

Esskay *Agro* & *Biotech*



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 BHUBANESWAR, INDIA

ABOUT

Our company Esskay Agro & Biotech lead by our founder Shri Sukanta Kumar Sahoo is an emerging player in Spices business in eastern India. Since our inception in the year 2012 we have been strictly maintaining global standard in terms of quality. Quality is our USP as well as our moto. Our business is currently spread across two states in eastern India. Our products are very diligently procured from farmers across India. We adhere to strict guidelines during process of procurement. We have partnered with farmers so as to maintain quality in Spices. After procurement our product goes through thorough processing so as to maintain its aroma, taste, texture and also enhanced self life.

OVERVIEW OF SPICES

Spice and its blends are fascinating world to explore. Some proudly showcase their vibrant colours and enticing aroma while others enough their fascinating textures. This is just half the story; there is something far more precious that separates the best from the rest – Purity.

It unleashes a world of exotic memories of colours, textures, aromas, flavours and above all that of delightful Indian cuisines. Each spice tells us a story; a splendid story of mouthwatering moments and celebrations. The food cooked using these rich and pure spices and their delicately balanced irresistible aromatic blends give our taste buds a unique experience.

Some Important Spices Available In India

RED CHILLIES (RED PEPPERS)

Botanical name: Capsicum Frutescens & Family: Solanaceae

India has many varieties of Red Chillies to offer. The highly pungent "Sannam" & the mildly pungent Mundu chillies are internationally popular varieties. India also offers 'Gospurea chilli'. Byadgi chillies are known for its high colour value.

Though chillies may be thought of as a vegetable, their culinary use is generally as a spice. It is the fruit that is usually harvested. Chilli comes in a wide range of shapes, sizes, color and degrees of pungency. Chilli is propagated by Seeds.

Some varieties of chillies are highly pungent, medium pungent, others flavorsome but not pungent. Most of the capsaicin in a pungent (hot) pepper is concentrated in blisters on the epidermis of the interior ribs (septa) that divide the chambers of the fruit to which the seeds are attached. The amount of capsaicin in hot peppers varies significantly between varieties and is measured in Scoville heat units (SHUL)

TURMERIC

Botanical name: Curcuma longa & Family: Zingiberaceae

Popular variety of Turmeric in India

- **MADRAS / ERODE TURMERIC**
- **ALLEPPEY TURMERIC**
- **NIZAMABAD TURMERIC**

Turmeric, the dried rhizome of a herbaceous perennial, is indigenous to Southeast Asia. The primary rhizomes, round in shape are called 'bulbs', while the thin, long secondary rhizomes are 'fingers'. After harvest, the rhizomes are cleaned, boiled, dried and polished. Turmeric is closely related to ginger and is sometimes called Indian saffron due to its brilliant yellow. The propagation of turmeric is by rhizomes. Turmeric is characterized with a fragrant, peppery aroma. It is slightly bitter in taste with a musky flavor.

GINGER

Botanical name: Zingiber officinale & Family: Zingiberaceae

Popular varieties of Ginger in India

- **COCHIN GINGER**
- **CALICUT GINGER**

Ginger is the underground rhizome of a plant with lanceolate leaves and spikes of yellow flowers, borne on stems. Dried ginger is obtained by peeling off the outer skin of the rhizome and drying in the sun after cleaning. Bleached ginger is obtained by coating the dried ginger with a solution of lime. The uncoated variety is called 'unbleached ginger'. Propagation of ginger is by portions of rhizome with one or two buds. The congenial climate and the rich healthy soil of Kerala help to produce the finest quality ginger in the world.

CUMIN

Botanical name: *Cuminum cyminum*

Cumin is a small herbaceous plant. cultivated for its dried fruits. At maturity the seeds are approximately 6 mm long, oval shaped, With pale green to yellow brown color. When the leaves With the seeds turn btown, the dried plants are collected thresheCand seeds separated by winnowing. Cumin has an intensely strong and slightly bitter flavor.

CORIANDER

Botanical name: *Coriandrum sativum*

Coriander is the dried fruit of an annual herb, with several branches and serrated leaves, The small flowers yield green globular fruits.. which turn yellowish brown when ripe, The seeds are picked when the ripening is in progress and sun-dried, CO riander is pleasantly aromatic and flavorful.

FENUGREEK

Botanical name: *Trigonella foenum-graecum*

Commercially known as 'Methi', varieties of Indian fenugreek are 'Desi'and Champa'. Fenugreek is one Of the Oldest cultivated spices in the world. Fenugreek is the ripe, dried fruit Of an annual leguminous herb, Which grows upto 30-60 in height and produces horn-shaped pods. These •ory in colour from Olive green to yellow-brown and shapes ranging from square to Oblong. When the seeds are ripe, the plants are pulled up and dried. Fenugreek has Strong. pleasant and quite peculiar odour Its aromatic smell dominates curry powder.

FENNEL

Botanical name: Foeniculum Vulgare

It is a hardy, perennial, umbelliferous herb, with yellow flowers and feathery leaves. It is generally considered indigenous to the shores of the Mediterranean. It is a highly aromatic and flavourful herb with culinary and medicinal uses.

MUSTARD SEEDS

Botanical name: Brassica

These are the small seeds of the various mustard plants. The seeds are about 2 mm in diameter and may be colored from yellowish white to black. They are important spices in many regional cuisines. Mustard seeds generally take 3-10 days to germinate if placed under the proper conditions, which include a cold atmosphere and relatively moist soil. Mature mustard plants grow into shrubs.

NUTMEG & MACE

Botanical name: Nutmegs Myristica

Nutmeg & Mace is the actual seed of the tree, roughly egg-shaped, and weighing between 5 g and 10 g dried, while mace is the dried reddish covering or arillus of the seed. This is the only tropical fruit that is the source of two different spices. Nutmeg and mace have similar taste qualities, nutmeg having a slightly sweeter and mace a more delicate flavour. Mace is often preferred in light dishes for the bright orange, saffron-like hue it imparts.

CARDAMOM

Botanical name: Elettaria cardamomum

Cardamom has a strong, unique taste, with an intensely aromatic fragrance, Black cardamom has a distinctly more astringent aroma, though not bitter, with a coolness similar to mint, though with a different The two varieties, Elettaria and Amomum take the form Of a small seedpod, triangular in cross-section and spindle-shaped, with a thin papery outer shell and small black seeds. Elettaria pods are light green in color, while Amomum pods are larger and dark brown

CINNAMON

Botanical name: Cinnamomum aromaticurfi

Cinnamon is a small evergreen tree 10—15 metres (32.8—49.2 feet) tall, belonging to the family Lauraceae. The leaves are ovate-oblong in shape, 7—18 cm (2.75—7.1 inches) long. The flowers, which are arranged in panicles, have a greenish color, and have a distinct odor: The fruit is a purple one-centimeter berry containing a single seed. Its flavor is due to an aromatic essential oil that makes up 0.5% to 1% of its composition.

CLOVE

Botanical name: Syzygium aromaticum

Clove are the aromatic dried flower buds of a tree in the family Myrtaceae. Cloves are used as a spice in cuisine all over the world. Cloves can be used in cooking either whole or in a ground form, but as they are extremely strong, they are used sparingly. Cloves is well known for its medicinal properties too.

STAR ANISE

Botanical name: Illicium Verum hook

Star Anise is a spice that closely resembles anise in flavor, obtained from the star-shaped pericarp of Illicium verum. The star shaped fruits are harvested just before ripening. It is widely used in Indian & oriental cuisines.

Packaging & Labeling

Products are packed to ensure Product safety and as per customers requirements.

Our Packaging options:

- Poly woven paper bags with food grade inner plastic/ aluminum liners
- Jute Burlaps, Jumbo bags, Poly woven sacks, Corrugated Cartons
- Pouches, Tins, Jars, Cans

Private Labeling: We extend private labeling services to our clients. In this dynamic market this will give a competitive edge by creating cost effective leadership, better margins with wider price options for end consumer, consumer loyalty and unique product differentiators.

Our Commitment

- All products checked for metal contamination before final packing
- Labeling under taken as per customers requirements.
- Micro biological guarantee are given for steam sterilized & ethylene oxide treated products. On special request we carry out sterilization for clients.

Shipping & Logistics

Export containers are processed, stuffed and sealed in our premises itself. Thus, ensuring a thorough control at very stage. The best liners are suitably taken to minimise the transit time of the products to the customers.

- Fumigation done as per customers requirements
- Methyl Bromide fumigation, Phostoxin, Hot gas fumigation
- Certificate of Analysis issued for all products

Why choose us?

- Competitive pricing
- Customized packaging also available from 5g to 35kilos
- County specific certification also available
- Customised private label packaging available for entire range.

Product Offerings

WHOLE



Cumin



Chilli



Turmeric



Coriander



Celery



Ginger



Fennel



Fenugreek



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