The Indian Spices

Nature's Remedy, Crafted For You



SG International

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The Godly Country of Spices

India is majorly known as the Country of Spices. All over the world, India is recognized as the Land of Spices and thus most of the countries in the world look up to India for their demand of exotic spices.

Maharashtra is one of the most prosperous states of India owing to its rich heritage of spices. Ranging from Ayurvedic herbs to taste intensifier masalas, the state is blessed in abundance and each of its innumerable spices has a unique taste, a distinctive Flavor, and a captivating aroma. India is the centre of spices in the world and has always attracted other countries with its food and spices. It is the only place where people use different types of spices to prepare different forms of dishes and flavours.

Our Vision

Envisioning Newer and Greater Prospects! After exploring the market and understanding the avenues, envisioned a great scope in this industry and established Navnath Spices in Parbhani, Maharashtra in the year, 2015.

Spices is managed by experienced professionals having a sound knowledge ultra-modern technology used in the spice industry. Gaining experience over the years with keen observation and sincere research and development skills, the Group plans to develop new brands and products in the near future and expand its horizons.



Our Mission

Reinforcing the Basics to Revive the Good Touch of Old! The group has been offering a wide range of spices to choose from, including basic spices, blended spices as well as premium blended spices. It also trades in whole spices and one can enjoy the benefits of its unmatched quality at the most competitive price. Adding the flavour of purity to the food, Masala is all set to make a mark in the world of spices.

The pooled expertise at Navnath Spices is duly experienced and known for their dedication and 100% quality customer satisfaction.



OUR TEAM

A team that brainstorms together grows together

Right from the Management level to the skilled R&D experts, the Group makes sure that every single person at Navnath is well-aware of the predetermined quality policies and makes an attempt to be better each day. The factory workers and other helping staff also have become a part of the process of growing together. With sheer dedication towards work, the company stands as a pioneer in the spice industry of India as far as 100% customer satisfaction is concerned



Our Processes

System-driven approaches fetch success early.

Thus, selecting the finest agricultural products from every corner of the country, after cleaning them automatically in an ultramodern clearing plant, by storing them in the most modern and world-class cold storages and after processing it using cutting-edge machinery, it is finally and automatically packaged with a highly hygienic method-driven approach which not only eases up the tedious system but also acts as an example of transparent transactions at Our Spices.



Our Network

Consistently on our toes, we have brushed up our networking skills to produce the best.

Widely known for redefining quality and quantity balance, the Group now has set up its own huge distribution network to deliver its products in every corner of the world. Some of our well-known clients include Haldiram Foods and Kevin Care Foods.



- Our Marketing Panorama At Our Spices, we abide by the following checklist
 - 1.The definition of progress is the acceptance of change
 - 2.The percentage of development is the credit of the society
 - 3. Development truly means customer satisfaction

Our Strengths We focus on bringing out the best for our customers and this is how we do it Being the pioneers in the spice industry, we offer a wide range of spices, seasoning masalas as well as dehydrated food products. Known for our impeccable quality and cost-effective pricing, the factors mentioned below have helped us gain a wide clientele across the globe.



Maintenance of 100% hygienic conditions in the plant

Procurement of high-grade raw material

Maximum retention of flavor, aroma, color, and taste

We Avoid direct touch to products

Timely Delivery

Quality of Finished Product

Competitive Prices.

Anti-bacterial Properties.

Maximum Nutritional Content

Longer Shelf Life

Easy Payment Modes



Guntur Special Red Chili Powder

We believe in flawless quality and unbeatable production.



Quality Policies

Our spices has seen soaring success in the past few years, all thanks to the love and support shown by its loyal customers. The brand is equipped with certifications like ISO150222000, HACCAP, HALAL, and GMP respectively. In order to reach the masses in India and abroad, the brand has established enormous distribution network and strives towards setting new benchmarks everyday.









