

"Farmgate to Taste Great"





SPICES | BLENDS

























About Olam

Established in 1989, Olam is now a global leader in the agri-business operating in more than 70 countries, supplying food and industrial raw materials to over 23,000 customers worldwide.

In India, Olam is involved in the sourcing, processing and trading of quality Spices, Cashew, Sugar, Almonds, Coffee, Cocoa, Rice, Edible Oils and Cotton.



Key Facts



Listed in Singapore Exchange in 2005



22.5 million MT sales volume (FY 2017)



Managing 2.46 million hectares of land



S\$ 20.59 billion sales turnover (FY 2017)



72,000 employees and 250 processing plants



52.2% owned by Temasek Holdings & 20.3% owned by Mitsubishi Corparation

Where are we...?











Did you know...?

- 🤡 For every 3 chocolate bars that are consumed in the world, 1 is made from beans we handle.
- 💸 The rice we handle could provide everyone in the world with over 2 servings a year.
- Volam trades almost enough wheat to supply everyone in the world with 1 loaf of bread.
- Fig. 1. The volume of beans we handle can supply 1 cup of coffee a week, to everyone in the world.

Spices

Olam's expertise in spices and vegetable ingredients span across the entire supply chain, from seed to shelf. Through our sourcing and processing strength, we process and add value to more than 10,000 tonnes of spices every year and we customize products for world's leading food companies that help them create world class products with appeal, aroma, flavor, taste, quality, integrity, safety and compliance.

I Tropical and Plantation Spices





- Whole
- Ground
- · Flakes / Crushed · Cracked / Milled



Cardamom

- Whole
- Ground



Nutmeg

- Whole
- Ground



Clove

- Whole
- Ground

Root Spices



Ginger

Whole

Whole

• Ground

- Ground
- Kibbled



- Whole
- Ground
- Kibbled

Turmeric

Seed Spices



Cumin and Fennel

- Whole
- Ground



Coriander

- Whole
- Ground



Fenugreek

- Whole
- Ground

Processing Capabilities

- 😵 Four lines with cleaning, grinding and blending capability to handle all types of spices.
- Continuous steam sterilization guaranteeing microbial safety and offering best product consistency.
- Ambient high care processing and terminal sterilization to pack sterile products.
- Continuous in-process quality controls to ensure product quality at every stage.
- 💸 Multiple stages of screening with magnets and on-line metal detectors to detect and remove foreign bodies.
- States Different milling technologies to handle a range of granulations.
- Product location certified to produce organic spices.

Blends

We offer customized blends from cuisines across India for a wide range of application. Our products are made using the finest ingredients to tickle your taste buds. Our solutions range from Masalas to Marinades.



Masalas	Kitchen King Masala	Garam Masala	Meat Masala
	Pav Bhaji Masala	Chaat Masala	Fish Masala
	Channa Masala	Sambar Masala	Chicken Masala
	Chole Masala	Tasty Mirch	Mutton Masala
Snacks	Tangy Tomato	Magic Masala	Yummy Cheese
	Juicy Tomato	Chatpata Masala	Herby Cheese
	Spanish Tomato	Masala Mania	Chilli Cheese
	Tomato Ketchup	Kurkure Masala	Nacho Cheese
	Lemon & Mint	Sizzling BBQ	Hing Jeera
	Lime Pudina	Sweet BBQ	Achari Masti
	Mint Masala	Tandoori	Spicy Achaar
	Schezwan	Papdi Chaat	Sour Cream & Onion
	Manchurian	Bhel Puri Masala	Cream & Onion
	Hot Garlic	Punjabi Tadka	Chilli Garlic
	Cajun Garlic	Navratan	Butter Garlic
Pasta	Magic Masala	Alfredo	Cheese
	Mast Masala	Arabiatta	Tomato Cheese
	Creamy Masala	Tomato	Cream & Onion
Noodles	Hot Garlic	Veg Noodle Masala	Chicken Masala
	Schezwan	Mast Masala	Chicken Mushroom
	Manchurian	Noodle Masala	BBQ Chicken
	Hakka Noodle	Hot & Spicy Veg	Curry Noodle
Soups	Schezwan	Mast Masala	Chicken Mushroom
	Manchurian	Noodle Masala	BBQ Chicken
	Hakka Noodle	Hot & Spicy Veg	Curry Noodle
	Mix Veg	Tomato	Mushroom
	Cream of Veg	Hot & Sweet Tomato	Cream of Mushroom
	Instant Mix Veg	Instant Tomato	Instant Mushroom
	Sweet Corn	Hot Garlic	Veg Manchow
	Instant Sweet Corn	Sweet & Sour	Mixed Vegetable
	Sweet Corn Veg	Hot & Sour	Instant Veg
Dun allefacet	Puliogare	Biriyani	Tomato Salsa
Breakfast	Jeera	Veggie Mix	Manchurian
Cereals	Lemon	Chicken	Schezwan
	Hot & Sweet Tomato	Spicy Tomater Twist	Hot Garlic
Dips & Sauces	Caribbean	Hot Garlic	Sweet BBQ
	Cajun Garlic	Hot chilli	Sweet chilli
	Bulls Eye	Chilli Garlic Cilantro	Nacho Cheese
	Harissa	Bolognaise	Oregano Herb
	Peri Peri	Chipotle	Lime Pudina
	Herby Spice Sauce	Tomato Ketchup	Schezwan Sauce
Marinades	Tandoori	Cajun	Lemon Pepper
	Bulls Eye	Hot chilli	Pepper Garlic
	Caribbean	Spicy BBQ	Harissa
	Peri Peri	Chicken Shawarma	Teriyaki
	Thai Spice	Meat Shawarma	Garlic Pepper
	Hot & Spicy	Sheesh Tawook	Achari

INPRD and Quality

- 💸 Innovation capability to develop and customize products that match customer specification.
- ISO 17025 accredited chemical and microbiology laboratory capable of testing several different herbicides, fungicides, insecticides, mycotoxins, allergens and deliver products that comply with different country regulations.
- Developing products with unique and distinct aroma, flavour and taste.
- In-process quality testing at multiple stages of processing ensuring product quality, integrity and food safety.

Sustainability

Olam is committed to sustainable farming, environmental stewardship, personnel safety, farm profitability, product safety and quality. Olam's backward integration program in chilli, seeds spices, turmeric and black pepper is part of the corporate objective of growing responsibly and re-imagine agriculture of the future. We work with farmers and help them with soil testing, seed quality, pest disease control measures and post-harvest practices. This helps them deliver the safe and best spices to our processing facilities. Olam has an unwavering commitment to ensuring fair economic returns to the farmer and ensuring consistent quality of spices to our customers

Integrated Pest Management

- Olam's IPM chilli program is one of the oldest, robust and pioneering initiative in sustainable spices production in India.
- We work with more than 1200 farmers in the growing regions of different states in India and across spices like chilli, cumin, coriander, turmeric and black pepper on sustainable agricultural practices.
- Olam's highly trained field staff regularly monitor the farms and document each farmer's crop and post-harvest practices.

➤ AtSource ◆

AtSource is a comprehensive sustainable sourcing solution for agricultural raw materials and food ingredients. We connect our customers directly to the source of supply and at each stage of the product's journey, guaranteeing traceability. We are re-imagining global agriculture by driving transformation in agricultural supply chain.

























Why Olam?







Contract reliability



Sourcing from origin



Market expertise



Customized products



Regulatory compliance



Supply chain traceability



Pesticide compliance



Best in class laboratory





Olam Agro India Private Limited, IX/102, Varikoli PO, Puthencruz, Ernakulam,

Kerala - 682308 🔇 : +91 484 2734582



☑: spice.india@olamnet.com