Dewani

SPICES



: **CONTACTS** :

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Our Products

- Cumin Seeds (Jeera)
- Mustard Seeds
- Flex Seeds
- White Sesame Seeds
- Black Sesame Seeds
- Fenugreek Seeds (Methi)
- Fennel Seeds
- Nigella Seeds (Kalonji)
- Bitter Cumin (KaliJeeri)
- Coriander Seeds
- Carom Seeds (Ajwain)
- Dill Seeds



Cumin Seeds (Jeera)

Cumin seeds, scientifically known as Cuminum cyminum, are a versatile spice that has been cherished for centuries. Originating from the Mediterranean region, cumin is now cultivated in various parts of the world.



Mustard Seeds

Mustard seeds, derived from the Brassica juncea plant, have a rich history in culinary traditions worldwide. These small, round seeds come in different varieties, each offering a unique flavor profile.



Flex Seeds

Flax seeds, derived from the flax plant, are packed with nutrients like omega-3 fatty acids, fiber, and antioxidants. Commonly used in cooking and baking, they offer potential health benefits including heart health support and improved digestion.



Coriander seeds

Coriander seeds are a versatile spice widely used in culinary traditions around the world. Derived from the coriander plant, these seeds boast a warm, aromatic flavor with hints of citrus and earthiness. They are a staple in Indian, Middle Eastern, and Latin American cuisines, adding depth to dishes ranging from curries to salsa.



Carom Seeds (Ajwain)

Carom seeds, also known as ajwain or Bishop’s weed, are derived from the Trachyspermum ammi plant. These tiny, oval seeds have a strong, distinctive flavor.



Dill Seeds

Dill seeds, derived from the Anethum graveolens plant, are known for their delicate flavor. These small, oval seeds have been used in culinary applications for centuries.



Nigella Seeds (Kalonji)

They are commonly used as a spice in various cuisines, particularly in Middle Eastern, Indian, and North African dishes. Aside from their culinary uses, nigella seeds are also valued for their potential health benefits, including anti-inflammatory and antioxidant properties.



Bitter Cumin (KaliJeeri)

Black (Bitter) cumin, also known as Nigella sativa, is a flowering plant native to Southwest Asia. Its seeds, commonly referred to as black cumin seeds or nigella seeds, are small, black, and possess a distinctive peppery flavor. These seeds are widely used as a spice in various cuisines and are also valued for their potential health benefits, including anti-inflammatory and antioxidant properties.



Fennel Seeds

Fennel seeds, obtained from the Foeniculum vulgare plant, have been prized for their culinary and medicinal properties. These small, oval seeds have a sweet, licorice-like flavor.



Black Sesame Seeds

Black sesame seeds, derived from the Sesamum indicum plant, are a variety of sesame seeds with a distinct dark color. They have been used in traditional medicine and culinary applications for centuries



White Sesame Seeds

White sesame seeds, derived from the Sesamum indicum plant, have a rich history dating back to ancient civilizations. These tiny seeds are known for their mild, nutty flavor.



Fenugreek Seeds (Methi)

Fenugreek seeds, scientifically known as Trigonella foenum-graecum, have been valued for both culinary and medicinal purposes for centuries. Originating from the Mediterranean region, they are now cultivated worldwide.



Packaging Options

All Products are Sortex Cleaned and available with three standard packaging options as per order request.

- For storefront (Retail Pack)
  500g & 1kg - Standard Size Bags with Cut-Handle

- For Bulk/Wholesale (Katta)
  30kg - Standard Size Katta, Moisture-Barrier Cartons polymer material

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