



White Herbs

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About Us

White Herbs Your Strategic Partner in Delivering Premium Organic Flavors to Your Customers

In today's fast-paced business landscape, the demand for organic and natural products is on the rise, and consumers are seeking quality and authentic taste. At White Herbs, we understand these needs and strive to provide innovative solutions to our B2B partners.

Why Choose White Herbs as Your Strategic Partner?

Guaranteed Quality and Consistency: We are committed to providing high-quality organic products, ensuring consistent flavor and specifications across all production batches.

Tailored Solutions for Your Customers: We offer customized solutions to meet your customers' needs, from developing unique flavor blends to providing products in various sizes and packaging.

Reliable Supply Chain: We ensure a reliable and efficient supply chain, with the ability to meet large orders on time.

Marketing and Technical Support: We provide the necessary marketing and technical support to enhance your products and increase your sales.

Sustainability and Social Responsibility: We are committed to sustainable and socially responsible agricultural practices, enhancing your brand image.

We Offer Our B2B Partners:

High-Quality Organic Ingredients: To meet the needs of food manufacturers, restaurants, and hotels.

Custom Spice Blends: To meet the needs of companies seeking unique and distinctive flavors.

Private Label Products: To meet the needs of companies that want to offer their own products under their brand.

Export Solutions: To meet the needs of companies that want to export their products to global markets.

White Herbs: We believe that our partnership is the foundation of our mutual success.

Let's work together to provide your customers with an unforgettable organic flavor experience.



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HERBS



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Dried Sage

Sage leaves are a versatile herb renowned for its culinary, tea, and medicinal uses. Easily brewed into a flavorful beverage, sage leaves are also effective as a natural remedy for sore throat



Dried Peppermint

Peppermint leaves are dried for convenient and consistent use in the kitchen, perfect for infusing minty flavors into simple syrups and dairy or using as a garnish. Add to loose leaf teas and herbal teas before Steeping.

asfer

Asfar Herb is a natural remedy known for its yellow color and traditional use in supporting digestion, liver function, immunity, and skin health. Rich in antioxidants and anti-inflammatory properties, it is used in teas, powders, and topical treatments. Its benefits vary by formulation.



sider paper

Sidr leaves come from the Sidr tree, known for their medicinal and cosmetic benefits. They are commonly used in traditional medicine to treat skin problems, reduce hair loss, and soothe inflammation. Sidr leaves are also used in spiritual cleansing and healing rituals. They can be used fresh or dried and ground into powder.



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Moringa

Moringa, also known as the "miracle tree," is rich in vitamins, minerals, and antioxidants. Its leaves are used to boost immunity, improve digestion, and support energy and overall health. Commonly consumed as tea or powder.



Dried Rosemary

Dried rosemary is a woody, aromatic herb known for boosting memory, improving circulation, and aiding digestion. It also has antioxidant and antimicrobial effects. Used in cooking, teas, and natural hair or skincare products.

Dried Basil

Dried basil is a fragrant herb widely used in cooking and herbal remedies. It has anti-inflammatory and antibacterial properties, supports digestion, and may help reduce stress. Commonly added to sauces, soups, and teas.



Lora Leaves

Lora (Laurel or Bay) leaves are aromatic leaves used in cooking and herbal remedies. Traditionally, they aid digestion, relieve respiratory issues, and have antimicrobial properties. Often used in teas, infusions, or steam therapy.



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Dried lemon

Moringa, also known as the "miracle tree," is rich in vitamins, minerals, and antioxidants. Its leaves are used to boost immunity, improve digestion, and support energy and overall health. Commonly consumed as tea or powder.



Hibiscus

Hibiscus flowers are rich in antioxidants and are commonly used to make herbal tea. Known for lowering blood pressure, supporting heart health, and improving digestion. It has a tart flavor and vibrant red color.



Chamomile

Chamomile is a calming herb known for its soothing effects. Used in teas and oils, it helps with sleep, anxiety, indigestion, and skin irritation. It's gentle, making it ideal for both adults and children.



Guava leaf

Guava leaves are valued in traditional medicine for their antibacterial, anti-inflammatory, and digestive benefits. They are commonly used to treat diarrhea, support oral health, reduce blood sugar levels, and promote healthy skin. Often prepared as tea or used in natural skincare remedies.





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Henna

Henna is a natural plant used for centuries as a dye for hair, skin, and nails. It also has cooling, antifungal, and antibacterial properties, making it useful for scalp care and minor skin conditions.



Dried Calendula

Calendula, also known as marigold, is a gentle healing herb used to soothe skin irritation, promote wound healing, and reduce inflammation. It is commonly found in creams, teas, and natural skincare remedies.



Dried Dill Leaves

Dried dill leaves are aromatic herbs used in cooking and herbal medicine. They aid digestion, reduce bloating, and have antimicrobial effects. Popular in soups, salads, and as a seasoning for fish and vegetables.



Dried Parsley Leaves

Dried parsley leaves are rich in vitamins and antioxidants. They support kidney health, aid digestion, and freshen breath. Often used as a culinary herb and natural detoxifier in teas and food.





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mulukhiyah

Dried molokhia leaves, also known as jute leaves, are rich in fiber, vitamins, and antioxidants. Traditionally used in soups and stews, they support digestion, boost immunity, and promote heart health.



Marjoram

Marjoram is a fragrant herb used for its calming and digestive benefits. It helps relieve gas, bloating, and menstrual discomfort. Often enjoyed in teas or as a seasoning in savory dishes.

Dried Coriander

Dried coriander leaves (also called cilantro) are known for their refreshing flavor and detoxifying effects. They support digestion, reduce inflammation, and are commonly used in seasoning blends, soups, and teas.





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SEEDS



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Fennel

A fragrant herb with feathery leaves and a bulbous base, offering a sweet, licorice-like flavor. Both the seeds and the vegetable part are used in cooking, popular in Mediterranean and Indian dishes.



Sesame

Tiny, oil-rich seeds with a nutty flavor, commonly used in baking, confectionery, and Asian cuisine. They come in white, black, and golden varieties and are known for their aromatic quality when toasted.



Caraway

A biennial plant with crescent-shaped seeds that have a warm, earthy, and slightly peppery taste. Commonly used in European and Middle Eastern cuisines, especially in breads, cheeses, and stews.



Basil

A fragrant culinary herb with bright green leaves and a sweet, slightly peppery flavor. Widely used in Italian cuisine, particularly in pesto and tomato-based dishes. It's also known for its aromatic and medicinal properties.



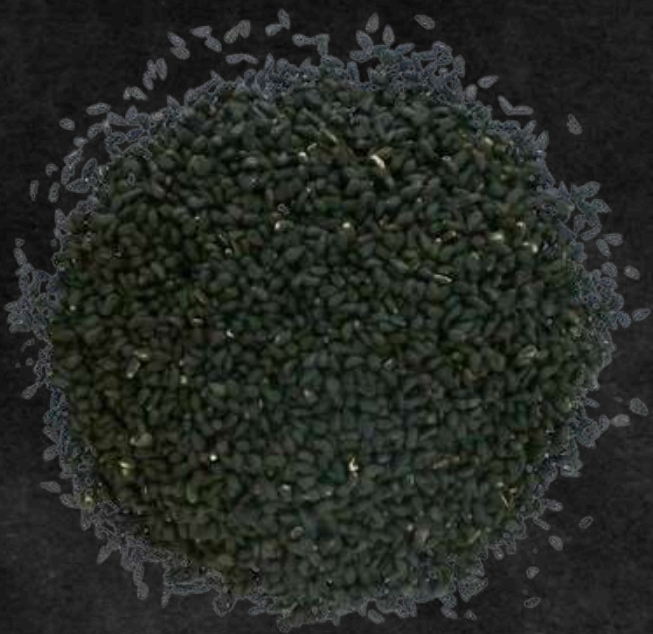


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Thyme

Tiny seeds of the thyme herb, known for their mild, earthy flavor with hints of mint and lemon. While less commonly used than the leaves, thyme seeds can be part of spice blends or sprouted for microgreens.



Flax

Nutrient-rich seeds with a mild, nutty flavor, known for their high omega-3 fatty acid and fiber content. They are often ground and added to baked goods, smoothies, and health foods.

Nigella

Small, black seeds with a slightly bitter, peppery taste and a subtle onion-like aroma. Commonly used in Indian, Middle Eastern, and Middle Eastern breads and pickles.



Fenugreek

Hard, yellowish-brown seeds with a strong, bitter flavor that becomes sweet and maple-like when toasted or sprouted. Widely used in Indian curries, spice blends, and traditional medicine for their health benefits.



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Dill

Small, flat, oval seeds with a warm, earthy, and slightly citrusy flavor. Commonly used in pickling (especially cucumbers), breads, soups, and traditional European and Middle Eastern dishes.



Barley

Whole barley kernels known for their chewy texture and mild, nutty taste. Often used in soups, stews, porridges, and health-focused dishes. Also used to make malt and certain types of beer.



Celery

Tiny, brown seeds with a concentrated celery flavor—earthy, grassy, and slightly bitter. Frequently used in spice blends, pickling mixes, salads, and seasoning salts. Popular in Indian and Western cooking.



Anise

Tiny, aromatic seeds with a strong licorice-like flavor due to the presence of anethole. Used in both sweet and savory dishes across Mediterranean, Middle Eastern, and Latin American cuisines. Also popular in baked goods and herbal teas.

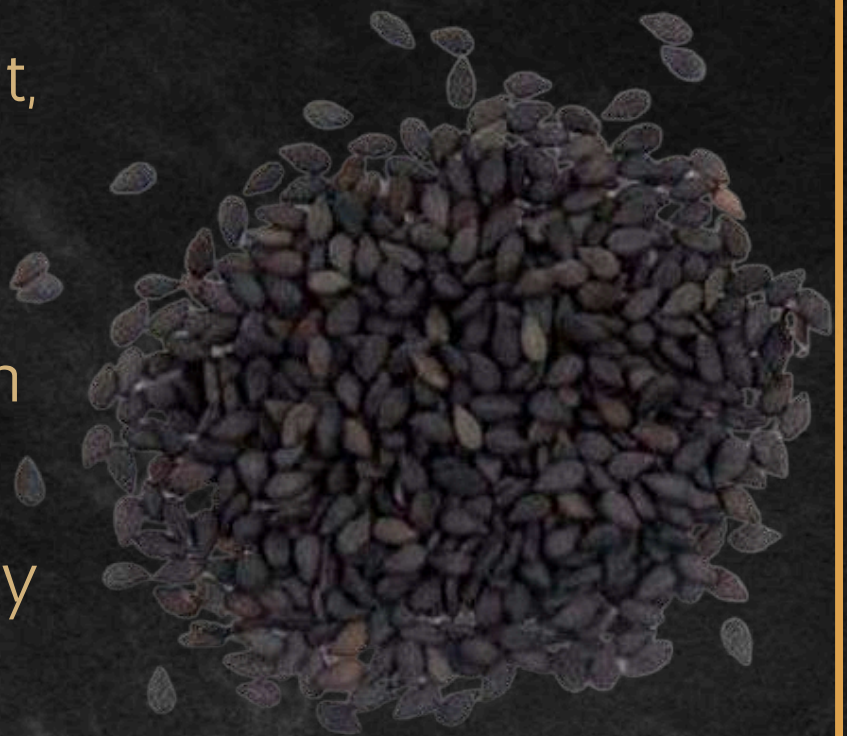


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Black Nigella sativa

Tiny black seeds with a pungent, slightly bitter flavor and a long history of use in traditional medicine and cooking. Common in Middle Eastern, Indian, and North African cuisines, especially in breads and spice blends. Known for its potential health benefits and aromatic oil content.



Alfalfa

Small, pale yellow seeds of the alfalfa plant, commonly used for sprouting due to their crunchy texture and mild, nutty flavor. Rich in vitamins, minerals, and fiber, they are often added to salads, sandwiches, and health-focused diets.





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SPICES



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Dried Onion

Onions that have been sliced and dehydrated, available as flakes, rings, granules, or powder. Retains much of the flavor and aroma of fresh onions and is used to add depth and sweetness to soups, stews, sauces, and spice mixes.



Dried Garlic

Garlic bulbs that have been dehydrated to intensify their flavor and extend shelf life. Available in whole cloves, flakes, or powder form. Widely used in cooking for its strong, pungent, savory taste and aromatic qualities.

Frankincense

A fragrant resin obtained from the sap of Boswellia trees, commonly dried into small golden or amber-colored tears. Used in incense, traditional medicine, and aromatherapy for its calming and anti-inflammatory properties. Also used in some culinary traditions for flavoring sweets or beverages.



Red Chili

Dried, matured chili peppers known for their vibrant color and varying levels of heat, from mild to very spicy. Commonly used in spice blends, sauces, curries, and pickles to add flavor and heat. Rich in capsaicin and vitamin C.



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Cumin

Small, earthy-brown seeds with a warm, nutty, and slightly peppery taste. One of the most widely used spices in global cuisine—especially in Indian, Middle Eastern, Mexican, and North African dishes. Often toasted to enhance its rich, aromatic flavor.



Cloves

Aromatic flower buds from the *Syzygium aromaticum* tree, prized for their intense, sweet, and spicy flavor. Used whole or ground in both sweet and savory dishes, especially in Indian, Middle Eastern, and Indonesian cooking, as well as in mulled beverages and desserts.



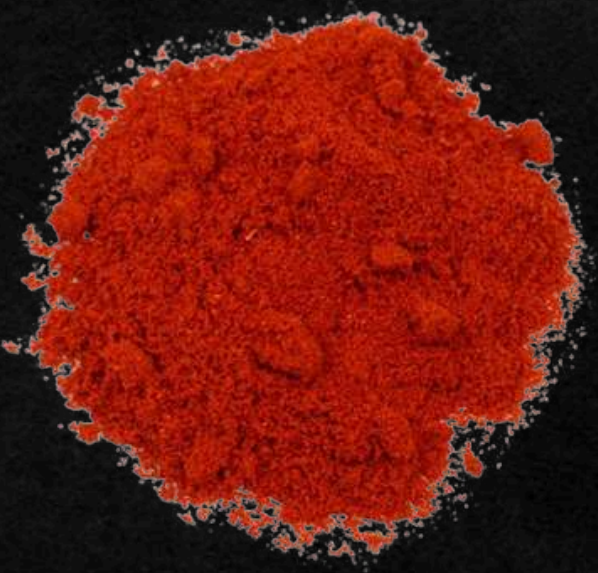
Coriander

The dried seeds of the *Coriandrum sativum* plant, known for their warm, citrusy, and slightly sweet flavor. Commonly used whole or ground in curries, soups, spice blends, and baked goods across Indian, Middle Eastern, and Latin American cuisines.



Paprika

A bright red spice made from ground dried sweet peppers (*Capsicum annuum*). It ranges from mild and sweet to smoky or hot, depending on the variety. Widely used in Hungarian, Spanish, and Middle Eastern dishes for both flavor and vibrant color.





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Dried Thyme

The dried leaves of the thyme herb, known for their small, gray-green leaves and a warm, earthy, slightly minty flavor. Widely used in Mediterranean, Middle Eastern, and European cooking—especially in soups, stews, roasted meats, and spice blends.



Dried black Lemon

A lime that has been boiled and sun-dried, commonly used in Persian and Gulf Arab cuisines. It has a tart, fermented, and intensely sour flavor, often added to stews, soups, rice dishes, and sauces to impart depth and acidity.

Dried yellow Lemon

Typically refers to preserved or dried lemon varieties (like Moroccan preserved lemons or dried lemon peels), which offer a tangy, salty, or sour flavor. Used in North African and Middle Eastern dishes to add citrusy brightness to tagines, stews, and spice blends.



turmeric

A vibrant golden-yellow spice made from the dried root of the *Curcuma longa* plant. Known for its earthy, slightly bitter flavor and powerful anti-inflammatory properties due to curcumin. A staple in Indian cuisine, especially in curries, rice dishes, and teas.



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Egypt - Fayoum - Abshaway

our website :

