



www.sumanexport.in



OUR FACILITIES

COLD STORAGE

To preserve freshness & aroma of our spices, we have invested in a state-of-art in-house cold storage facility. Our team is committed to provide highest-quality spices all year round, having appropriate arrangements for an in-house cold Storage Facility.



CLEANING & SORTEX MACHIN

We believe in providing the best when it comes to Quality as well as customer satisfaction. We are enriched with 3 In-house spices processing units which can output 24 mt per day each.



OUR OTHER FACILITIES

- ◆ Loose And Bulk Packing
- ◆ Private Labelling
- ◆ Worldwide Export
- ◆ Grinding And Roasting
- ◆ Future Contracts & Strategic Sourcing

OUR PRODUCTS

WHOLE SPICES



Cumin Seeds



Fennel Seeds



Fenugreek Seeds



Coriander Seeds



Sesame Seeds



Carom Seeds



Black Cardamom



Green Cardamom



Bay Leaf



Whole Chilli



Turmeric



Black Pepper



Mustard Seeds



Cinnamon



Black Cumin Seeds

POWDERED SPICES

Red Chilli Powder (All Varieties)

Turmeric Powder

Cumin Powder

Coriander Powder

Black Pepper Powder

All Blended Spices

(Garam Masala, Tandoori Masala,

Chaat Masala, Etc)



SUPER FOODS

Fox Nuts (Phool Makhana)

Chia Seeds

Flax Seeds

Quinoa



MILLETS

Pearl Millet

Finger Millet

Foxtail Millet

Barnyard Millet



DEHYDRATES AND POWDERS

Onion Flakes

Garlic Flakes

Ginger Flakes

Fruit Powders (Pomo, Tamarind, Mango, Etc)

Vegetable Powders (Spinach Powder,

Green Chilli Powder, Tomato Etc)



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OUR PROCESS



1. Meticulous Scouting and Direct Procurement from Farmers :
At Suman Exports, the journey of our exceptional spices begins at the source - the farms. We take pride in our meticulous scouting process, where our experienced team carefully selects and source the raw material optimum for your requirements.

2. Expert processing using cutting-edge equipment:
Once the premium spices are harvested, our commitment to quality continues with state-of-the-art processing. Our specialised machinery, designed for each spice type, ensures that the natural essence and flavour are preserved, creating a product that exceeds industry standards.



3. Tailored Packaging to Meet Customer Demands:
At Suman Exports, we understand that every customer is unique, and their needs vary. Our packaging process is flexible, catering to individual requirements.

INTRODUCTION

“Age-Old Tradition with Modern Technology”



We have been in the Spices business for three generations now. Our team is very well experienced in sourcing spices from farmers. We started with Cumin Seeds (Jeera) and now we deal in 60 products and have a strong foothold in National and International markets.

Delighting our customers with the highest quality spices straight from the pristine Indian Farms at a competitive price every time. We believe in producing our products that meet customer's expectation, following the food safety standards.

OUR VALUES

- Consistency in Quality ●
- Transparency in Dealing ●
- Safety & Hygienic Factor ●
- Processing Under Strict Supervision ●
- Economical Pricing ●

OUR BRANDS



CHARMINAR



JUST SPICES



CROREPATI

WHY US



Overdeliver on Service and Quality - Building Technology solutions to help customers at every step of International Trade. Robust and Dedicated team to disrupt the Industry.



Deal Transparently - International Trade is all about trust. We believe one way to build trust is be 100% honest and upfront with our partners. After all we are from the land of Gandhi.



Play Long-Term Bets with Long-Term Partners - We are committed to this idea. We want to make long-term bets with people and partners who shares this mindset with us.



CERTIFICATION



OUR TEAM



MR. VIVEK AGARWAL
CO-FOUNDER



MR. PRASHANT SHAH
CO-FOUNDER



MR. JITEN AGARWAL
MANAGING DIRECTOR



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