

OVERVIEW:

Chavda Spices is dedicated to delivering high-quality spices that add flavor and richness to culinary experiences worldwide. With a commitment to excellence and sustainability, with our presence in WARANGAL –TELANGANA. INDIA, one of the biggest Chilly producing centers of the world, we are better placed to supply the best quality Red Chilly to our customers at the most competitive price.

VISION:

To be the preferred global provider of premium spices recognized for our quality, innovation, and ethical business practices.

MISSION:

We strive to consistently deliver superior spice products, exceed customer expectations, and contribute to the well-being of our community and the environment.



We uphold the highest standards in sourcing, processing, and delivering quality spices to our customers.

Integrity:

We conduct our business with honesty, transparency, and ethical practices.

Innovation:

We embrace creativity and continuously seek innovative ways to enhance our products and processes.

We are dedicated to sustainable and responsible business practices that minimize our environmental impact.

Customer Focus:

Our customers are at the heart of everything we do. We are committed to understanding and meeting their needs.

PRODUCTS:

Chavda Spices offers a diverse range of premium spices, carefully sourced directly from farmers and processed to preserve their natural flavors and nutritional benefits. Our product line includes:

GROUND SPICES:

A wide variety of ground spices, ensuring convenience without compromising on quality.



WHOLE SPICES:

Unadulterated whole spices for those who appreciate the art of grinding their spices for a fresher taste. We also provide stemless chilly with the best quality.

INFRASTRUCTURE:

WE ARE WELL-EQUIPPED WITH THE REQUIRED INFRASTRUCTURE TO SERVICE THE DIVERSE NEEDS OF OUR CUSTOMERS

SUSTAINABILITY INITIATIVES:

At Chavda Spices, we are committed to sustainable and responsible business practices. Our initiatives include:



Ethical Sourcing:

We partner with farmers and directly purchase from farms and supply to our customers.

Environmental Responsibility:

We actively work to minimize our carbon footprint and reduce waste in our operations.

Community Engagement:

We believe in giving back to the communities that contribute to our success through social responsibility programs.

WHY WARANGAL?

Warangal has the second-largest Agriculture (Grain) Market in Asia. Enumamula Agriculture market is located in Enumamula- Warangal, Telangana. India. It is spread over 117 Acres.

The market has around 450 commission agents (adithidar), 300 traders, 800 administrative staff, and thousands of labours. It is divided into different yards based on the product, such as Mirchi Yard and Cotton Yard. The market serves as a big market for chilies for Warangal and the neighboring regions of Nalgonda, Khammam, Adilabad, and Karimnagar.

Big multinational FMCG companies like ITC, MDH, EVEREST MASALA, BADSHAH MASALA, and many big exporters rely upon the Warangal agriculture market for their annual raw material (Red Chilly) requirements.

During the peak harvesting season from December to May, daily average arrivals of red chilly bags in the Enumamula Agriculture market reach more than 60,000 bags.

In Warangal, about 25 cold storages surround the Enumamula Agriculture market with an aggregate capacity of storing more than 20 Lakh bags of red chilies.

It is also the most preferred place for the big FMCG companies, exporters, and traders, because of the ample availability of different types and qualities of chilies like 341, TEJA, WONDERHOT, DD, **1048**, **5531**, **DEEPIKA**, **334**, **TOMATO** and many more.

WHY US?

With a great vintage of several decades in this family business, we are fondly called Spice People within inner circles. Our understanding and market insights give comfort to our clients in making timely purchase decisions. Our end-to-end extensive support not only eases our client's worries but also makes us an integral part of their overall Business Goals.







