

### **Established since 2021**

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Judine Organics Catalogue Brochure Booklet Cover

#### **Welcome to Judine Organics!**

Since 2009, we've been blending the rich, vibrant flavors of Jamaica into irresistible spice mixes that bring your meals to life. At Judine Organics, we believe in crafting spices that not only elevate your dishes but also offer wholesome benefits for your health and happiness.

#### Why Choose Us?

We're passionate about creating spice blends that balance bold, tropical flavours with natural goodness. While some of our ingredients are organically grown, all of them are carefully sourced, naturally cultivated, and blended with love—without any artificial flavors, colors, or additives.

#### **What Sets Us Apart?**

Ingredients that are handpicked, washed, dried, and blended to perfection. Alergen-free and family-friendly blends.

Naturally grown ingredients with no harmful chemicals.

Custom-crafted flavours.

A loyalty program with exclusive perks and gifts for our valued customers.

Whether you're jazzing up a weeknight dinner or creating a feast for loved ones, our spices are here to transform your meals with a burst of tropical magic.

### Thank You for Supporting Us!

Your support means the world to us, and we can't wait to hear how you've used our blends in your kitchen. Follow us on social media, share your creations, and join our **SPICE TRIBE** for more flavour packed adventures.

At Judine Organics, every blend is a labour of love, crafted to nourish your body, excite your palate, and bring the joy of Jamaica to your table.



Experience the vibrant taste of the tropics with our CURRY RUN-DUNG DRY RUB! This gluten-free, keto-friendly blend combines Indian curry with Jamaican made coconut powder, a dallop of green scallions, thyme, bayleaves, allspice, our reknown scotchbonnet peppers and other spcies for a savory herbal twist. This blend is made of all natural ingredients, it's the perfect mix to elevate your meals with rich, hearty flavours and tropical warmth. It can be used to enhance the taste of veggies, beans, meats, fish, sauces, stews and soups.

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Our GARLIC JERK ALLPURPOSE SPICE is a traditional Jamaican blend, that we created with a medley of hearty medicinal herbs and spices. We added a special twist in the mix for a smoky, sweet, fiery, and fruity, jerk taste. It is simply delicious, with an intense aroma and spice filled flavour, that allows the ingredients to blend well on any type of meats, ground provisions, veggies, fish and seafood. This blend also goes well with veggies, beans, sauces, stews and soups.

### 900 Jose Allpurposo



Come get ready for a flavour explosion with our **LEMON GARLIC ALLSPICE!** A zesty blend of spicy heat and a mouthful of garlic. Packed with a hint of thyme, basil, marjoram, coriander and a humph of our Jamaican allspice, combined with medicinal herbs and spices. Taste divine when used on fried yams, sweet potatoes, and irish potatoes. Also enhances the flavour of roasted vegetables, and eggs, as it is simply delicious, with a sweet aroma. Make the good times roll with this tasty spice, that pairs well with anything! You will be hooked after just one bite!

### Lemon 9 arlie Allepico



Our **OREGANO POULTRY GINGER SPICE** is a flavour packed blend designed to change your dishes from ordinary to extraordinary! This mix combines earthy greens and hearty medicinal herbs like sage, thyme, parsley, onion, garlic, oregano, and rosemary for a rich hint of minty freshness. To turn up the heat, we added the smoky warmth of paprika and the zing of ginger. But the magic doesn't stop there—we combined a twist of tangy lime zest, an essence of allspice and cloves, and a small dallop of sugar and salt to balance it all perfectly. Whether you're cooking poultry, pork, or experimenting in the kitchen, this spice blend is your secret weapon for creating unforgettable, mouthwatering meals.

### Oregano Poultry Singer Spice



Our **SALADS & DIPS SPICE** is an ideal companion for salads, dips, soups and stews. The sweet, warm, spicy herbaceous aromas come alive with a perfectly balanced blend of chives, onions, parsley, basil, marjoram, thyme, garlic, scallions, black pepper, and rosemary. This versatile mix adds a delightful burst of flavour to every bite, transforming everyday dishes into irresistible culinary creations. Let it be the secret ingredient that elevates your salads, dips and stews to gourmet status!

## Salads & Pips Spice



Transform your dishes with our **SORREL ROSEMARY GARLIC SPICE**—a vibrant blend that brings bold, exciting flavours to your kitchen! The tangy, lemony zest of sorrel perfectly complements the subtle, minty charm of rosemary, creating a harmony of taste that's both refreshing and unique. Enhanced by a medley of herbaceous notes, this spice is your go-to for adding a gourmet touch to oxtail, pork, beef, eggs, soups, and even vegan creations. Elevate every bite with this versatile, flavor-packed blend that's guaranteed to awaken your taste buds and leave you craving more!

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# Individual Spices!

We sell indivual spices outlined below, but they are yet to be added to our catalogue. However, if you wish to purchase these spices send us a message via email at judineorganics@gmail.com or via whats App at 1-876-437-3487. outlining the weight amount and we will send you a quote. Individual spices available:

Cinnamon sticks, whole nutmeg, onion bits, garlic bits, scallion flakes, black pepper seeds, scotch bonnet pepper flakes, red pepper flakes, marjoram flakes, oregano flakes, sage powder, bay leaf powder, coriander seeds, cumin seeds, dried orange peel, cloves, fennel seeds, star anise seeds, pimento powder, turmeric powder, beetroot powder, dehydrated bell peppers, dehydrated ginger, dehydrated okras, smoked paprika, chili pepper, rosemary leaves, thyme leaves and dried sorrel leaves.



## Price List

- 0.50. oz weight---\$ 1.30 USD
- 1.50. oz weight---\$ 3.50 USD
- 2. oz weight-----\$ 4.20 USD
- 4. oz weight-----\$ 7.75 USD
- 6. oz weight-----\$ 8.70 USD
- 8. oz weight-----\$12.80 USD
- 12. oz weight----\$ 14.50 USD
- 16. oz weight----\$ 18.05 USD

All weights for each flavours are the same price. Purchasing 12 or more units of any flavour, generates a 10% discount.



Thanks,
for making it...
Judine Organies,
Your support is
appreciated!

Scan, subscribe and WIN!



