



SPICES, HERBS, BOTANICAL
PRODUCTS





SPICES

BOTANICAL NAME

ALLIUM CEPA
ALLIUM SATIVUM
AMOMUM SUBULATUM
APIUM GRAVEOLENS
ANETHUM GRAVEOLENS
BRASSICA ALBA
BRASSICA JUNCEA
BRASSICA NIGRA
CAPSICUM ANNUM
CARUM CARVI
CINNAMOMUM CASSIA
CINNAMOMUM TAMALA
CORIANDRUM SATIVUM
CUMINUM CYMINUM
CURCUMA LONGA
CURRY POWDER
ELETTARIA CARDAMOMUM
FERULA ASAFOETIDA
FOENICULUM VULGARE

COMMON NAME

ONION POWDER
GARLIC POWDER
GREATER CARDAMOM FRUITS
CELERY SEEDS
DILL SEEDS
YELLOW MUSTARD SEEDS
BROWN MUSTARD SEEDS
BLACK MUSTARD SEEDS
CHILLY RED FRUITS
CARAWAY SEEDS
CASSIA BARK
BAY LEAVES
CORAIINDER SEEDS
CUMIN SEEDS
TURMERIC ROOTS
CURRY POWDER
GREEN CARDAMOMUM FRUITS
COMPOUND ASAFOETIDA RESIN
FENNEL SEEDS

SPICES

BOTANICAL NAME

ILLICIIUM VERUM
MURRAYA KOENIGII
MYRISTICA FRAGRANS
MYRISTICA FRAGRANS
MYRTUS CARYOPHYLLUS
NIGELLA SATIVA
PARMELIA PERLATA
PIPER LONGUM
PIPER NIGRUM
PTYCHOTIS AJOWAN
PUNICA GRANATUM
SESAMUM INDICUM
TAMARINDUS INDICA
TRIGONELLA FOENUM GRAECUM
ZINGIBER OFFICINALE

COMMON NAME

STAR ANISE FRUITS
CURRY LEAVES
MACE / JAVITRI ARILS
NUTMEG SEEDS
CLOVES FLOWER BUDS
BLACK CUMMIN SEEDS / KALONJI
STONE FLOWER LICHENS
LONG PEPPER FRUITS
BLACK PEPPER FRUITS
AJWAIN SEEDS
POMOGANATE SEEDS
SESAME SEEDS
TAMARIND FRUITS
FENUGREEK SEEDS
GINGER RHIZOMES



SEASONING HERBS

ALL SPICE BERRIES
ANI SEEDS
BASIL LEAVES SWEET
CINNAMON CEYLON
CORIANDER LEAVES
DILL STALK
FENUGREEK LEAVES
LEMON BALM LEAVES
LEMONGRASS

MARJORAM LEAVES
OREGANO LEAVES
PAPRIKA SWEET POWDER
PARSLEY LEAVES
PEPPERMINT LEAVES
PINK PEPPERCORN
ROSEMARY LEAVES
SAGE LEAVES
SICHUAN PEPPER CORN

SPEARMINT LEAVES
SUMAC
TARRAGON LEAVES
THYME LEAVES
ZAATAR



Botanical Powders

Adulsa Leaves
 Alfaalfa Whole Herb
 Alkanet Roots
 Aloe Vera Leaves
 Amla Fruits
 Andrographis Whole Herb
 Apamarga Whole Herb
 Arjuna Bark
 Ashwangandha Roots
 Bacopa Whole Herb
 Banaba Leaves
 Barberry Roots
 Bayberry Park
 Bhringraj Whole Herb
 Bibhitaki/ Bheda Fruits
 Bael Fruits
 Bitter Melon/ Karela Fruits
 Blue Cornflower
 Bonducella Seeds
 Butterfly Pea Flower
 Caralluma Aerial Part
 Cardamom Fruits
 Celery Seeds
 Chamomile Flower
 Chicory Roots
 Cissus Stems
 Coleus Roots
 Echinacea Purpurea Whole Herb
 Eucalyptus Leaves

Fennel Seeds
 Fenugreek Seeds
 Flax Seeds
 Ginger Rhizomes
 Gotu Kola Herb
 Greater Galangal Roots
 Guduchi Stems
 Gymnema Leaves
 Haritaki / Harda Yellow Fruits
 Hibiscus Flower
 Holy Basil Leaves
 Indrajao Bitter Seeds
 Indian Sarsaparilla Roots
 Jamun Seeds
 Jasmin Flower
 Lavender Flower
 Lemongrass Leaves
 Licorice Roots
 Lime Peels
 Lodhra Bark
 Maca Root
 Mango Ginger Rhizomes
 Milk Thistle Seeds
 Mint Leaves
 Moringa Leaves
 Mucuna Pruriens Seeds
 Neem Leaves
 Nigella Sativa Seeds
 Noni Fruits
 Yellow Dock Roots

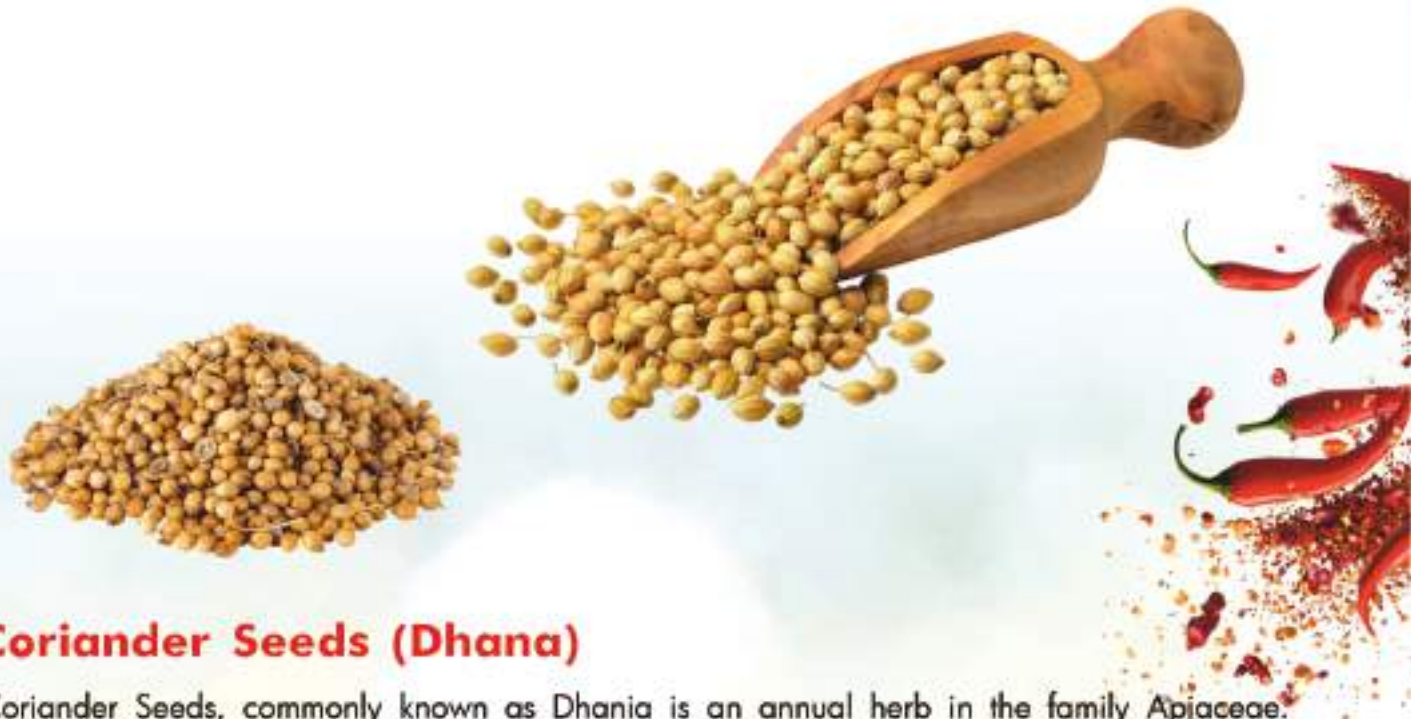
Nut Grass Roots
 Orange Peels
 Papaya Leaves
 Passiflora Aerial Part
 Pellitory Roots
 Phyllanthus Niruri Whole Herb
 Piper Longum Fruits
 Pomogranate Peels
 Psyllium Husk
 Pueraria Tuberosa Roots
 Punarnava Roots
 Red Rose Flower
 Rubia Cordifolia Stems
 Sage Leaves
 Senna Leaves
 Sankhapushpi Whole Herb
 Shatavari Roots
 Shikakai Pods
 Spearmint Leaves
 Stevia Leaves
 Sweet Flag Roots
 Tongkat Ali Roots
 Tribulus Fruit
 Trikatu Rhizomes & Fruits
 Triphala Fruits
 Turmeric Roots
 Valerian Indian Root
 Viburnum Bark
 Vinca Rosea Whole Herb
 White Musli Roots



OUR QUALITY PRODUCTS



Ground Spices | Blend Spices



Coriander Seeds (Dhana)

Coriander Seeds, commonly known as Dhania is an annual herb in the family Apiaceae. Coriander seeds are plump and brown in colour, have a hollow cavity which bears essential oils that lend to the flavour of the dishes when used in cooking. They are harvested when the plant turns brown and its leaves start to dry and fall. The seeds have a lemony citrus flavor when crushed, due to terpenes linalool and pinene. It is described as warm, nutty, spicy, and orange-flavored. Coriander seeds are quite effective in curing different skin ailments like eczema, itchy skin, rashes and inflammation as they have antiseptic properties. Coriander seeds are known to prevent hair fall and invigorate the roots for the development of new hair. Coriander seeds have anti-oxidant properties and dietary fiber that advance the healthy working of the liver and facilitate bowel moments. They help in the generation of digestive compounds and juices that facilitate the procedure of digestion. Coriander leaves and seeds contain nearly 30% of the everyday suggested measure of vitamin C, which helps in curing cold and flu.



Spices, Herbs, Botanical
Powder

Cumin Seeds (Jeera)

Cumin seeds, commonly known as Jeera are used in the cuisines of many different cultures, in both whole and ground form. It also has many uses as a traditional medicinal plant. The cumin plant grows to 30–50 cm (12–20 in) tall and is harvested by hand. The main producer and consumer of cumin is India. It produces 70% of the world supply and consumes 90% of that (which means that India consumes 63% of the world's cumin). Cumin seed is used as a spice for its distinctive flavor and aroma. Cumin can be found in some cheeses, such as Leyden cheese, and in some traditional bread from France. Cumin can be an ingredient in chili powder (often Tex-Mex or Mexican-style), and is found in achiote blends, adobos, sofrito, garam masala, curry powder, and bahaarat. In South Asian cooking, it is often combined with coriander seeds in a powdered mixture called dhana Jeera.



DILLI SEEDS

Dill Seeds, commonly known as Suva, is a tall, flowering plant in the carrot family that is known for its flavorful foliage and seed. Although the plant is originally native to Asia and the Mediterranean, it is now naturalized in other parts of the world, including North America. Dill Seeds are commonly used in soups, salads, pickles and other dishes; this leafy vegetable has a unique taste and a distinct flavor. Dill leaves are low in calories and high in nutrients, which have been widely used since ancient times for its amazing medicinal properties. Dill has long been associated with antimicrobial activity. It has been shown to prevent a number of microbial infections throughout the body, and the infections that may result in open wounds or small cuts on the skin.



Fennel Seeds (Souff)

Fennel Seeds commonly known as Souff, is a perennial herb. It is erect, glaucous green, and grows to heights of up to 2.5 m, with hollow stems. Fennel is widely cultivated, both in its native range and elsewhere, for its edible, strongly flavored leaves and fruits. Fennel has become naturalized along roadsides, in pastures, and in other open sites in many regions, including northern Europe, the United States, southern Canada, and much of Asia and Australia. The bulb, foliage, and seeds of the fennel plant are used in many of the culinary traditions of the world. Dried fennel seed is an aromatic, anise-flavored spice, brown or green in color when fresh, slowly turning a dull grey as the seed ages. For cooking, green seeds are optimal. The leaves are delicately flavored and similar in shape to those of dill.



Fenugreek Seeds (Methi)

Fenugreek Seeds, commonly known as Methi is an annual plant in the family Fabaceae. Cuboids-shaped, yellow- to amber-colored fenugreek seeds are frequently encountered in the cuisines of the Indian subcontinent, used both whole and powdered in the preparation of pickles, vegetable dishes, dal, and spice mixes such as panch phoron and sambhar powder. They are often roasted to reduce bitterness and enhance flavor. Fenugreek seeds can have surprising benefits for your skin, including eliminating the signs of aging like wrinkles and fine lines. Fenugreek seeds can help moisturize and nourish your skin and remove all traces of dryness. Fenugreek is extremely effective in strengthening the hair from the roots and treating follicular problems. Diabetics are often recommended to include fenugreek seeds in their diet because of the positive effects they can have on their health. Fenugreek seeds display a significant effect on cardiovascular health. They protect the heart from serious damage during a heart attack.



MUSTARD SEEDS

Mustard Seeds, commonly known as Rai, are the small round seeds of various mustard plants. The seeds are usually about 1 to 2 millimeters in diameter and may be colored from yellowish white to black. They are an important spice in many regional foods and may come from one of three different plants: black mustard (*Brassica nigra*), brown Indian mustard (*B. juncea*), or white mustard. Mustard Seeds are available in white, brown and black varieties and is used by people all over the world. Greeks, Romans, Asians and Africans have all explored the taste of mustard seeds and have integrated them into their cuisines.



SESAME SEEDS

High Source of Cholesterol-Lowering Phytosterols
Protect Heart Health
Improve Blood Pressure
Balance Hormones



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Botanical Powders



Ratanjot Root Powder



Alfalfa Powder



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Amla Powder



Apamarga Powder



Bacopa Powder



Banaba Leaf Powder



Beleric Myrobalan Powder



Berberry Root Powder



Bhringraj Powder



Bilva Powder



Bitter Gourd Fruit Powder



Bonducella Powder



Boswellia Powder



Calamus Powder



Capillary Herb Powder



Caralluma Powder



Cassia Fistula Powder



Chanca Piedra Powder



Chicory Root Powder



Chopchini Powder



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