

COMES TO YOU FROM SPICE GRADENS OF



Best Quality Spice Ever







BLACK PEPPER

Salt's partner on Western tables & world's most traded spice

Black pepper (*Piper nigrum*) is a flowering vine in the family Piperaceae, cultivated for its fruit, which is usually dried and used as a spice and seasoning. Dried ground pepper has been used since antiquity for both its flavor and as a traditional medicine.

Health Benefits of Black Pepper

- Good for the Stomach
- Weight Loss
- Skin Health
- Antibacterial Quality



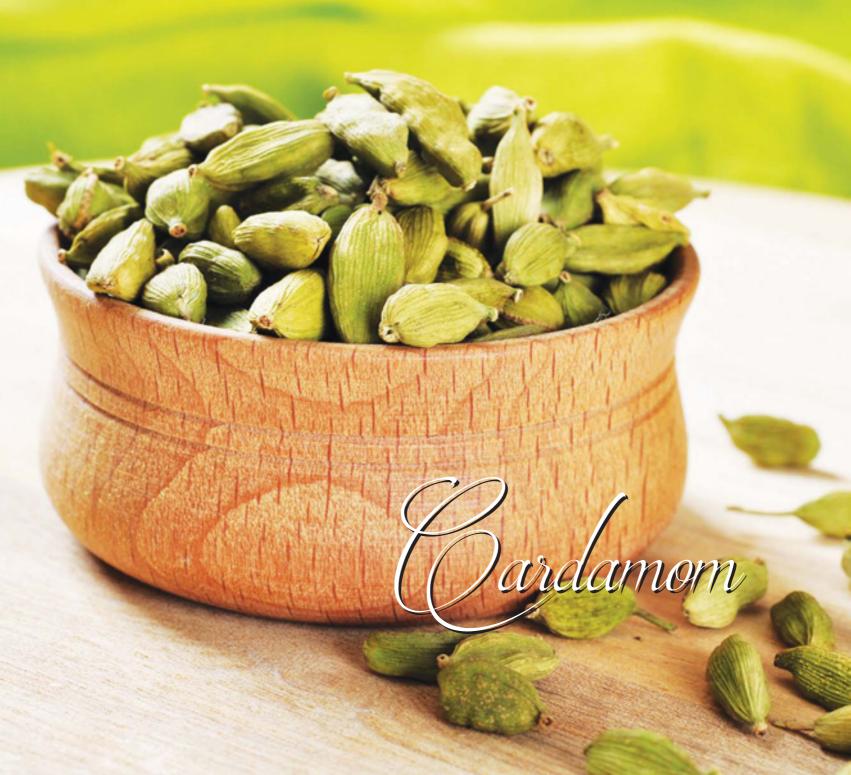




GRADES

Black Pepper Whole G1 Black Pepper Whole G2 Black Pepper TBC Black Pepper Coarse Cut Black Pepper Powder







CARDAMOM

Ideal spice with many health benefits

Cardamom is a seed pod, known for centuries for its culinary and medicinal properties. This aromatic spice is native to the evergreen rain forest of southern Indian Kerala state and grown in only a few tropical countries.

Health Benefits of Cardamom

- Anti-Carcinogenic Properties
- Good for Cardiovascular Health
- Control of Cholesterol
- Anti-Depressant





GRADES

Cardamom Whole G1 Cardamom Whole G2 Cardamom TBC Cardamom Powder





CINNAMON

Highly delicious spice ever

Cinnamon spice is one of the highly prized items that has been in use since biblical times for its fragrance, medicinal and culinary properties. This delightfully exotic, sweet-flavored spice traditionally obtained from the inner brown bark of *Cinnamomum* trees which when dried rolls into a tubular-sticks, known commercially as "quill."

One tablespoon of ground cinnamon contains:

- 19 calories
- 0 grams of fat, sugar, or protein
- 4 grams of fiber
- 68% manganese
- 8% calcium
- 4% iron
- 3% Vitamin K



Health Benefits of Cinnamon

- High Source of Antioxidants
- Contains Anti-inflammatory Properties
- Protects Heart Health
- Fights Diabetes





GRADES

Cinnamon Quills C5 Cinnamon Quills C4 Cinnamon Chips

Cinnamon Broken Cinnamon TBC Cinnamon Powder





TURMERIC

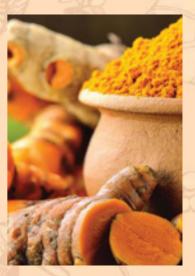
Symbol of purity, prosperity and fertility

Turmeric powder is a bright yellow powder made by dry grinding of mature turmeric rhizomes. The use of turmeric for coloring & flavoring food, for cosmetic purposes and for medicinal properties. Turmeric is highly therapeutic and is used in various drugs and pharmaceutics mainly because of its immunity boosting and anti-oxidant properties.

This spice has almost no calories and zero cholesterol. It is rich in dietaryfiber, Iron, Potassium, magnesium & vitamin B6.

Health Benefits of Turmeric

- Boosts Immunity
- Protects Against Certain Liver Diseases
- Controls Development of Type 2 Diabetes
- Helps Promote Weight Loss







GRADES

Dried Turmeric whole Dried Turmeric Slices

Fresh Turmeric Whole Turmeric Powder





GINGER

The Healthiest and Most Delicious Spices on the Planet

Ginger has a long history of use for relieving digestive problems such as nausea, loss of appetite, motion sickness and pain. The root or underground stem (rhizome) of the ginger plant can be consumed fresh, powdered, dried as a spice, in oil form or as juice.

Health Benefits of Ginger

- Helps Calm Nausea and Vomiting
- Digestive Tract Protection
- Brain Health
- Supports Stable Blood Sugar









GRADES

Ginger Slices Ginger Powder Ginger TBC Ginger OP Cut





CLOVE

Accompanied by an incredible variety of traditionally-recognized nutrients

Cloves are one of the highly prized spices, widely recognized all over the world for their medicinal and culinary qualities. The spices actually are the "flower buds" from evergreen rain-forest tree. Cloves are high in vitamins, minerals and fiber. However, the component responsible for clove's powerful effects and odor is a substance called eugenol.

Health Benefits of Clove

- Antioxidant Properties
- Nausea and vomiting
- Cough and breath
- Treats and Removes Acne









Clove Powder Clove TBC

GRADES





NUTMEG

Well-liked spice all over the world

Nutmeg is a delicate, slightly sweet spice that is widely used in cuisines around the world, including both Asian and western recipes.

Health Benefits of Nutmeg

- Pain Relief
- Digestive Health
- Brain Health
- Blood Pressure and Circulation





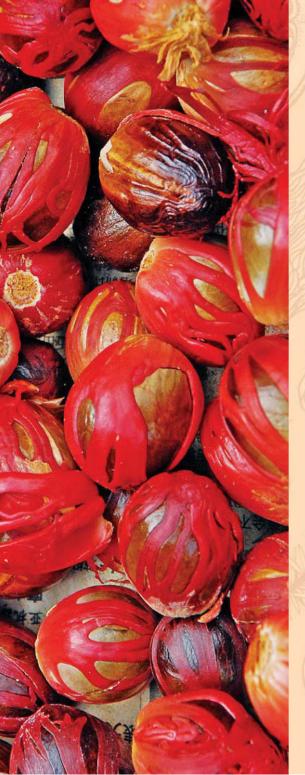




GRADES

Nutmeg Whole G1 Nutmeg Broken

Nutmeg Powder



MACE

Commands higher price and special place in the kitchen spice box

Mace spice is a dried, outer aril, enveloping firmly around the nutmeg kernel. Nutmeg kernel and mace arils indeed are two separate spice products of same nutmeg fruit.

Health Benefits of Mace

- Digestive Health
- Treatment and Prevention of Cancer
- Pain Relief
- Breath Freshener









GRADES

Nutmeg Whole G1 Nutmeg Broken Nutmeg Powder





CURRY LEAVES

Aromatic and flavoring for most curries and soups.

Curry leaves are natural flavoring agents with a number of important health benefits, which makes your food both healthy and tasty along with pleasing aroma.

Health Benefits of Curry Leaves

- Stops Diarrhea
- Gastrointestinal Protection
- Antioxidant Properties
- Anti-Diabetic Properties













CURRY POWDER

A readily-available blend of spices

A blend of strongly flavored spices popular in Eastern Indian cooking that are ground into a finely powdered substance.

Health Benefits of Curry Powder

- Cancer Prevention
- Pain Relief and Inflammation
- Heart Health
- Bone Health











Overseas Marketing By Leo International

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