



farmer
to fork



A necessity or an exotic luxury,
Just an indulgence or purely medicinal,
No one can dispute the flavour, aroma
and aristocracy of Herbs & Spice.
Available in several forms and variations,
There is one resource for your global needs.



★ INDIA • SWITZERLAND • TURKEY ★

Packed with Care



Our approach to packaging is eco-centric. We use food grade, recyclable packing material to retain the inherent quality of spice all through its journey from farm to fork.

- Packing is done at multiple locations for reducing disruption losses and maintaining uninterrupted supplies.
- Our BRC-certified plants have both machine and manual packaging capabilities.
- We have 19 packaging lines across 4 locations in 2 countries.

Please refer to our packaging brochure or website for more details.

Why choose Jayanti for your Own Label or Brand?

As herbs and spice specialists with 80 years of experience, you can trust us for quality products and packaging; leaving you time to focus on building your brand and maximising sales.

1. Full Traceability - Products of Indian and Turkish origin are bought directly from the farmer and processed in our own facility which ensures your brand has complete Traceability and the least steps from farm to fork.

2. Backward Integration and Jayanti Sustainable Standards - Our in-house agronomy teams work closely with farmers to ensure quality and sanitation right from the planting stage. This ensures your brand

Private label retail



does not contain any illegal pesticide residues, chemicals, dyes, or toxins.

3. Local Everywhere - We've got local knowledge and expertise in major origin centres (India, Vietnam, Indonesia, Brazil and Turkey) and in major importing centres (USA, UK, Switzerland, Canada, Ireland, Sweden, Australia, Poland, Russia and Hong Kong).

4. New Product Development - We have a team dedicated to development of new blends and seasonings, so you can stay ahead of competition.





The Jayanti Way



From a family-run business in the 1940s to a professionally managed agro-commodities and food business group carrying out specialised operations in Asia and Europe, Jayanti is part of a rare breed of companies that have the capability to **seamlessly manage all operations** along the value chain. Behind our success is a dedicated team of about 1000 people working in unison from over 15 global locations across 3 countries to guarantee **food safety, authenticity, sustainability** and **traceability from farm to fork**.

A photograph of a farmer in a blue shirt and dark pants watering a field. A large, bright spray of water is directed at the crops, creating a misty atmosphere. The farmer is bent over, holding a hose. The background is a lush green field under bright sunlight.

Authenticity *starts* at our farms

An illustration of a glass spice jar tipped over, spilling dark seeds. Next to it are two small round containers, one containing yellow powder and the other containing red powder.

Herbs & Spices are mainly sourced from our backward-integrated farms in India and Turkey.

Sensitive products like **Black Pepper, Red Pepper, Cumin, Turmeric, Oregano** and **Sage** are produced under Jayanti Sustainable Standards for farming.

Farm-to-Fork Traceability is achieved using a Farm Management-Monitoring-Traceability business solution.

Sustainability tops our agenda



- **Biomass Briquettes** are used for heating boilers used in manufacturing Steam-Sterilised Spices.
- Solar Power Plants at factories are a major source of alternative energy, contributing to cost savings and reducing carbon footprint.
- We have implemented 100% Water Conservation and Wastewater Recycling Programme at processing units to help reduce water footprint.
- We have also successfully fulfilled a project of national interest on cleansing adulterated pepper.

Our People, Our Strength

We believe in inclusive growth and support community development projects for empowering rural children and people on our farms to live a healthy life through

The Shah Foundation and Jayanti Trust.



We have **5 state-of-the-art processing units** across India and Turkey to maintain

uninterrupted supplies throughout the year.

Our plants are equipped with Steam Sterilisers to eliminate harmful microorganisms. We have capabilities to clean, grind, blend, roast, steam-treat and package herbs, spices and seasonings in myriad formats for Retail and HORECA segments. Our in-house

NABL-accredited Quality Lab conducts physical, chemical and microbiological tests.



Sedex



