



**Oorja EXIM**

EXPORT - IMPORT - LOGISTICS

[www.oorjaexim.com](http://www.oorjaexim.com)

spice up  
the goodness  
of life





nature's  
palette  
of spice

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where every  
masala  
tells a story



## Pioneering a Path of Innovation and Impact in Food Industry

**Oorja EXIM Products** is a premier Indian spices manufacturing company dedicated to providing the finest quality **PURE** spices to customers pan India. With a rich heritage and a commitment to excellence, we have established ourselves as a trusted source of authentic Indian flavours that elevate culinary experiences.

We take pride in offering a diverse range of premium spice powders that cater to retail, wholesale, and institutional needs of quality. Our journey in the FMCH industry 2 decades before and spice processing industry began a year ago, driven by a passion for delivering uncompromising quality and an unwavering **commitment to innovation**.

Rooted in over **two decades of experience** within the rice and hotel sectors, our journey took a transformative turn with the establishment of our state-of-the-art spice manufacturing venture just a year ago.

Driven by a commitment to innovation, we blend time-tested expertise with **cutting-edge technology**, resulting in a diverse range of premium spice powders that capture the essence of flavours while upholding the highest standards of quality.







# envisioning excellence

## Crafting a culinary path to a vision of growth, innovation & progress

Our vision is to become the **global benchmark** for purity, quality, and authenticity in the food industry. We aim to preserve the rich **cultural heritage of Indian foods** while ensuring that our products enhance the flavours of dishes across diverse cuisines worldwide.

## Redefining Excellence in food industry with unwavering dedication.

**Purity First:** Our primary focus is on providing spices that are free from any additives, preservatives, or adulterants, ensuring the genuine taste and health benefits of each spice.

**Quality Assurance:** We employ stringent quality control measures at every stage of production to guarantee that our spices meet the highest industry standards.

**Culinary Exploration:** We aim to inspire chefs, home cooks, and food enthusiasts to explore and celebrate the diverse flavours of India through our range of spices.

**Sustainability:** We are committed to sustainable sourcing practices that support local farmers and promote ethical and eco-friendly cultivation methods.







# the heart of excellence:

## our state-of-the-art infrastructure

Our **state-of-the-art manufacturing facility** is located in the heart of India's spice-growing regions. Spanning over **10,000 square feet**, the facility is equipped with ultra modern machinery, cleaning and grinding units, and packaging lines designed to maintain the freshness and potency of our spices.

### **Pioneering Technology :**

Our **commitment to excellence** is evident in the advanced machinery we employ. Our machinery goes beyond the ordinary, effectively eliminating dust particles during the **grinding process** using high air flow leading to dust removal before entering grinding chambers. This dedication to **quality ensures** that our spice powders are not only pure but also free from contaminants.

**Innovation and Quality Assurance :** Our air classifier mills are at the heart of our innovation. These **cutting-edge machines** are designed for room temperature grinding, resulting in stable particle sizes that seamlessly integrate into your dishes, enhancing their flavour profiles.

**Quality Control :** Equipped with facilities check to ensure the **purity, Favour, and aroma** of all products.

**Best Storage:** Spices are stored in temperature and humidity-controlled environments to preserve their natural characteristics.

**Sustainable Practices:** We implement waste reduction and energy-efficient systems to minimize our environmental impact.





# taste the spice in every pinch

## Our Product Range

**Oorja EXIM Products** offers a wide range of PURE spices sourced from the finest farms across India. Currently our key products are **Chilli, Turmeric, Coriander**, in consumer packs of **1 kilogram, 500 grams, 200 grams & 50 grams**. The bulk packaging can also supply to B-to-B consumers and **HORECA** segment. This refers to Hotel, Restaurant, and Catering, and it refers to the foodservice industry that includes businesses such as hotels, restaurants, cafes, catering companies, and other hospitality-related establishments.

## Our product line includes:

**Single-Origin Spices:** We offer single-origin spices that showcase the unique flavours of different Indian regions, such as Kashmiri saffron, Malabar black pepper, and Kerala cardamom.

**Blended Spices:** Our expertly crafted spice blends capture the essence of traditional Indian cuisine, including garam masala, curry powders, and chai masala.

**Custom Orders:** We offer customized spice blends tailored to the specific requirements of chefs, restaurants, and culinary businesses.







# savour every bite

## **Experience the Essence of Culinary Artistry with Our Masalas.**

Oorja EXIM Products, we are passionate about delivering the true taste of India to kitchens around the world. Our commitment to purity, quality, and sustainability drives us to continually exceed expectations and redefine the spice industry.

## **Sourcing and Sustainability**

We prioritize responsible sourcing by procuring raw materials directly from farmers who embrace organic and chemical-free farming practices. Our commitment to sustainability extends to our processing methods, ensuring that our environmental impact remains minimal.

## **Expanding Horizons**

We serve the culinary needs of hoteliers and institutions across Vizag, Rajahmundry, and Vizianagaram districts. Our growing network of distributors in Andhra Pradesh ensures prompt delivery within 2 working days, while our presence extends nationwide, reaching customers in just 5 working days.

## **Driving Demand**

The impact of our products is palpable as demand doubles every month. This surge in interest reflects the authenticity, quality, and flavour we infuse into every batch of spice powder we create.

## **Sustainable Growth**

Our dedicated team works tirelessly to maximize product output while minimizing genetic modification and chemical use. This commitment to sustainable practices ensures the long-term health of our consumers and the environment.







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## **OORJA AGRO PRODUCTS**

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