

Anvikā

The Authentic Flavor of Purity

Where tradition meets excellence in every grain of spice*

WHOLE SPICES



Seed Spices

Ajwain, Black Sarso, Jeera,
Mangraila / Kalonji, Methi,
Rai, Safed Til, Saunf, Shahi
Jeera, Yellow Sarso



Pepper & Others

Black Pepper, Black Salt, Cassia, Coriander, Mishri, Posta, Red Chili
Whole, Rock Salt, White Pepper



Aromatic Spices

Badhyan Phool, Black
Cardamom, Green
Cardamom, Jaiphal, Kabab
Chini, Kasoori Methi, Cloves,
Tej Patta



GROUNDING SPICES



Turmeric Powder

Rich golden powder with earthy aroma and anti-inflammatory properties



Red Chili Powder

Vibrant red powder with varying heat levels for perfect spice balance



Pepper Powders

Black and White Pepper Powders for distinctive pungent flavors



Other Powders

Coriander Powder, Jeera Powder, Hing, Kashmiri Mirch Powder

BLENDED SPICES

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Rice Dishes

Biryani Masala

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Vegetarian Curries

Chole Masala, Sabji Masala, Shahi Paneer Masala, Pav Bhaji Masala

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Non-Vegetarian

Chicken Masala, Meat Masala

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All-Purpose

Garam Masala Powder, Kitchen King Masala, Chat Masala



DRY FRUITS



Almond (Badam), Apricot (Jardalu), Brazil Nut, Cashew (Kaju), Chia Seeds, Cranberry, Dry Fruit Mix, Fig (Anjeer), Fox Nut (Makhana), Hazel nut, Macadamia nut, Pecan nut, Pinenut (Chilgoza), Pistachio (Pista), Prunes, Raisin (Kishmish), Walnut (Akhrot)

HERBS



Basil

Aromatic herb with sweet, slightly peppery flavor



Mint

Refreshing herb with cooling properties



Rosemary

Fragrant needle-like leaves with pine-like flavor



Tea Varieties

Green Tea, Pepper Mint, Raspberry

Our premium herb collection also includes Marzoram, Oregano, Parsley, Sage, and Thyme - all carefully sourced and processed to maintain maximum flavor and aroma.



SEASONINGS

Snack Seasonings

- Aloo Bhujia Masala
- Kurkure Masala
- Chips Masala
- Matar Masala

Chat Seasonings

- Pudina Masala
- Nimbu Chat Masala
- Khatta Mitha Masala

Street Food Seasonings

- Bhelpuri Masala
- Pani Puri Masala
- Noodle Spice Mix Masala

DEHYDRATES



Garlic Products

Garlic Black Brown, Garlic Flakes, Garlic Granules



Onion Products

Red Onion Flakes, White Onion Flakes



Vegetable Dehydrates

Dehydrated Chili, Dehydrated Ginger, Dehydrated Tomato

Our dehydrated products retain maximum flavor while providing convenience and extended shelf life. Perfect for commercial kitchens, food processing, and home cooking.



FLOWERS



Blue Corn (Centaurea
Cyanus)

Vibrant blue petals used for
natural coloring and
decoration



Blue Pea (Clitoria
Ternatea)

Intense blue flowers used for
natural food coloring and tea



Rose Products

Rose Buds and Rose Petals
for culinary and tea
applications



Other Floral Products

Jasmine, Lavender, and
Hibiscus flowers for culinary
and beverage use

OILS AND OLEORESINS

Our expertly crafted oils and oleoresins capture the essence of premium spices using advanced extraction techniques. Each product maintains the natural aroma and flavor of its source ingredients.



SCFE CO₂ OILS

- Bay Leaf
- Celery
- Fennel
- Lavender
- Nutmeg



SCFE CO₂ OLEORESINS

- Black Pepper
- Cardamom
- Fenugreek
- Paprika
- Rosemary



ESSENTIAL OILS

- Ajwain Seeds
- Basil
- Cinnamon Leaf
- Ginger



LIQUID BLENDS

- Biryani Msala
- Garam Masala
- Meat Masala
- Noodle Masala

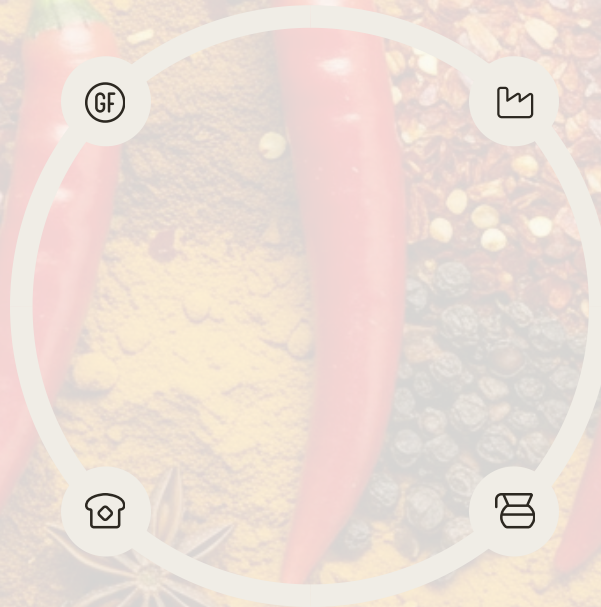
CLIENTS

Food Service

Premium Restaurant Chains, Innovative
Cloud Kitchens, International Quick
Service Restaurants

Bakery

Commercial Baking Enterprises, Artisanal
Bakeries, Confectionery Manufacturers



Manufacturing

Industrial Food Processing Companies,
Specialty Oleoresins Manufacturers,
Packaged Food Producers

Beverage

Premium Tea Brands, Specialty Drink
Manufacturers, Herbal Beverage
Companies

STATE OF ART MANUFACTURING FACILITY ENSURING PREMIUM QUALITY



Quality Certifications

Industry-recognized certifications: FSSAI, HACCP, ISO 22000, ISI, BSI, BRC, EUROCERT



Advanced Technology

Premier cold grinding technology and automated essential oil extraction methods



Safety Standards

Stringent safety protocols and comprehensive Salmonella testing



Pure Ingredients

All-natural products, 100% free from chemicals and artificial preservatives

Quality Assurance



Sterilized Processing

All products undergo thorough sterilization processes to ensure optimal safety and hygiene



Rigorous Quality Testing

Multiple checkpoints and quality control at every production stage



Premium Packaging

Airtight sealing and modern packaging techniques maintain peak freshness

Global supply chain - Authentic Indian Spices for the world!



We bring genuine Indian spices to different countries around the world. Our spices come from all corners of India and are shipped to many markets. Every package carries the rich history of Indian cooking traditions while using the latest quality control methods.

We have a wide network of trusted suppliers who help us deliver the highest quality spices. Our careful selection process blends traditional knowledge with modern standards to provide the best products to professional chefs and home cooks everywhere.

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Contact Us Today

Corporate Headquarters

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