

WHO WE ARE

1970

- Started off as a cottage industry.
- Koh's traditional Nyonya curry powder (as it was known) was sold in bottles to neighbours and brought overseas.

2004

- Established Global Traditions Spice Manufacturers, solely to manufacture and distribute its products to a larger market and to control product's quality.

2013 (THE RISE OF KACANG MACHA)

- The creation of "KACANG MACHA" brand for Malaysian traditional snack to diversify spices product to snack industry.

2015 (2nd GEN KACANG MACHA)

- GT Spice Manufacturers Sdn Bhd was incorporated in 2015 to manufacture and supply premium quality snacks & spices to local & export markets.
- Besides its Kacang Macha proprietary brand of muruku, OEM & private labeling services also provided.

2016

- Obtained our HALAL certification.
- Apart from Halal certification, we also GMP & HACCP certified to ensure all products adhere to high cleanliness, food hygiene and food safety standard.



GET IN TOUCH



**Kacang
Macha**

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PRODUCT'S INFORMATION

Net Weight : 60gm

Shelf Life : 15 months

Packaging Type : Stand Pouch Bag

Packaging Material : Aluminium Foil Bag

Packet Size : 140mm(W) x 213mm(H) x 40mm(L)

Carton Size : 300mm(W) x 430mm(L) x 235mm(H)

Per Carton Size : 36 packets

(12 packets x 3 Outer Bag)



**GT SPICE
MANUFACTURERS**

SNACKS



Murukku Curry Flavour

Barcode : 9 5558 13 200 006

Ingredients: Yellow Pea Powder, Tapioca Starch, Modified Tapioca Starch, Curry Seasoning, Non-Hydrogenated Vegetable Oil (Palm), Vegetarian Chicken Seasoning, Salt, Sugar, Ammonium Bicarbonate, Sodium Bicarbonate.



Murukku Sour Cream Onion Flavour

Barcode : 9 5558 13 200 198

Ingredients: Yellow Pea Powder, Tapioca Starch, Modified Tapioca Starch, Sour Cream & Onion Seasoning (contains celery and dairy), Palm Oil, Salt, Sugar, Ammonium Bicarbonate, Sodium Bicarbonate.



Murukku Cheese Flavour

Barcode : 9 5558 13 200 150

Ingredients: Yellow Pea Powder, Tapioca Starch, Modified Tapioca Starch, Cheese Seasoning (contains soy and dairy), Sugar, Non-Hydrogenated Vegetable Oil (Palm), Salt, Yeast Extract, Ammonium Bicarbonate, Sodium Bicarbonate.



Murukku Spicy BBQ Flavour

Barcode : 9 5558 13 200 143

Ingredients: Yellow Pea Powder, Tapioca Starch, Modified Tapioca Starch, Spicy BBQ Seasoning, Non-Hydrogenated Vegetable Oil (Palm), Sugar, Salt, Ammonium Bicarbonate, Sodium Bicarbonate, Yeast Extract.



Murukku Hot & Spicy Flavour

Barcode : 9 5558 13 200 167

Ingredients: Yellow Pea Powder, Tapioca Starch, Modified Tapioca Starch, Hot & Spicy Seasoning, Non-Hydrogenated Vegetable Oil (Palm), Capsicum Oil, Salt, Sugar, Ammonium Bicarbonate, Sodium Bicarbonate, Yeast Extract.



Murukku Smokey BBQ Flavour

Barcode : 9 5558 13 200 136

Ingredients: Yellow Pea Powder, Tapioca Starch, Modified Tapioca Starch, Smokey BBQ Seasoning, Non-Hydrogenated Vegetable Oil (Palm), Sugar, Salt, Ammonium Bicarbonate, Sodium Bicarbonate, Yeast Extract.



TRADITIONAL MURUKU



Onion Chips

This crunchy murukku has been flavoured with the sweetness and aromatic flavour of onions, though we guarantee that it won't leave a pungent taste.



Star Murukku

Star murukku is equally long and crunchy. However, its star-shaped outlook gives it a slightly more distinct taste. Especially for most who likes their snack without spices taste.



Omapodi

Is a type of snacks belongs to the murukku family which is usually long and crunchy. Its light spice flavours are more pronounced in this stringy snack.



Mixture

A spicy snacks mixture which consists of fine strands of spicy murukku mix with peas and nuts. Every handful is like a burst full of flavour in your mouth.



Pakoda

Thick & crunchy murukku with strong taste of spice.

SPICES

White Pepper Powder



White pepper is milder flavoured than Black pepper; it is generally characterized by a sharp penetrating aroma and a hot pungent taste. White pepper also has a skunk/bannyan which helps to differentiate it from black pepper.

Black Pepper Powder



Black pepper generally characterized by sharp, penetrating aroma and a characteristic woody piney flavor. It is hot and biting to taste.

Dry Chili Powder



Dry chili powder is the dried pulvurized fruit of one or more varieties of dry chili pepper. It is used as a spice to add pungency or piquancy and flavor to dishes.



Turmeric Powder

Turmeric powder is a yellow made by dry grinding of mature turmeric. The powder is widely used for natural coloring and flavoring food.



Coriander Powder

Coriander powder is pleasant, aromatic and spicy, its seeds have been found utility since ancient times in cooking as well as in various traditional medicines.



Cumin Powder

The warm and bitter flavour of this aromatic spice is a key ingredient in the cuisine of many different cultures with plenty of health benefits.

*Available upon request

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