



MANE



## COMPREHENSIVE SOLUTIONS FOR ALL YOUR SPICE NEEDS.



## BRINGING SPICE SOLUTIONS THAT ARE TRUE TO NATURE

Mane Kancor Ingredients Private Limited is a pioneer in the field of global spice extraction with a presence in over 100 countries. We focus on natural food ingredient solutions right from sustainable sourcing of raw materials and clean extracts to advanced research and formulation.



Our new entity, Mane Kancor Spices, specialises in developing custom-made and food-safe spice products. We promise



uniformity in quality, consistency, and food safety through our partnerships with farmers across the country. With manufacturing and packing facilities in the spice growing belts, we ensure steady supply, quality raw materials, and farm-to-fork traceability. We assure impeccable quality of raw materials with lower



microbial loads, pesticides and other contaminants meeting global standards. We meet the customers' demands by providing whole, roasted, ground, blends of spices, and tea cuts.



Mane Kancor Spices stands out in meeting every requirement of the customer in terms of colour, flavour, and other organoleptic properties. We also offer private label packaging and bulk packaging for HORECA and food services.

Our products from sourcing to packing undergo multiple quality checks for physical, chemical, microbiological, mycotoxin, and other parameters. With skilled professionals and cutting-edge technology, Mane Kancor Spices is equipped to meet the ever-changing trends of the evolving market.





DEVELOPMENT CAPABILITIES
DEVELOPMENT CAPABILITIES
APPLICATION DEVELOPMENT
AUTHENTIC TASTE
HALAL, KOSHER AND ORGANIC CERTIFIED
WIDE RANGE
OF PRODUCTS
FORMULA MATCHING CAPABILITIES
CUSTOMISATION SERVICES
COLOUR AND TEXTURE
VARIANTS
COST OPTIMISATION
STAGING TECHNOLOGY
TRACEABILITY
END-TO-END SOLUTIONS

STRAIGHT SPICES	S					SPICE BI
PRODUCTS	CRUSHED/ MINCED	ROASTED	GROUND	WHOLE	TEA CUTS	PRODUCTS
PEPPERS						Garam Masa
Red Chilli	<ul> <li>Image: A second s</li></ul>	<b>~</b>	<ul> <li>Image: A second s</li></ul>	<b>~</b>		Butter Chick
Black Pepper	<ul> <li>Image: A second s</li></ul>	<ul> <li>Image: A second s</li></ul>	<ul> <li>Image: A second s</li></ul>	<ul> <li>Image: A second s</li></ul>		Chaat Masa
White Pepper	<ul> <li>Image: A second s</li></ul>		<ul> <li>Image: A second s</li></ul>	<ul> <li>Image: A second s</li></ul>		
Dehydrated Green Pepper	<ul> <li>Image: A second s</li></ul>		<ul> <li>Image: A second s</li></ul>	<ul> <li>Image: A second s</li></ul>		Chicken Ma
Yellow Chilli	<ul> <li>Image: A second s</li></ul>	<ul> <li>Image: A second s</li></ul>	<ul> <li>Image: A second s</li></ul>	<ul> <li>Image: A second s</li></ul>		Kitchen King
ROOT SPICES						Mint Chutne
Ginger	<ul> <li>Image: A second s</li></ul>	<b>~</b>	<ul> <li>Image: A second s</li></ul>	<ul> <li>Image: A second s</li></ul>	<b>~</b>	Colori Marcola
Turmeric	<ul> <li>Image: A second s</li></ul>	<b>~</b>	<ul> <li>Image: A second s</li></ul>	<ul> <li>Image: A second s</li></ul>	<b>~</b>	Sabzi Masala
TROPICAL SPICES						Curry Masal
Black Cardamom	<b>~</b>		$\checkmark$	$\checkmark$		Dal Makhani
Caraway		~	<ul> <li>Image: A second s</li></ul>	$\checkmark$		Chana Masa
Cinnamon	<ul> <li>Image: A start of the start of</li></ul>		$\checkmark$	$\checkmark$	$\checkmark$	
Cassia	<ul> <li>Image: A second s</li></ul>		$\checkmark$	$\checkmark$	<ul> <li>Image: A second s</li></ul>	Meat Masala
Clove	<ul> <li>Image: A second s</li></ul>		$\checkmark$	<ul> <li>Image: A second s</li></ul>		Jaljeera Mas
Star Anise	<ul> <li>Image: A start of the start of</li></ul>		$\checkmark$	$\checkmark$		Sambar Mas
Green Cardamom	<ul> <li>Image: A second s</li></ul>		<ul> <li>Image: A second s</li></ul>	<ul> <li>Image: A second s</li></ul>	$\checkmark$	Pani Puri Ma
Nutmeg	<ul> <li>Image: A second s</li></ul>		<ul> <li>Image: A second s</li></ul>	<ul> <li>Image: A second s</li></ul>		
Mace	<ul> <li>Image: A second s</li></ul>		<ul> <li>Image: A second s</li></ul>	<ul> <li>Image: A second s</li></ul>		Rasam Masa
SEED SPICES						Pav Bhaji Ma
Bishops Seed		<ul> <li>Image: A second s</li></ul>	$\checkmark$	$\checkmark$		Fish Masala
Coriander		<b>~</b>	$\checkmark$	$\checkmark$		
Aniseed			$\checkmark$	$\checkmark$		Rajma Masa
Cumin		~	~	~		Chettinad M
Black Cumin		~	<ul> <li>Image: A second s</li></ul>	~		Shahi Panee
Fenugreek		~	~	~		Amchoor Po
Celery			~	~		
Niger Seeds		~	~	~		Tandoori Chi
Fennel			<ul> <li>Image: A second s</li></ul>	<ul> <li>Image: A start of the start of</li></ul>		Biriyani Mas

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