

***Zaferan Overseas: Exporting  
Premium Quality Spices***

**January – December**

# **Business Catalogue**

**2023**

A CATALOG BY  
**ZAFERAN OVERSEAS**

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The background of the slide features a detailed illustration of a saffron flower in bloom, with its long, slender petals and stamens. Above the flower, there is a pile of dark, granular saffron threads. The entire scene is set against a deep red background, which is framed by a thin gold border.

## **About Us**

***Zaferan Overseas is a leading spice export company based in Bengaluru, India. We specialize in exporting premium quality spices to countries all over the world. Our mission is to provide our customers with the best quality spices at the most competitive prices.***

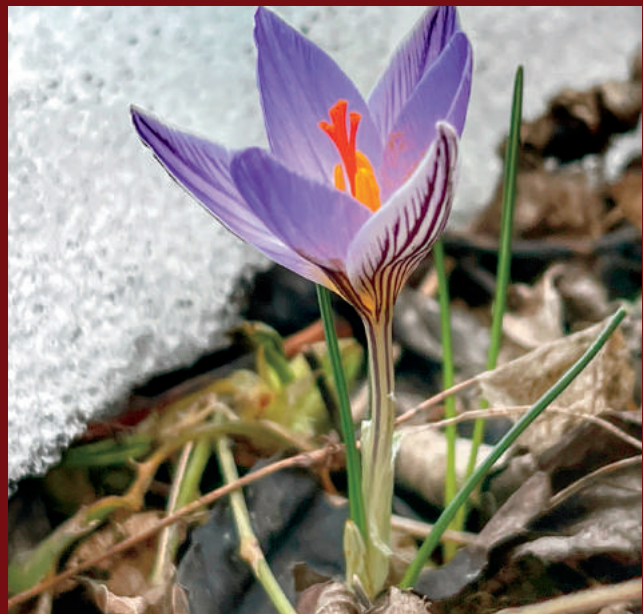
***At Zaferan Overseas, we believe in operating our business with integrity, transparency, and respect for our customers and the environment. We are committed to sustainable sourcing and fair trade practices, and we work closely with our farmers and suppliers to ensure that our spices are of the highest quality.***

# Our Products

***We offer a wide range of spices, including:***

***Saffron:** Saffron is a highly valued spice derived from the flower of the *Crocus sativus* plant. It is known for its distinctive aroma, flavor, and vibrant golden color. At Zaferan Overseas, we source only the finest quality saffron from trusted farmers in India, ensuring that our customers receive only the best.*

***1. Origin:** Our saffron is sourced from the finest farms in Kashmir, India. Kashmiri saffron is highly valued for its distinct aroma, rich flavor, and vibrant color.*



***2. Quality:** We take great care to ensure that our saffron is of the highest quality. We only source saffron from trusted farmers who use traditional harvesting methods to ensure the saffron is fresh and full of flavor. Our saffron is also handpicked and carefully selected to ensure that only the best strands are used.*





3. **Packaging:** We package our saffron in air-tight containers to ensure that it stays fresh and retains its quality during transit. We offer saffron in different quantities to cater to the needs of our customers.

4. **Benefits:** Saffron has many health benefits and is commonly used in traditional medicine. It is known for its anti-inflammatory properties, ability to improve mood and relieve stress, and is high in antioxidants.

5. **Uses:** Saffron is a versatile spice and can be used in a variety of dishes, from savory rice dishes to sweet desserts. It is a key ingredient in many traditional Indian dishes such as biryani and kheer, and is also used in dishes from around the world.

**Cardamom:** Cardamom is a popular spice used in both sweet and savory dishes. It is known for its unique flavor and aroma, as well as its health benefits. We source our cardamom from the best farms in India, ensuring that our customers receive only the freshest and highest quality product.

**1. Origin:** Our cardamom is sourced from the finest farms in the Western Ghats of India. The Western Ghats are known for their unique climate and soil conditions which contribute to the distinct flavor and aroma of the cardamom.



**2. Quality:** We take great care to ensure that our cardamom is of the highest quality. We only source cardamom from trusted farmers who use sustainable farming practices to ensure the cardamom is fresh and full of flavor. Our cardamom is also handpicked and carefully selected to ensure that only the best are used.





3. **Packaging:** We package our cardamom in air-tight containers to ensure that it stays fresh and retains its quality during transit. We offer cardamom in different quantities to cater to the needs of our customers.

4. **Benefits:** Cardamom has many health benefits and is commonly used in traditional medicine. It is known for its ability to aid digestion, freshen breath, and relieve nausea. It is also high in antioxidants.

5. **Uses:** Cardamom is a versatile spice and can be used in a variety of dishes, from sweet baked goods to savory curries. It is a key ingredient in many traditional Indian dishes such as chai tea and biryani, and is also used in dishes from around the world.

**Cinnamon:** Cinnamon is a versatile spice used in a variety of dishes, from sweet desserts to savory curries. Our cinnamon is sourced from the finest farms in India, ensuring that our customers receive the best quality product possible.



1. **Origin:** Our cinnamon is sourced from the finest farms in the Southern regions of India. The Southern regions of India are known for their warm climate and ideal soil conditions which contribute to the distinct flavor and aroma of the cinnamon.
2. **Quality:** We take great care to ensure that our cinnamon is of the highest quality. We only source cinnamon from trusted farmers who use sustainable farming practices to ensure the cinnamon is fresh and full of flavor. Our cinnamon is also handpicked and carefully selected to ensure that only the best quality sticks are used.



**3.Packaging:** We package our cinnamon in air-tight containers to ensure that it stays fresh and retains its quality during transit. We offer cinnamon in different quantities to cater to the needs of our customers.

**4.Benefits:** Cinnamon has many health benefits and is commonly used in traditional medicine. It is known for its ability to lower blood sugar levels, improve insulin sensitivity, and reduce inflammation. It is also high in antioxidants.

**5.Uses:** Cinnamon is a versatile spice and can be used in a variety of dishes, from sweet desserts to savory dishes. It is a key ingredient in many traditional Indian dishes such as biryani and masala chai, and is also used in dishes from around the world.



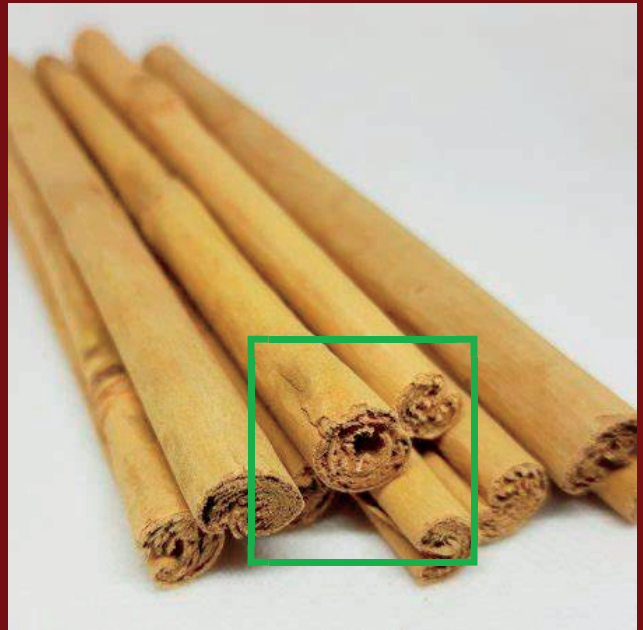
# Caution

*It is important to note that there is a difference between cinnamon and cassia, and some customers may have a preference for one over the other.*

*Cassia is often sold as cinnamon, but it has a stronger, more pungent flavor than true cinnamon. In addition, cassia contains higher levels of coumarin, a compound that can be harmful in large amounts.*



Cassia



Cinnamon

Here are some differences between cassia and cinnamon:

1. **Flavor:** Cassia has a stronger, more pungent flavor than true cinnamon. Cinnamon has a sweeter, more delicate flavor.
2. **Appearance:** Cassia sticks are thicker and darker in color than cinnamon sticks. Cinnamon sticks are thinner and lighter in color.
3. **Coumarin content:** Cassia contains higher levels of coumarin, a natural compound that can be harmful in large amounts. Cinnamon contains much lower levels of coumarin.
4. **Origin:** Cassia is often sourced from China and other parts of Asia, while cinnamon is mainly sourced from Sri Lanka and other parts of South Asia.
5. **Uses:** Cassia is often used in savory dishes, such as curries and stews, while cinnamon is more commonly used in sweet dishes, such as desserts and baked goods.

At **Zaferan Overseas**, we take great care to ensure that we offer true cinnamon and not cassia. We work closely with our suppliers to verify the origin and quality of our cinnamon, and we provide clear labeling and information about the differences between cinnamon and cassia so that our customers can make informed decisions about the products they purchase.



**Peppercorns:** Pepper is one of the most commonly used spices in the world, and for good reason. It adds a unique flavor and heat to dishes, and is packed with health benefits. At Zaferan Overseas, we source our pepper from the best farms in India, ensuring that our customers receive only the freshest and most flavorful product.



**1.Origin:** Our peppercorns are sourced from the Western Ghats region of India, which is known for producing some of the best peppercorns in the world. The climate and soil conditions in this region are ideal for growing high-quality peppercorns.

**2.Variety:** We offer three different varieties of peppercorns – black, white, and green. Each variety has its own unique flavor profile and is used in different ways in cooking.

**3.Quality:** We only source peppercorns from trusted farmers who use sustainable farming practices to ensure that the peppercorns are fresh and full of flavor. Our peppercorns are handpicked and carefully selected to ensure that only the best quality peppercorns are used.

**4.Packaging:** We package our peppercorns in air-tight containers to ensure that they stay fresh and retain their quality during transit. We offer peppercorns in different quantities to cater to the needs of our customers.

**5.Benefits:** Peppercorns have many health benefits and are known for their anti-inflammatory, antioxidant, and antibacterial properties. They are also a good source of vitamins and minerals.

**6.Uses:** Peppercorns are one of the most commonly used spices in cooking. They can be used to add flavor to a variety of dishes, from soups and stews to marinades and rubs. Black pepper is often used to season meat and fish, while white pepper is used in cream-based sauces and soups. Green pepper is used for pickling and adds a unique flavor to dishes.

**Cloves:** Cloves are a highly aromatic spice used in a variety of dishes, from baked goods to savory stews. We source our cloves from trusted farmers in India, ensuring that our customers receive only the best quality product.



**1.Origin:** Our cloves are sourced from the finest farms in the Southern regions of India. The warm climate and ideal soil conditions of this region contribute to the distinct flavor and aroma of the cloves.

**2.Quality:** We only source cloves from trusted farmers who use sustainable farming practices to ensure that the cloves are fresh and full of flavor. Our cloves are handpicked and carefully selected to ensure that only the best quality cloves are used.





**3.Packaging:** *We package our cloves in air-tight containers to ensure that they stay fresh and retain their quality during transit. We offer cloves in different quantities to cater to the needs of our customers.*

**4.Benefits:** *Cloves have many health benefits and are commonly used in traditional medicine. They are known for their anti-inflammatory, anti-bacterial and anti-fungal properties. Cloves are also high in antioxidants.*

**5.Uses:** *Cloves are a versatile spice and can be used in a variety of dishes, from sweet desserts to savory dishes. They are a key ingredient in many traditional Indian dishes such as biryani and garam masala, and are also used in dishes from around the world.*

**Vanilla:** Vanilla is a popular flavoring used in many sweet dishes, from ice cream to baked goods. Our vanilla is sourced from the best farms in India, ensuring that our customers receive only the finest quality product.



**1.Origin:** Our vanilla beans are sourced from the finest farms in the Western Ghats region of India, which is known for producing high-quality vanilla beans. The warm and humid climate of this region is ideal for growing vanilla.

**2.Quality:** We only source vanilla beans from trusted farmers who use sustainable farming practices to ensure that the beans are fresh and full of flavor. Our vanilla beans are handpicked and carefully selected to ensure that only the best quality beans are used.

**3.Variety:** We offer two different varieties of vanilla beans – Bourbon and Tahitian. Bourbon vanilla beans are known for their sweet and creamy flavor, while Tahitian vanilla beans have a more floral & fruity flavor.

**4.Packaging:** We package our vanilla beans in air-tight containers to ensure that they stay fresh and retain their quality during transit. We offer vanilla beans in different quantities to cater to the needs of our customers.



**5.Benefits:** Vanilla has many health benefits and is known for its antioxidant and anti-inflammatory properties. It is also a natural mood enhancer and can help reduce stress and anxiety.

**6.Uses:** Vanilla is a versatile spice that can be used in both sweet and savory dishes. It is commonly used in desserts such as cakes, cookies, and ice cream, but can also be used to add flavor to sauces and marinades.



**Turmeric:** Turmeric is a spice that has been used in traditional medicine for centuries. It is known for its anti-inflammatory properties and is commonly used in curries and other savory dishes. Our turmeric is sourced from the best farms in India, ensuring that our customers receive only the freshest and most flavorful product.



**1.Origin:** Our turmeric is sourced from the finest farms in the Indian state of Tamil Nadu, which is known for producing high-quality turmeric. The warm and humid climate of this region is ideal for growing turmeric.

**2.Benefits:** Turmeric has many health benefits and is known for its anti-inflammatory and antioxidant properties. It is also a natural pain reliever and can help improve digestion.



**3.Quality:** We only source turmeric from trusted farmers who use sustainable farming practices to ensure that the turmeric is fresh and full of flavor. Our turmeric is handpicked and carefully selected to ensure that only the best quality turmeric is used.

**4.Variety:** We offer two different varieties of turmeric – finger and bulb. Finger turmeric has a brighter color and is commonly used for cooking, while bulb turmeric has a deeper color and is used for medicinal purposes.

**5.Packaging:** We package our turmeric in air-tight containers to ensure that it stays fresh and retains its quality during transit. We offer turmeric in different quantities to cater to the needs of our customers

**6.Uses:** Turmeric is a common spice used in Indian cuisine, particularly in curries and rice dishes. It can also be used to add flavor to soups and stews, and is commonly used as a natural food coloring. In addition, turmeric has many medicinal uses and is used to treat a variety of ailments.

# Our Quality Assurance

*At Zaferan Overseas, we pride ourselves on exporting only the highest quality whole spices to our customers. Our commitment to quality assurance is a key aspect of our business, and we have implemented a comprehensive program to ensure that our products meet the highest standards of quality and safety.*

*We work closely with our suppliers to ensure that we only source whole spices that meet our rigorous quality standards. Before shipment to our facility, we inspect the spices to ensure that they are of the highest quality. Our quality control team oversees every stage of the process, including cleaning, sorting, and packaging, to ensure that the spices we export meet our customers' requirements and exceed their expectations.*

*At Zaferan Overseas, we comply with all relevant regulatory requirements and maintain all necessary certifications and licenses to ensure that our products meet the highest standards of quality and safety.*

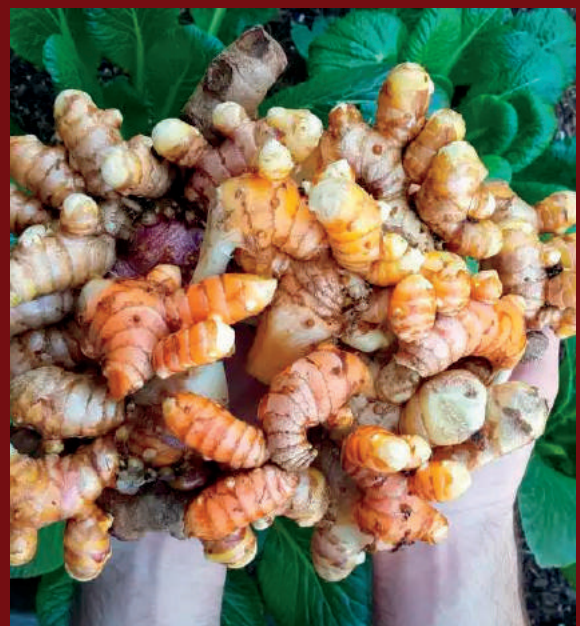


*Our commitment to quality assurance is an integral part of our business, and we are constantly striving to improve our processes and enhance our customer experience.*

*As a registered member of Federation of Indian Export Organization (FIEO), we uphold the highest standards of quality and ethics in all aspects of our business. Our membership in FIEO demonstrates our commitment to upholding these standards and to providing our customers with the best possible products and services. FIEO membership also provides us with access to a wealth of resources and expertise, which we leverage to enhance our quality assurance program continually.*

*In addition to our membership in FIEO, we also maintain close relationships with our customers to ensure that we understand their specific needs and requirements. We work collaboratively with our customers to develop customized solutions that meet their unique needs and exceed their expectations.*

*In summary, at Zaferan Overseas, we are committed to providing our customers with high-quality whole spices that meet their specific needs and requirements. Our comprehensive quality assurance program, combined with our FIEO membership, demonstrates our commitment to upholding the highest standards of quality and ethics in all aspects of our business.*



## Our Customers

*Our customers include leading food and beverage manufacturers, pharmaceutical companies, cosmetics brands, and retailers from around the world. We work closely with our customers to understand their unique needs and provide them with customized solutions that meet their specific requirements. Our spices have been praised by our customers for their exceptional quality, purity, and taste. We have numerous testimonials and case studies that showcase the benefits of using our spices.*



# Ordering And Pricing

*Ordering from Zaferan Overseas is easy. Simply visit our website or contact us via email or phone to place your order. We offer competitive pricing, and we also have various discounts and promotions throughout the year.*

## Contact Us

*If you have any questions or would like to place an order, please do not hesitate to contact us. We are always happy to assist you. You can reach us via email, phone, or social media. We look forward to hearing from you soon..*

***Zaferan Overseas,***

*Sree Gururaya Mansion, No. 759, 3rd Floor, 8th  
Main Rd, 3rd Phase, J. P. Nagar, Bengaluru,*

*Karnataka 560078*

*Mail: [info@zaferan.in](mailto:info@zaferan.in)*

*Phone: +91-8142671290*