WHY WE EXIST

OUR VISION

TO BE THE MOST PREFERRED SPICE INGREDIENTS PARTNER TO GLOBAL FOOD MANUFACTURERS AND SPICE BRANDS

WE WILL ACHIEVE THIS THROUGH

People ——— Building a team of the best spice ingredients experts with us

Innovation ——— Solving supply chain and spice quality challenges through continuous Innovation

Value ——— Delivering value through a very efficient supply chain and commodity price risk management

Sustainability ——— Putting sustainability first in everything we do.
THE MOST IMPORTANT INGREDIENT

Promoted and operated by spice industry professionals with decades of experience in spice ingredients processing and commodity price risk management

We believe soft skills covering knowledge of spice varieties, recipes, understanding of regulatory environment, commodity price risk management, processing technologies etc are more important than the hardware

We have put together a team comprising of some of the best spice industry talent in India. Our core differentiator is the quality of our people
INNOVATION
is at the heart of everything we do

WE LIKE
PROBLEM SOLVING

**Innovative Destoning Process**
Very small stones in the pizza cut chilly flakes is overcome by 3 stage unique de-stoning process which ensures 100% stone free crushed chillies for pizza brands.

**NPD Partnership**
We develop custom spice ingredients for your NPD plans. Want triangular cut chilly flakes with very little heat & without seeds for your noodles? Yes, we can do it.

**Steam Sterilisation**
Unique steam sterilisation system which allow 7 log reduction in microbial load.

**Online Traceability**
Cloud based sourcing app that allows traceability right up to farm level for IPM chillies.

**Custom Flavour Development**
Unique curry and spice blend formulas designed to enhance natural aromas and improve visual appearance in sauce/ RTE manufacturing.
Strategically located at Chennai, within 350 km radius, we have the single biggest growing areas of Chillies, Turmeric, Ginger and Black Pepper accounting for a total of 60% of total production of these spices.

Close to a major port, Chennai ensuring short transit times and faster delivery. Just 17 days transit to US East cost.

Monthly market reports to assist in purchase decisions.

Commodity price risk management expertise of 20 years.

Simplified and efficient SCM from farm to your factory.
SUSTAINABILITY

Contract farming
Contract farming in chillies, cumin to produce pesticide residue guaranteed spices meeting EU / Australian, US FDA norms.

- 80% reduction in pesticide usage.
- 10% improvement in price realisation for farmers.
- Continuous training of farmers on sustainability and consumer health.

Certified Organic Product
Our facility is certified to process organic products and we have ongoing linkage with farmer groups which enables us to offer steam sterilised organic spice ingredients. Our plan is to expand these linkages and aim to have 30-40% of our volumes under organic certification over the next 3 years.

Packaging Reduction
We reduced plastics in our packaging by 10% over last 2 years through collaborative work with our packaging vendor. We also offer 100% plastic free packaging options for our environment conscious customers.
PROCESSING INFRASTRUCTURE

BRC A-grade certified spice processing unit

Capacity to process 5000 mt of spices

1. Cleaning, De-stoning & Grinding
2. Grinding & Crushing
3. Customised Blending Solutions
4. Steam Sterilisation Roasting
5. Packing

CLEAN ROOM

STEAM STERILISER

GRINDING & BLENDING UNIT
1. We have a unique pallet wise quality control system
2. Every pallet in the production line is tested for Volatile oils, colour, particle size and active ingredients (Capsaicin, piperine, curcumin)
3. These results are used to measure consistency across the batches
4. Our in-house QC lab is equipped with HPLC, Spectrophotometer
5. Every lot is tested for regulatory compliance and an active risk analysis done for each batch

CERTIFICATIONS

- BRC GLOBAL STANDARD FOR FOOD SAFETY
- K
- HALAL
- HACCP CERTIFIED
- SPICES BOARD INDIA
- ECO CERT
- fssai
RAW MATERIAL
traceability

In our IPM chillies, our traceability app will allow retail brands to achieve traceability right upto farmer

QR codes on retail packs will be linked to our cloud based app to allow consumers to view details of farmer who produced the spice.

Full history of crop practices followed and pictures of farm practices available on the cloud.

Start with our lot number or QR Code and access full crop history and traceability of the lot online at our cloud based sourcing app
KEY PILLARS OF IPM PROGRAMME

- Sustainability
- Farmer Welfare
- Consumer Health

IPM CONTROL MEASURES (Plants)

- Suppression
  - Chemical Pesticides
    - Insecticides, Fungicides, Herbicides, etc.
  - Bio-Rational
    - Very safe, targeted, selective, non-persistent
- Monitoring
  - Bio-Logical
    - Predators, Parasites, Nematodes
- Avoidance
  - Physical-Mechanical
    - Pruning, Mulching, Traps, Barriers, Weeding
- Prevention
  - Cultural
    - Site and plant selection, Sanitation, Rotations
<table>
<thead>
<tr>
<th>Spice</th>
<th>Minced 1-3 mm</th>
<th>Crushed / Milled 3-5mm</th>
<th>Ground 500 mic - 450 mic</th>
<th>Active Ingredient value ranges, min &amp; max available</th>
<th>Other Remarks</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chillies</td>
<td></td>
<td></td>
<td></td>
<td>Capsicin content 5000 SHU to 115,000 SHU, Colour values 30 ASTA to 120 ASTA</td>
<td>IPM Chillies meeting US FDA/EU/FSSAI norms on pesticide residues also are available.</td>
</tr>
<tr>
<td>Black Pepper</td>
<td></td>
<td></td>
<td></td>
<td>Piperine 3% to 5.5%, Volatile oil 1.0% to 2.5%</td>
<td></td>
</tr>
<tr>
<td>White Pepper</td>
<td></td>
<td></td>
<td></td>
<td>Piperine 3.5% to 6%, Volatile oil 1.0% to 1.5%</td>
<td></td>
</tr>
<tr>
<td>Turmeric</td>
<td></td>
<td></td>
<td></td>
<td>Curcumin- 1.5% to 5.5%, Colour available in Lemon Yellow, Orange &amp; Deep Orange</td>
<td></td>
</tr>
<tr>
<td>Ginger</td>
<td></td>
<td></td>
<td></td>
<td>Volatile oil 1% to 2%</td>
<td></td>
</tr>
<tr>
<td>Nutmeg</td>
<td></td>
<td></td>
<td></td>
<td>Volatile oil 4% to 7%</td>
<td></td>
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<tr>
<td>Cloves</td>
<td></td>
<td></td>
<td></td>
<td>Volatile oil content - 6% to 20%</td>
<td></td>
</tr>
<tr>
<td>Coriander</td>
<td></td>
<td></td>
<td></td>
<td>Volatile oil content - 0.5% to 2.0%</td>
<td></td>
</tr>
<tr>
<td>Cumin</td>
<td></td>
<td></td>
<td></td>
<td>Volatile oil content 1% to 2.5%</td>
<td>IPM Cumin meeting US FDA/EU/FSSAI Norms on pesticide residue MRLs also are available.</td>
</tr>
<tr>
<td>Fennel</td>
<td></td>
<td></td>
<td></td>
<td>Volatile oil content 0.75% to 1.25%</td>
<td></td>
</tr>
<tr>
<td>Cinnamon</td>
<td></td>
<td></td>
<td></td>
<td>Volatile oil content 0.6% to 0.9%</td>
<td></td>
</tr>
<tr>
<td>Cassia</td>
<td></td>
<td></td>
<td></td>
<td>Volatile oil content 0.75% to 1.75%</td>
<td></td>
</tr>
</tbody>
</table>

Curry powder / spice blend are also available.
Value Ingredients
Innovating Spices

TO EXPERIENCE A NEW WAY TO SOURCE YOUR SPICE INGREDIENTS
Please get in touch

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