



The Root of All Good Flavours

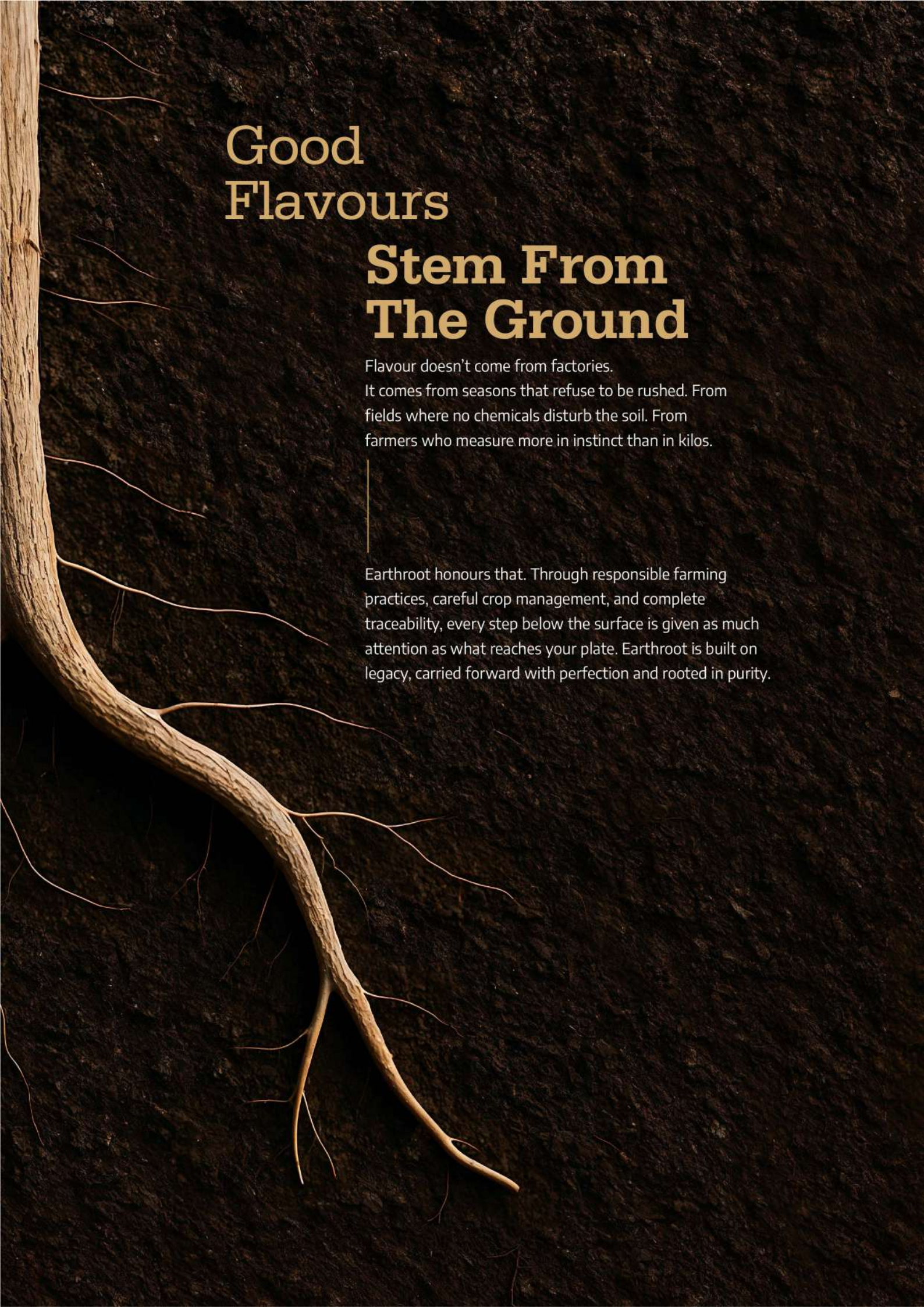


Rooted in Philosophy

Under the Earthroot name, we grow, manufacture, and export ingredients, spices, herbs, and psyllium for homes in India and across the world. **What began as trading in 1978 has grown into a fully integrated food company shaped by long-term relationships,** consistent quality, and fair pricing. Everything we make is guided by one belief: food should be honest, safe, and dependable, without making purity feel distant or expensive.

With decades of experience in manufacturing and exports, we work with a deep understanding of ingredients, markets, and people. Our facilities are designed to uphold the highest standards of hygiene and care, while our teams bring knowledge, discipline, and shared purpose to every process. Backed by strong research, continuous learning, and a culture that values doing things right over doing them fast, we continue to grow responsibly taking Indian ingredients to the world, and bringing global thinking back to Indian kitchens.





Good Flavours

Stem From The Ground

Flavour doesn't come from factories.

It comes from seasons that refuse to be rushed. From fields where no chemicals disturb the soil. From farmers who measure more in instinct than in kilos.

Earthroot honours that. Through responsible farming practices, careful crop management, and complete traceability, every step below the surface is given as much attention as what reaches your plate. Earthroot is built on legacy, carried forward with perfection and rooted in purity.

Seeds of Belief



Vision

To make clean, pure food a right for every home.



Mission

To nurture soil, farmers, and families by keeping flavour true.



Values

Legacy. Fairness. Purity.
Sustainability. Community.
Rootedness.

Growing Landmarks

Earthroot Herbs & Spices LLP houses two purpose-driven brands:



Focused on responsibly grown, organic and pesticide residue complied products rooted in sustainability, global compliance, and natural wellness.



Globally accepted, premium yet accessible blends crafted for everyday Indian kitchens honest flavours, thoughtful recipes, and food made the way it's meant to be shared.

Together, we support responsible farming, healthier eating, and a deeper connection to food as nourishment.

Keeping the Earth's Pantry with Care

Our processes are built on clarity, control, and care. From the moment an ingredient enters our facility, every step is guided by purpose, precision, and accountability. Cleaning, grading, grinding, blending, testing, and packaging are not treated as tasks, but as responsibilities. This disciplined approach ensures consistency, safety, and integrity across everything we create.



Multiple processing options including whole spices, straight spices, blends, seasoning mixes, TBC (Tea Bag Cut), flakes, salts, sprinklers, and table spices

Reverse engineering allows precise recreation of flavours and specifications



Custom blends and tailored products developed to suit diverse markets



Quality Assurance and R&D are not departments; they are habits embedded into daily work



Our products are shaped from our rooted beliefs. Food must be safe, responsibly made, and aligned with global quality expectations. It must remain free from adulteration, unwanted foreign contaminants, and harmful metals: protecting both its integrity and the people who consume it. And above all, it should support long-term health, not just immediate taste.

Every batch we produce is carefully tested and reviewed for quality, safety, and purity, using rigorous checks that reflect how food is consumed in the most aware parts of the world. Because what reaches our homes deserves the same care, honesty, and respect. At Earth Root, quality isn't a claim, it's a responsibility carried through every step of the process.

FROM ROOTS TO RECIPES

Every great story begins with a strong foundation.

The Kitchen Story is built on decades of experience, trusted relationships and a shared passion for quality. Every milestone has shaped who we are today and continues to inspire every product we create.



1970s

Where It All Began

The first seeds of our journey were sown in Gujarat, building trusted relationships with farmers and strengthening our agricultural roots.

1978

Trust Takes Shape

An APMC trading business laid the foundation for a journey built on fairness, integrity and quality.



1995

Going Global

Manufacturing and exports marked the beginning of a new chapter, taking Indian agricultural products to markets around the world.



1997

A Vision for Tomorrow

A new generation stepped in with fresh ideas while carrying forward the values that had always defined the business.



2012

Expanding Possibilities

Private label manufacturing strengthened our expertise and established trusted partnerships with leading brands across markets.

2018

A New Identity - Earthroot

Earthroot was established, bringing together years of sourcing, manufacturing and processing expertise under one trusted name.



2019

Growing with Purpose

Integrated sourcing and sustainable farming practices strengthened our commitment to quality, traceability and responsible growth.

2025

The Kitchen Story

Built on Earthroot's legacy, The Kitchen Story was introduced to bring trusted ingredients and authentic flavours to everyday kitchens.



and the legacy continues...



1 Food & Health Ingredients

Functional ingredients and herbals developed for food, nutrition, and health applications, supporting formulation needs across global markets.

2 Whole Spices

Whole spices sourced at peak maturity, cleaned & stored with care, so their natural oils, aroma, and strength remain intact just as the earth intended.



3 Straight Spices

Single-origin spices processed with controlled grinding and cutting techniques to retain flavour consistency, colour, and potency across every batch.



4 Recipe Mixes

Balanced blends developed through careful formulation, testing, and tasting designed to deliver dependable flavour without overpowering the dish.



5 Masala Mixes & Blended Spices

Traditional and regional masalas created through precise ratios, clean processing, and an understanding of how spices behave when cooked together.



6 Seasonings

Technically refined seasoning formats made for uniformity, shelf stability, and clean taste suited for modern kitchens and large-scale use alike.



7 Tea Bag Cut (TBC) & Flakes

Carefully cut and graded from botanical leaves and roots, these formats are developed for infusion-based applications.



10 Salts

Naturally sourced salts are processed to maintain mineral balance and purity, enhancing food without masking its true taste.



8 Sprinklers & Table Spices

Everyday spice formats crafted for ease of use, consistent seasoning, and controlled intensity are simple, reliable, and versatile.



9 Herbs & Herbals

Select herbs and botanicals chosen for both functional benefits and flavour value, processed gently to preserve their natural properties.



11 Psyllium

High-quality psyllium and wellness ingredients manufactured under strict quality controls, trusted globally for purity, performance, and daily health support.



Between Roots and Recipes

From seed to soil, from farm to kitchen, Earthroot works with the same care found in home kitchens where taste is the center of everything. With backward integration, sourcing here is never transactional. It's relational. Farmers aren't suppliers; they're partners, part of every harvest and every promise kept.

Sustainability

Sustainability at Earthroot begins long before harvest.

It starts with protecting soil health, conserving water, and choosing farming practices that respect natural cycles. Farmers are supported with fair pricing, stable demand, and long-term relationships ensuring livelihoods grow alongside crops.

Every decision is made keeping the future in mind because food that sustains the land today, nourishes generations tomorrow.



IPM (Integrated Pest Management)

Earthroot follows pesticide-residue compliant IPM as a conscious balance between nature and necessity. Crops are protected using natural methods like crop rotation, biological controls, and weather-based planning. For select crops, limited and permissible pesticides are used only when required strictly within international safety limits.

This approach ensures cleaner produce, healthier soil, and food that supports long-term well-being without disturbing the natural order.

Organic

Organic farming at Earthroot is guided by patience and purpose.

Fields are nurtured through natural inputs, careful planning, and time-tested practices that allow crops to grow the way nature intended. What emerges is produce that is clean, wholesome, and full of life reflecting the purity of its origin.

Organic here isn't a label.
It's a commitment carried from soil to shelf.





Sowing The Thoughts

Know Your Food

We believe food education is as important as food production.

Through initiatives like “Know Your Food”, people are informed about what they eat from residues and heavy metals to adulteration and quality standards. Awareness empowers better choices, better health, and longer lives.

Right To Right Food

Good food is not a luxury. It's our right. The “Right to Right Food” philosophy stands for making globally compliant, safe, natural, and high-quality food accessible at a premium quality, yet honest and affordable. The same standards followed by developed countries are brought home, without compromise.

Rooted in Compliance, Assured by Certification.

Behind every pack is work you may never notice, but always taste. Our operations follow globally recognised standards such as **BRCGS, USFDA, HALAL, KOSHER, SEDEX, APEDA** and **SPICES BOARD** shaping how food is grown, processed, and handled with care. Every batch is tested for heavy metals, pesticide residues, and overall purity to ensure what reaches your plate is safe, clean, and dependable. These checks are guided by responsibility rather than regulation because at Earthroot, integrity leads the way, and quality follows naturally.



From Our Hands To Your Homes

What we grow with care deserves to be delivered with care. From small packs to bulk consignments, Earthroot offers private label packaging trusted by Multinational Brands across the globe.

Eco-friendly, hygienic, and flexible, packed not just for the shelf, but for trust.

Growing with the Farmers



The farmers are our family. Beyond buying crops, we invest in people. Through farmer development programs, contract farming, and field-level sourcing support, farmers are trained in IPM practices, sustainable methods, and soil conservation.

They are guided on protecting natural resources, planning for future generations, and growing food responsibly. This shared learning builds stronger farms, safer food, and a future that's resilient for farmers and families alike.

Our People

From the shop floor to senior leadership, every team member understands the purpose behind the product. Training, transparency, and shared goals ensure that everyone regardless of hierarchy works with the same understanding of quality, safety, and responsibility. This alignment is what keeps us consistent, reliable, and trusted across markets.



We Grow Trust.
We Blend Memories.

We Serve
What
We Serve
Ourselves.



From
Our Roots
**To The
World**



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