kitchen King Masala

Availability :  
50g | 100g



### Chicken Masala

Availability :  
₹5 | ₹10  
50g | 100g | 250 g



### Mutton Masala

Availability :  
₹5 | ₹10  
50g | 100g | 250 g



### Fish Masala

Availability :  
₹5 | ₹10  
50g | 100g



### Egg Curry Masala

Availability :  
50g | 100g





### Biryani Masala

Availability :  
₹10  
50g | 100g



### Tadka Masala

Availability :  
50g | 100g



### Mix Masala

Availability :  
50g | 100g  
250g | 500g



### Sambhar Masala

Availability :  
₹10  
50g | 100g



### Jal Jeera Masala

Availability :  
₹5 | ₹10  
50g | 100g



### Noodles Masala

Availability :  
₹10  
50g | 100g





### Chaat Masala

Availability :  
₹5 | ₹10  
50g | 100g



### Hing Powder

Availability :  
8g | 25g

## «Breathe Life into your Dishes with the symphony of Spices»

Gananath's Spice Fusion takes the art of blending spices to new heights, infusing your culinary creations with an explosion of tantalizing flavors. With our carefully curated blends, your dishes will transcend ordinary to become extraordinary culinary masterpieces. Each spice blend is a testament to our brand's unwavering commitment to quality, authenticity, and the pursuit of flavor perfection.



# Blended Papads



## Masala Papad

The Fiery Fusion of Flavor!

Prepare your taste buds for a burst of irresistible flavors with Masala Papads - the epitome of Indian culinary creativity. These papads are a true celebration of spice, blending traditional flavors with a contemporary twist to create a sensational snacking experience.

In India, masala is synonymous with a medley of aromatic spices that add depth and complexity to dishes. Masala Papads take inspiration from this rich heritage, infusing a harmonious blend of spices into each perfectly

Available : ₹10 | 100g | 200g | 400g

## Hing Papad

The Aromatic Digestive Delight!

Hing, with its unique pungent aroma and taste, has been an integral part of Indian culinary heritage for centuries. Its addition to curries and other dishes not only enhances the flavor but also aids digestion. Hing Crunch Papads offer an exceptional experience for your taste buds and digestive system.

Made from a delicate blend of hing and the finest ingredients, these papads are carefully crafted to preserve the distinctive aroma and taste that hing is known for

Available : ₹10 | 100g | 200g | 400g



## Plain Papad

The Perfect Wholesome Meal Companion!

Crafted with care and culinary expertise, CrunchDelight Papads are made from a special dough mixture of black gram bean flour, meticulously prepared to perfection. They undergo a unique process, either deep-fried or cooked with dry heat until they become irresistibly crunchy. This extraordinary transformation gives them their distinctive texture, making them an exceptional treat for your palate.

Now, you might wonder, what makes th

Available : ₹10 | 100g | 200g | 400g





# Whole Spices



## Saunf

Availability  
₹ 10 | 50g | 200g



## Cardamom

Availability  
₹ 10 | 50g | 200g



## Big Cardamom

Availability  
₹ 10 | 50g | 200g



## Tej Patta

Availability  
₹ 10 | 50g | 200g



## Black Pepper

Availability  
₹ 10 | 50g | 200g



## Javitri

Availability  
₹ 10 | 50g | 200g



## Posta

Availability  
₹ 10 | 50g | 200g



## Methi

Availability  
₹ 10 | 50g | 200g



## Kala Jeera

Availability  
₹ 10 | 50g | 200g



# Whole Spices



## Lwang

Availability  
₹ 10 | 50g | 200g



## Haldi

Availability  
₹ 10 | 50g | 200g



## Gram Masala

Availability  
₹ 10 | 50g | 200g



## Lal Mirch

Availability  
₹ 10 | 50g | 200g



## Jeera

Availability  
₹ 10 | 50g | 200g



## Coriander

Availability  
₹ 10 | 50g | 200g



## Panch Phoran

Availability  
₹ 10 | 50g | 200g



## Radhuni

Availability  
₹ 10 | 50g | 200g



## Ajwain

Availability  
₹ 10 | 50g | 200g



# Whole Spices



## Black Mustard

Availability  
₹ 10 | 50g | 200g



## Yellow Mustard

Availability  
₹ 10 | 50g | 200g



## Brown Mustard

Availability  
₹ 10 | 50g | 200g



## Rai

Availability  
₹ 10 | 50g | 200g



## Dal Chini

Availability  
₹ 10 | 50g | 200g

"Spice It Up, Spice It Right: Gananath's Khada Masala - Where Spice Diversity Takes Center Stage!"



# Pickles

## Green Chilly

Availability  
400g | 1kg | 2kg



## Mix

Availability  
400g | 1kg | 2kg



## Mango

Availability  
400g | 1kg | 2kg



"Handcrafted with Love, Tossed with Tradition:  
Gananath's Handmade Pickles - Where Grandma's  
Magic Comes Alive."



# Gananath

[www.Gananath.com](http://www.Gananath.com)

## "We Believe in Building Strong Partnerships."

We recognize that our success is intricately linked with yours.

That's why, at Gananath, we believe in building strong partnerships based on trust, reliability, and shared values.

We take immense pride in the relationships we have fostered with our retailers, shopkeepers, and distributors over the years. Your support and dedication have been instrumental in establishing Gananath as a trustworthy brand in the hearts of our customers.

As a valued partner, you have the advantage of being associated with a brand that prides itself on its rich heritage, quality products, and customer-centric approach. With Gananath, you can trust that you are offering your customers nothing less than the best.

## "Thank you once again for your trust and support."

Together, let's continue to delight customers with the flavors that define us."  
The Gananath Family

### Contact Details :

#### Manufacturing Address :

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