



India's No. 1 Masale
Swad Bhi, Sehat Bhi...

100%
HYGIENIC
Touchless Manufacturing

Sadguna
PRODUCT
»» CATALOGUE

   /sadgunamasala



sadguna
Pure and Tasty

India's No. 1 Masale

Spice is the very soul and essence of India's rich and varied culinary heritage. Multi-cultural influences, for example, by invaders like the Mughals and Europeans (Dutch and English) or by traders (Persia, Afghanistan, Indonesia, and Burma) have led to a fascinatingly evolved cuisine, which differs from region to region. Thus, the diversified spice palette keeps global attention riveted on Indian food.

At Sadguna, we keep this legacy of Indian spices at the core of our production and distribution values, in order to ensure stellar quality. The spices, sourced from the best vendors and from their place of origin, are ground at low temperatures using Cryogenic technology in our state-of-the-art plant. The manufacturing plant, equipped with the most upgraded facilities, is fully automatic, right from drying, cleaning, grinding to packaging. We also adhere to stringent international hygiene & sanitary standards in our production process. The entire process has minimal manual intervention during drying, cleaning, grinding and processing of spices, in SS-304 germ-free plant and automatic packaging in pouches and bottle line.

The spices have characteristic aroma and presence of volatile oils which is mostly obtained after grinding. However, grinding of spices generates heat which leads to loss of volatile oils and therefore the production of lower quality spice powders. At Sadguna, we overcome this by using two techniques for grinding of spices. They are "Low temperature grinding" and "Cryogenic grinding system".

EXPLORE THE REAL TASTE OF FOOD _____



GRINDING PROCESS

01



LOW TEMPERATURE GRINDING

We use low temperature grinding (5-8°C) during size reduction of raw material to reduce the volatile loss. This method helps in retaining good colour, flavour, aroma and volatile oil of the final product.

02



CRYOGENIC GRINDING FOR SEED SPICES

We further utilize cryogenic grinding for seed spices where the temperature is brought close to -195°C. This minimises the loss of aroma and volatile oils and thus retains the original aroma and the inherent volatile oil in the seed spices & thus retaining the original colour & flavour.





OUR QUALITY PRODUCTS

Ground Spices | Blend Spices



CHICKEN MASALA

चिकन मसाला

BLEND SPICE FOR CHICKEN MASALA

INGREDIENTS: Chicken Masala
AVAILABILITY: 50g | 100 g | 200 g



BIRYANI MASALA

बिरयानी मसाला

BLEND SPICE FOR BIRYANI MASALA

INGREDIENTS: Biryani Masala
AVAILABILITY: ₹10 | 50g | 100 g | 200 g



Spices



MEAT MASALA

मीट मसाला

BLEND SPICE FOR MEAT MASALA

INGREDIENTS: Meat Masala
AVAILABILITY: 50g | 100 g | 200 g



GARAM MASALA

गरम मसाला

BLEND SPICE FOR GARAM MASALA

INGREDIENTS: Garam Masala
AVAILABILITY: ₹10 | 50g | 100 g | 200 g



KITCHEN KING MASALA

किचन किंग मसाला

BLEND SPICE FOR KITCHEN KING MASALA

INGREDIENTS: Kitchen King Masala
AVAILABILITY: ₹10 | 50g | 100 g | 200 g



KASHMIRI MIRCH POWDER

कश्मीरी मिर्च पाउडर

GROUND SPICE FOR KASHMIRI MIRCH

INGREDIENTS: Kashmiri Mirch Powder
AVAILABILITY: ₹10 | 50g | 100 g | 200 g



CHAT MASALA
चाट मसाला

BLEND SPICE FOR CHAT MASALA

INGREDIENTS: Chat Masala
AVAILABILITY: ₹10 | 50g | 100 g | 200 g



CHOLE MASALA
छोले मसाला

BLEND SPICE FOR CHOLE MASALA

INGREDIENTS: Chole Masala
AVAILABILITY: ₹10 | 50g | 100 g | 200 g



RAJMA MASALA
राजमा मसाला

BLEND SPICE FOR RAJMA MASALA

INGREDIENTS: Rajma Masala
AVAILABILITY: ₹10 | 50g | 100 g | 200 g



EGG CURRY MASALA
अण्डा करी मसाला

BLEND SPICE FOR EGG CURRY MASALA

INGREDIENTS: Egg Curry Masala
AVAILABILITY: ₹10 | 50g | 100 g | 200 g



FISH CURRY MASALA
फिस करी मसाला

BLEND SPICE FOR FISH CURRY MASALA

INGREDIENTS: Fish Curry Masala
AVAILABILITY: ₹10 | 50g | 100 g | 200 g



DAL MAKHANI MASALA
दाल मखनी मसाला

BLEND SPICE FOR DAL MAKHANI MASALA

INGREDIENTS: Dal Makhani Masala
AVAILABILITY: ₹10 | 50g | 100 g | 200 g

Spices



PAV BHAJI MASALA

पाव भाजी मसाला

BLEND SPICE FOR PAV BHAJI MASALA

INGREDIENTS: Pav Bhaji Masala
AVAILABILITY: ₹10 | 50g | 100 g | 200 g



SAMBAR MASALA

सांभर मसाला

BLEND SPICE FOR SAMBAR MASALA

INGREDIENTS: Sambar Masala
AVAILABILITY: ₹10 | 50g | 100 g | 200 g



AMCHUR POWDER

आमचूर पाउडर

GROUND SPICE FOR AMCHUR POWDER

INGREDIENTS: Amchur Powder
AVAILABILITY: ₹10 | 50g | 100 g | 200 g



PANEER MASALA

पनीर मसाला

BLEND SPICE FOR PANEER MASALA

INGREDIENTS: Paneer Masala
AVAILABILITY: ₹10 | 50g | 100 g | 200 g



MUSTARD POWDER

सरसो पाउडर

GROUND SPICE FOR MUSTARD POWDER

INGREDIENTS: Mustard Powder
AVAILABILITY: ₹10 | 50g | 100 g | 200 g



KASURI METHI

कसूरी मेथी

GROUND SPICE FOR KASURI METHI

INGREDIENTS: Kasuri Methi
AVAILABILITY: ₹10 | 50g | 100 g | 200 g

OUR POUCH PRODUCTS

Chilli Powder
₹5 | ₹10 | 50g | 100g
200g | 500g | 1 kg



Turmeric Powder
₹5 | ₹10 | 50g | 100g
200g | 500g | 1 kg



Chat Masala
50g



White Poppy Powder
50g



Coriander Powder
₹5 | ₹10 | 50g | 100g
200g | 500g | 1 kg



Caram Masala
₹5 | 50g



Cumin Powder
₹5 | 50g | 1kg



Black Pepper Powder
50g | 500g



Chicken Masala
₹5 | ₹10 | 500g | 1kg



Chole Masala
50g



Sambhar Masala
50g



Pav Bhaji Masala
50g



Garam Masala
₹5 | 100g



Sabji Masala
₹5 | ₹10 | 100g
200g | 500g | 1kg



Meat Masala
₹5 | ₹10 | 500g | 1kg



Fish Curry Masala
50g



OTHER PRODUCTS



Variety's the very spice of life that gives it all its Flavour.

— *William Cowper*



Garlic Powder
50g | 500g



Ginger Powder
50g | 500g



Onion Powder
₹10 | 50g | 500g



OUR RANGE OF PRODUCTS

Sr.No.	Product Name	SKU (P- Pouch, B- Box, J- Jar)							
1.	Turmeric Powder	₹ 5 (P)	₹ 10 (P)	50 g (P)	100 g (P)	200 g (P)	400 g (J)	500 g (P)	1 kg (P)
2.	Coriander Powder	₹ 5 (P)	₹ 10 (P)	50 g (P)	100 g (P)	200 g (P)	400 g (J)	500 g (P)	1 kg (P)
3.	Chilli Powder	₹ 5 (P)	₹ 10 (P)	50 g (P)	100 g (P)	200 g (P)	400 g (J)	500 g (P)	1 kg (P)
4.	Sabji Mix Masala	₹ 5 (P)	₹ 10 (P)		100 g (P)	200 g (P)	400 g (J)	500 g (P)	1 kg (P)
5.	Chicken Masala	₹ 5 (P)	₹ 10 (P)	50 g (B)	100 g (B)	200 g (B)	400 g (J)	500 g (P)	1 kg (P)
6.	Meat Masala	₹ 5 (P)	₹ 10	50 g	100 g (B)	200 g (B)	400 g (J)	500 g (P)	1 kg (P)
7.	Ginger Powder		₹ 10	50 g (P)			400 g (J)	500 g (P)	
8.	Garlic Powder		₹ 10	50 g (P)			400 g (J)	500 g (P)	
9.	Biryani Masala		₹ 10 (B)	50 g (B)	100 g (B)	200 g (B)		500 g (P)	
10.	Garam Masala	₹ 5 (P)	₹ 10 (B)	50 g (B)	100 g (B)	200 g (B)	400 g (J)		
11.	Black Pepper Powder		₹ 10 (B)	50 g (P)			400 g (J)	500 g (P)	
12.	Cumin Powder	₹ 5 (P)	₹ 10 (B)	50 g (P)	100 g (B)	200 g (B)	400 g (J)		1 kg (P)
13.	Onion Powder		₹ 10 (B)	50 g (P)			400 g (J)	500 g (P)	
14.	Kitchen King Masala		₹ 10 (B)	50 g (B)	100 g (B)	200 g (B)	400 g (J)	500 g (P)	1 kg (P)
15.	Kashmiri Mirch Powder		₹ 10 (B)	50 g (B)	100 g (B)	200 g (B)	400 g (J)	500 g (P)	1 kg (P)
16.	Chat Masala		₹ 10 (B)	50 g (B)	100 g (B)	200 g (B)			
17.	Chole Masala		₹ 10 (B)	50 g (B)	100 g (B)	200 g (B)			
18.	Egg Curry Masala		₹ 10 (B)	50 g (B)	100 g (B)	200 g (B)			
19.	Fish Curry Masala		₹ 10 (B)	50 g (B)	100 g (B)	200 g (B)			
20.	Rajma Masala		₹ 10 (B)	50 g (B)	100 g (B)	200 g (B)			
21.	Pav Bhaji Masala		₹ 10 (B)	50 g (B)	100 g (B)	200 g (B)			
22.	Dal Makhani Masala		₹ 10 (B)	50 g (B)	100 g (B)	200 g (B)			
23.	Paneer Masala		₹ 10 (B)	50 g (B)	100 g (B)	200 g (B)			
24.	Sambhar Masala		₹ 10 (B)	50 g (B)	100 g (B)	200 g (B)			
25.	Amchur Powder		₹ 10 (B)	50 g (B)	100 g (B)	200 g (B)			
26.	Mustard Powder		₹ 10 (B)	50 g (B)	100 g (B)	200 g (B)			
27.	Kasuri Methi		₹ 10 (B)	50 g (B)	100 g (B)	200 g (B)		500 g (P)	
28.	White Poppy Powder		₹ 10 (B)	50 g (B)	100 g (B)	200 g (B)		500 g (P)	
29.	Pani Puri Masala								
30.	Jal Jeera Powder								
31.	Hing Powder	10 g (J)	20 g (J)	50 g (J)	100 g (J)	200 g (J)			
32.	Whole Jeera				100 g (P)	200 g (P)		500 g (P)	1 kg (P)
33.	Whole Black Pepper			50 g (P)	100 g (P)	200 g (P)		500 g (P)	1 kg (P)
34.	Whole Coriander					200 g (P)		500 g (P)	1 kg (P)
35.	Bay Leaves (Tej Patta)		₹ 10 (P)	50 g (P)					
36.	Panch Phoran		₹ 10 (P)						
37.	Whole Sarso Black		₹ 10 (P)					500 g (P)	1 kg (P)
38.	Whole Sarso Yellow		₹ 10 (P)					500 g (P)	1 kg (P)



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