

# *Product Catalogue*



# Chilli

*Among a very vast heritage of spices, the country of India hosts many varieties of red chillies that add something unique in flavor and intensity to the cuisine. Not only do they add flavor but also numerous health benefits. Here, we would be looking at the best kinds of Indian red chillies and their Scoville Heat Units (SHU), which measure the level of heat intensity of the type.*



# Key Varieties of Chillies

## Guntur Chilli

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Guntur chillies are the hottest and most prized varieties in India, hailing from Andhra Pradesh. These chillies are known for their pungent heat and are used in spicy curries and chutneys. Andhra Pradesh is the largest producer of red chillies in India, and the Guntur variety forms a significant part of that reputation.

SHU: 30,000 - 60,000

Taste Profile: Extremely hot with a robust flavor

Common Usage: Hot curries, pickles, and dry powder from chilli



## Teja Chilli

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Teja is an Indian variety of red chilli known for its high pungency, vibrant red color and fiery flavor primarily produced in Telangana and Andhra Pradesh. It is prized for its culinary uses in spicy dishes and also used as an ingredient for oleoresin and production of pepper spray.

SHU: 65,000 - 85,000

Taste Profile: Highly pungent with low color

Common Usage: ideal for heat-based applications



## Byadgi Chilli

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Originated from the state of Karnataka, its color is deep red; the variety is slightly hot but generally used for coloring. Although often compared to Kashmiri chillies, this kind of chilli is definitely wrinkled. Byadgi chillies are broadly used in South Indian culinary practices and in paprika.

SHU: 15,000 - 30,000

Taste Profile: Pungent-hot and a hint of sweetness

Principal Use: Sambar, rasam, dry powder, and coloring material



## Kashmiri Red Chilli

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The most sought-after spice with an intense red color and having minimal spiciness makes the Kashmiri red chillies ideal for adding the depth of color without overpowering the palate with spiciness. It is widely used in curries, tandoori dishes, and while preparing sauces.

SHU: 1,000 - 2,000

Taste Profile: Mildly Smoky

Popular Uses: Curries, tandoori marinades, and Kashmiri chilli powder



# Spices

*The word "spice" comes from the Old French *espece* and refers to plant substances like seeds, roots, bark or fruits used mainly for flavoring and coloring food. Beyond the kitchen spices have long been important in medicine, rituals, cosmetics, and perfumes. Turmeric for example, has been central to Ayurveda, Siddha, traditional Chinese medicine, and Unani for centuries.*

*India is the world's leading producer, consumer and exporter of spices accounting for about 75% of global production. In 2021-22, India exported 1.53 million tons of spices including chili, ginger, turmeric, coriander, cumin, fennel, fenugreek, nutmeg and garlic.*

*At Suki we take pride in sourcing our spices directly from the farmers and trusted suppliers. Each spice is carefully handpicked and selected to ensure superior purity, rich aroma, and authentic flavor bringing only the very best to customers across the globe.*



# Spices and Powders



## Red Chilli

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One or two varieties of dried red chiles are blended together and pulverized into a fine powder on the basis of the desired color and the pungency of the powder.



## Garam Masala

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Our company is recognized industrially for offering fine quality Garam Masala. Extensively used in cooking various dishes, our offered masala has rich nutrient values as well as pleasing aroma.



## Cumin

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The Cumin seed are uniformly elliptical and deeply furrowed. They have a very distinctive bitter yet warm flavour yet aromatic smell. It is exported in both seed form as well as powder form.



## Coriander

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Coriander Seeds are globular and almost round in shape with greenish brown in color and a strong aroma. They form an essential part of the Curry powder & various spices blends in India.



## Onion/Garlic Powder

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Dehydrated white onion powder is versatile and can be used in Canned Foods, Salad Dressings and Dips, Gourmet Sauces and Bakery Toppings, Fast Food and Snack Foods and Pickled Products.



# Spices and Powders



## Ginger

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Ginger is herb that grows mainly in Asia is used as a spice in cooking. It is also known for its therapeutic qualities. It is an underground stem (rhizome) that can be used fresh, powdered, dried, or in the form of oil



## Turmeric

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We bring you the finest Turmeric Powder, sourced from the best farms in India. Known for its vibrant color, earthy aroma, and powerful health benefits, our turmeric is naturally rich in curcumin, making it a must-have spice for your kitchen. our export-quality turmeric powder ensures authenticity, purity, and the best of India



## Black Pepper

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Known as the "King of Spices," black pepper is loved for its bold aroma and sharp taste. We source our pepper from India's finest farms, ensuring it is rich in natural antioxidants and essential oils that support health and well-being. From curries and soups to salads and marinades, it adds depth and warmth to every dish. Carefully processed to preserve its goodness, our export-quality black pepper is a true kitchen essential.



## Cardamom

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Our Cardamon (Elakkai) is handpicked from the finest sources to bring you a rich, aromatic spice with a bold, sweet, and slightly spicy flavor. Known as the « Queen of Spices, » cardamom is widely used in Indian sweets, teas, curries, and herbal remedies. It is packed with antioxidants, aids digestion, freshens breath, and supports respiratory health. Elevate your recipes with this fragrant and flavorful spice today!



## Jaggery

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Jaggery is an unrefined natural sweetener made without chemicals, with India producing over 70% of the world's supply. Often called "medicinal sugar" and nutritionally similar to honey, it has been used in Ayurveda for over 3000 years to support health and treat throat and lung ailments.





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