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# SPICES CONFERENCE & EXPO-2019 ON DOUBLING FARMERS INCOME

## 26TH JUNE-2019



SUPPORTED BY NABARD







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SALTS & SPICES





# National Bank for Agriculture and Rural Development







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## From Chairman's Desk

It gives me immense pleasure that Spices Conference & Expo-2019 was oragnized by the Centre for Agriculture and Rural Development jointly with Department of Horticulture & Food Processing at Auditorium, Department of Horticulture, Sapru Marg, Lucknow on 26th June-2019.

I am happy that the CARD and Department of Horticulture & Food Processing is working to promote Spices Production and marketing. It will boost the self employment in the State and would encourages youth to take up Spices ventures as employment generating activity.

Participation of large number of Farmers, Industry, Research Scientist, Govt offcials, Bankers is great achievement.

Mis Misani

Dr. Anis Ansari, Chairman- CARD

The financial assistance received from Research & Development Fund of the National Bank for Agriculture and Rural Development (NABARD) towards publication of journal/printing of proceedings of the workshops gratefully acknowledged.





# **SPICES CONFERENCE & EXPO-2019**



Spices Conference & Expo-2019



Centre for Agriculture and Rural Development jointly with Department of Horticulture organized a day-long Spices Conference & Expo on 26th June-2019 at Department of Horticulture, Auditorium. During Inaugural ceremony Dr. Anis Ansari, Chairman-CARD, Joint Director Horticulture Shri S.B. Sharma, Shri Shankar A Pandey, CGM, NABARD, Shri Sameer Shaikh, Managing Director, Dreamz Group. As a Chief Guest Prof. Waseem Akhtar, Founder Chancellor Integral University Lucknow inaugurated the program. The conference was attended by more than 300 farmers. **The following spices companies participated and put up their stalls**.



Ashok Masale participated in Spices Conference and Expo and put up their stall



DS Group participated in Spices Conference and Expo and put up their stall



Capital Foods participated in Spices Conference and Expo and put up their stall.



Ayush Dryers participated in Spices Conference and Expo and put up their stall



UPKVIB participated in Spices Conference and Expo and put up their stall



Paras Masale participated in Spices Conference and Expo and put up their stall







#### Dr. Anis Ansari, Chairman - CARD

Dr. Ansari highlighted the role of Spices for doubling farmer's income. He further illustrated that the Department of Horticulture and Govt of Uttar Pradesh is committed to make farmers aware about the spices cultivation and processing which would lead to increase their income. He said that on small scale or in village spices processing units should be setup. He said, that NABARD and Dept of Horticulture can jointly promote FPOs for processing units. Farmers can make their own brand, which can be facilitated by bank loan and subsidy by NABARD.

#### Sri S.B. Sharma, Joint Director Food Processing Govt. Of U.P.

He congratulated Centre for Agriculture and Rural Development for organizing Spices Conference and Expo 2019 wherein a large number of farmers entrepreneurs, experts, investors participated. While addressing the farmers he said that Uttar Pradesh is having all kinds of requisite climate conditions to improve the production and productivity of the cultivation of the spice, already around 80,000 hectares area is covered under spices cultivation which includes garlic, chili, ginger, turmeric, coriander, etc. These are the major crops that Uttar Pradesh is producing. To improve the production of spices cultivation in Uttar



Pradesh, Govt. Of U.P. is running O2 schemes, RKVY, and MIDH from 2017 this initiative is taken by Govt. Of U.P. for making Uttar Pradesh a hub of food processing and value chain under the Food Processing Policy 2017. To establish small and medium food processing units for the marketing of spices Govt. Od U.P. is providing various subsidies. He further said that production must be limited with the processing units else dream of doubling farmers income would not be possible.



#### Sri Shankar A. Pande, CGM NABARD, Lucknow

He congratulates CARD and Department of Horticulture, Govt. Of U.P for promoting spices cultivation and organizing such a wonderful conference. He further said that spices are having hidden potential to improve the socio-economic conditions of the farmers through processing value addition, marketing, branding, etc. He said India is famous by production and marketing of spices in the entire world. He said that spices are high-value crops. Govt. Of U.P. should look into not only to be self-sufficient but also encourage farmers, traders for exporting the spices to other state and world. Today's world is connected through

digital media, social platform and trading apps which can help the farmers in exporting their products. Govt. Should adopt a cluster approach where identification of areas for production of specific crops to be done and Farmer Producer Organization (FPO's) should be established through the support of NABARD and Department of Horticulture.



# Prof. Waseem Akhtar, Founder Chancellor Integral University Lucknow

He congratulated the Department of Horticulture, CARD and Food Processing, U.P. for organizing this conference. He further said that India has started spices cultivation a long back when the world was not even aware of spices. In the entire world, you won't find any country with such a diverse climatic condition. He said that spices are not only having the use for foods but they are also having medical properties. He said that Integral University is ready to collaborate with CARD for further research, training, and extension. He proposes to organize one more seminar at Integral University.





#### Dr Prabhudatta Sahoo, DGM, Nabard

He congratulated CARD and Department of Horticulture for organizing such a new concept Spices Conference and Expo 2019. He said that NABARD provides grants and subsidies for the formation of FPO's, conducting training and expert session. He said that we would be very happy to receive the recommendation of this program which would further help us in making the guidelines. He illustrated NABARD intervention areas like tribal development, watershed development, projects under DPR, exposure visits, marketing supports, subsidy schemes. He said that the small and medium processing units can be

established under ACABC scheme by the Agri graduates wherein 20 lakhs loan and 36%subsidy is available for General, and OBC category. And 44% subsidy is available for SC, ST, and women. For a group activity, 01 crore loan can also be available. The nature of the loan is composite and the subsidy is available in the entire TFO which includes fixed cost, weaving capital, and margin money. Under this scheme, Nodal target centers have been established which are providing 2 months residential training Centre for Agriculture and Rural Development is also an NTI which is running 02 training centers one at Dibiyapur and other at Muzaffarnagar.

#### Shri Vivek Kumar Singh (BTL Marketing), Capital Foods Private Limited

Established in 1996, Capital Foods is India's fastest growing 'Food Tech Company' with a strong global presence. It is committed to spreading 'Global Food Culture' and making global food flavours accessible to consumers by curating, perfecting and integrating culinary trends. Company's mission is to bring excitement to the dining table of the Indian housewife 3 times a day, 7 days a week at a great price.

We have extensive, specialized and state-of-the-art manufacturing facilities in Nasik, Kandla, and Vapi. Innovation underlines every aspect of Capital Foods and to execute this ambition, Capital Foods has state-of-the-art manufacturing facilities. Ching's Secret and Smith & Jones are highly reputed food brands which come under the Capital Foods brand umbrella. Capital Foods has a global footprint across USA, UK, Canada, the Middle East (Dubai, Oman, Qatar, Bahrain, Saudi, Kuwait), Singapore, Australia, New Zealand and South Africa (Congo and Angola).



8



Ching's Secret is an Indian brand of Desi Chinese (Indian Chinese) cuisine food ingredients, condiments and instant food. On seeing India's huge appetite for Desi Chinese food and observing that the Chinese food products being produced in India were in the unorganized sector and suffered from hygiene problems, Capital Foods created Ching's Secret. A brand that specifically caters to the ever-growing Indian demand for Desi Chinese food by offering an array of food products that are hygienically manufactured using the latest technology. The range of products and flavours that Ching's Secret offers are in a category of their own and unmatched by any other food brand in India. Today Ching's Secret has become synonymous with Desi Chinese food in India and across the globe.

Ching's Secret operates in the following categories -

1. Chutney – Schezwan Chutney is the marquee product of Ching's Secret

2. Sauces – A range of chinese sauces consists of Schezwan Stir Fry Sauce, Red Chilli, Green Chilli, Dark Soy and Chilli Vinegar

3. Chinese Masala – Available in 4 variants - Schezwan Fried Rice, Chowmein Hakka Noodles, Paneer Chilli and Veg Manchurian

- 4. Instant Noodles Available in 3 variants Schezwan, Manchurian and Hot Garlic
- 5. Hakka Noodles Available in 2 variants Veg and Egg
- 6. Instant Soup Available in 5 variants Manchow, Sweet Corn, Tomato, Hot & Sour and Mix Veg
- 7. Cook up Soup Available in 5 variants Manchow, Sweet Corn, Tomato, Hot & Sour and Mix Veg

As a part of its mission to spread good taste through global foods, Capital Foods launched Smith & Jones – a brand that bridges international cuisines with local flavours. Smith & Jones is a brand that offers global food and food ingredients with local appeal.

Smith & Jones operates in the following categories -

- 1. Cooking Paste Ginger Garlic Paste
- 2. Ketchup Tomato Ketchup

3. S&J Masala Range – Available in 4 variants – Pasta Masala, Soya Wadi Masala, Shahi Paneer Masala and Mutter Paneer Masala

With this wide range of products and flavours, Capital Foods has dedicated itself to spreading Global Food Culture.

#### Shri Sanjay Kumar from CIMAP

Shri Sanjay congratulated CARD for organizing Spices Conference and Expo-2019, he further motivated youth to come-forward to takeup new challenges in spices processing. He said, India, which is the largest producer, consumer, and exporter of spices, has 48% share in the global market (volume-wise), Raw spices and value-added products are exported now. Under the value-added segment, entrepreneurs can use the technology available, produce and export innovative products such as spice-flavoured chocolates, and bathing bars, oils, and creams with spice fragrance, she said at a meeting organised recently by United



Planters' Association of Southern India. In 2016-2017, domestic market for spices was 6.13 million tonnes and exports, which include extracts, oils, blends, and powders, were 0.95 million tonnes, with exports to about 150 destinations. Chilli is one of the main export items. The other major spices exported are mint, cumin, spice oils, and



value-added products. There are about 6,000 registered exporters of which manufacturer- exporters are 697. Shri Sanjay has given very important presentation on current scenario of spices production, export, processing and market in India and at Globe. Some abstract are given below.

<ul> <li>Andhra Pradesh - 40 %</li> <li>Tamil Nadu - 25%</li> <li>Karnataka - 10 %</li> <li>Gujarat - 5 %</li> <li>West Bengal - 4 %</li> <li>Others - 16 %</li> </ul>	MAJOR TURMERIC PRODUCING STATES IN INDIA (2013-2014)		
<ul> <li>o Karnataka - 10 %</li> <li>o Gujarat - 5 %</li> <li>o West Bengal - 4 %</li> </ul>	o Andhra Pradesh	- 40 %	
o Gujarat − 5 % o West Bengal − 4 %	o Tamil Nadu	- 25%	
o West Bengal – 4 %	o Karnataka	- 10 %	
_	o Gujarat	- 5 %	
o Others - 16 %	o West Bengal	-4%	
	o Others	- 16 %	

	FURMERIC FROM S \$ MILLION )
o 2008-09	- 54.6
o 2009-10	- 80.2
o 2010-11	- 169.0
o 2011-12	- 180.4
o 2012-13	- 102.5
o 2013-14	- 106.2

MAJOR GARLIC PRODUCING COUNTRIES GLOBALLY (THOUSAND TONNES)				
Countries	2009	2010	2011	CGCR
China	17900.0	18490.0	19156.0	3.4
India	831.1	834.0	1057.8	12.8
Egypt	195.7	244.6	295.8	22.9
Korea	357.3	271.6	295.0	9.1
Russia	227.3	213.5	233.9	1.5
Myanmar	181.0	200.7	212.6	8.4
Bangladesh	154.8	164.4	209.2	16.2
USA	175.9	170.2	190.7	4.1
Ukraine	150.1	157.4	171.9	7.0
Brazil	86.8	104.1	143.3	3.7
World	22033.9	22541.4	23710.8	3.7

#### THE MAJOR SPICE OILS AND OLEORESINS EXPORTED FROM INDIA TODAY

Spice oils		Oleoresins	
Black Pepper	Garlic	Black/White Pepper	Fenugreek
Cardamom	Ginger	Cardamom	Garlic
Cassia	Mace	Cassia	Ginger
Celery Seed	Mustard	Celery Seed	Mace
Cinnamon	Thyme	Chilli	Mustard
Clove	White Pepper	Cinnamon	Nutmeg
Cumin Seed		Clove	Paprika
		Coriander Seed	Rosemary
		Cumin Seed	Turmeric
		Fennel Seed	Vanilla

EXPORT DESTINATION OF TURMERIC FROM INDIA (US \$ MILLION )			
Country	2011-12	2012-13	2013-14
Iran	7.28	7.21	14.51
USA	14.2	10.02	9.06
Malaysia	10.31	6.96	8
UAE	31.35	9.77	7.39
Japan	10.71	5.13	4.86
Saudi Arabia	5.84	3.99	4.71
UK	9.02	4.55	4.55
Sri Lanka	4.86	4	4.36
S Africa	6.11	3.43	3.51
Spain	3.19	2.81	3.29
World	180.39	102.52	106.36

MAJOR GARLIC IMPORTING COUNTRIES		
o Indonesia	-	14 %
o Brazil	-	11%
o USA	-	9 %
o Malaysia	-	5 %
o Netherlands	-	4 %
o Germany	-	4 %

#### EXPORT DESTINATIONS OF GARLIC FROM INDIA

<ul> <li>Bangladesh</li> </ul>	- <b>59</b> %
o Pakistan	- 22%
o Thailand	- 8.7 %
o Malaysia	- 8.0%
o UK	- 0.6 %
O Others 1.7	%

#### TOTAL EXPORTS OF SPICES OILS AND OLEORESINS FROM INDIA, 1971-72 TO 2002-2003 (TONNES)

Year	Spice Oils	Oleoresins
1971-72	3	1
1972-73	1	51
1973-74	1	25
1974-75	1	40
1975-76	2	44
1976-77	3	121
1977-78	8	131
1978-79	17	123
1979-80	20	182
1980-81	13	149
1981-82	17	167
1982-83	24	214
1983-84	22	197



#### Shri Nivin John from Ayush

Shri John congratulated CARD for organizing the Conference on Spices . He has given presentation, abstracts are given below.



 Leading manufacturer of trading and exporting of dryer machines for agricultural purpose
 Year of establishment 2001

•Above 3000 satisfied

customers • ISO 9001 2015 certified

company • Approved by Spices Board

 Visions to put agriculture before business, by preventing wastage of seasonal crops by dehydrating and re-using technology









#### CONTINUOUS DRYER MACHINE

•One of the efficient and maintenance free dehydrator

 Large quantity of products can be dried within a short span of time

The capacity range varies from 100kg/hour input capacity to 10000kg/hour



#### ROTARY DRYER MACHINE



#### •Useful for Moringa leaves and other herbals

 In this method we need not to spend much time for separating the delicate leaves from the stem.

 There is no loss of natural color of the leaves which can be finely powdered after this drying process.

•The capacity of Rotary dryer varies from 100kg input capacity to a range of 2000 kg per batch.

#### BATCH DRYER MACHINE

•Our batch dryers can fulfill your expectations in the field of dehydration.

 In this dryer we can dry the product as per our required moisture level.

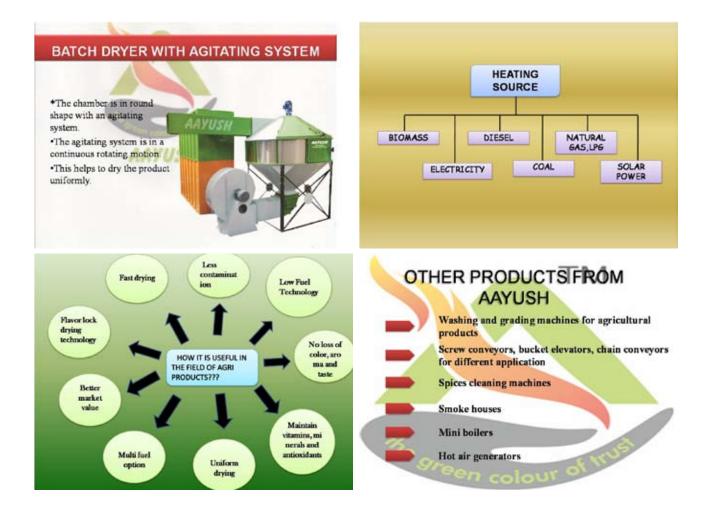
•The drying time and temperature that we need can be adjusted in the digital control meter.

•The caparity of Batch drier veries from 100kg input respectly to a range of 10000 kg per batch.









# Shri Rajeev Shrivastava, Head- Marketing, Mandi Parishad, Govt of Uttar Pradesh

Mr. Shrivastava highlighted the importance of this spices conference, further elaborated Mandi Parishad export scheme for promotion of Spices. He said that incentive of Rs.2/kg is being provided by the Mandi Parishad on export of Garlic, likewise there are several other schemes. He congratulated CARD and asked to organize such kind of event at Mandi Parishad premises next time. He said Uttar Pradesh has a great scope for spices cultivation for ginger, turmeric, onion, garlic, chilies etc.



#### Shri D. Mishra, Brand Manager, DS Group

Shri Mishra, congratulated Centre for Agriculture and Rural Development for making such a great event possible, He said that assured market always propel the cop cultivation expansion, be it spices or any other crop. He further said, that assured market is only possible when enough processing units are placed. He said that DS group is working closely with farmers of Rajasthan, Maharastra, Uttar Pradesh, Kerla etc for providing quality spice to the costumers. He highlighted the products of the Catch spices. He said that Catch brand offers an enviable range of whole, pure and





blended spices, sprinklers for Indian dishes and international cuisine. The Catch spices are rich in aroma, freshness and adhere to the highest quality standards which involve the best processes of production, packaging and delivery to customers.

Catch is committed to this quest for quality. With a presence of nearly three decades in India, Catch Spices is today a household name and synonymous with and quality innovation. From pure spices to whole ones, sprinklers to blended spices, Catch covers the entire spectrum of

home and professional cooking in India. The innovative table top salt dispensers introduced in 1987 is an essential part of every household.

After more three decades of expertise in the business, Catch Spices are considered to be essential staples for kitchens across India and are hand-picked from the best sources, sorted, ground through low temperature grinding process and packaged under fully automated and hygienic conditions.

#### Shri Vijay Bahadur Dwivedi

Shri Vijay Bahadur Dwivedi, De Director, Department of Food Processing, Govt of Uttar Pradesh

Shri Dwivedi highlighted schemes of Department of Horticulture, which provides incentive, subsidy to the farmers for production and marketing of the spices. He said, that such kind of program was a much awaited one, finally this happened successfully. He further said, that mixed cropping can be a boon for the farmers, if they promote spices.





#### Shri V.P.Pandey, Assistant Professor, NDUAT, Faizabad

Shri Pandey highlighted the importance of spices cultivation in Uttar Pradesh, he talked about various varieties developed by NDUAT for better cultivation of spices. He said, that the area of Uttar Pradesh especially buldelkhand region of most suitable for spices cultivation. It has similar agro-climatic condition like we had in Andhra Pradesh. As Andhara is biggest Chiily producing state, Buldelkhand can also contribute. He congratulated CARD for organizing this seminar in collaboration with Department of Horticulture. He invited CARD team to visit NDUAT and organize a similar kind of program there as well.

#### Shri Vijay Bahadur, Deputy Director, Food Processing

Shri Bahadur highlighted various schemes of Department of Food processing for the promotion of spices processing.





He said that for promotion of small scale industry, Govt of Uttar Pradesh shall provide A subsidy amounting to 25 percent of incurred expenditure on plant machinery and technical civil work in respect of setting up, expansion and modernisation/up gradation of the food processing units in the state will be provided, subject to a maximum of Rs. 50 lakh in all the districts of the state. In case the funds from the known sources are available with the entrepreneur, there will be no compulsion for availing loan.

Under the Pradhan Mantri Kisan Sampada Yojana Scheme for (Agro-Marine Processing and

development Agro-processing Clusters) of Government of India, an additional capital investment subsidy at the rate of 10% of the cost of plant machinery and technical civil works to the fruits & Vegetables Units for setting up of new unit/expansion and modernisation will be provided. The Mega Food Park project sanctioned for Uttar Pradesh under the Pradhan Mantri Kisan Sampada Yojana, Government of India with a minimum capital investment of Rs. 50 crore and above, an additional subsidy at the rate of 10 percent of the project cost, will be provided by the State Government.

He congratulated CARD for organizing this important seminar for promotion of spices cultivation and processing.







Spices Conference & Expo-2019



## LIST OF PARTICIPANTS SPICES CONFERENCE & EXPO-2019

S.NO.	NAME	CONTACT	S.NO.	NAME	CONTACT
1	Sheshpal Singh	7054858831	30	R.R. Tyagi	9958655820
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3	Rajan Singh	7892478314	32	Anil Mishra	8009443333
4	Surat Pal Singh	9456089745	33	Pankaj Pandey	9981478041
5	Badar Pal Singh	9759136812	34	Vishnu Dev Roy	8546026144
6	Pradeep	9837646477	35	Ashiq Ali	9918715854
7	Rajesh Juyal	9696291340	36	P. Shukla	8726532541
8	Ajay Verma	9452030516	37	M.L. Khan	
9	Subara	9454975997	38	Ram Vinod Maurya	9335002253
10	Shivshankar	8563006955	39	Man Singh	8009510858
11	Ratna Singh	7500972356	40	Prof. R.P. Singh	9358310218
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13	Premnath	7408769097	42	Dhiraj Kumar Singh	8726563039
14	Jagdish Singh	9455314867	43	Mukesh Kumar Tomar	9634695451
15	Lal Chandra		44	Rohit Bajppai	9565278042
16	Satendra Kumar	7524011178	45	Babulal	9627065572
17	Ajay Kumar	9140406375	46	Inderlal Singh	9719291131
18	Ajay Kumar	7355196118	47	Shyam Babu	9761895503
19	Pankaj	9420064882	48	Raj Kumar	8840121592
20	Devendra	9595714363	49	Vijay Kumar	9918670862
21	Ayush Sharma	7317782586	50	Ram Krishan Soni	9109441078
22	Madan lal	9927111312	51	Atul	9451821536
23	Mohan Lal	9639063071	52	Ashen Srivastava	9415962419
24	Kashi Prashad	9450070794	53	Varendra Kumar	9415962419
25	Pushpendra Yadav	9936010022	54	Saurabh Kumar Singh	9454693648
26	Ramadhar	8880889679	55	Zaid Alam	9311009313
27	Amandeep	9807801376	56	Rajeev Dubey	9695318007
28	Lakhan Singh	9837657240	57	Dhirendra Kumar	8707358398
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63	Karan Yadav	9458264881
64	Ram Lakhan	9792427677
65	A.N. Pandey	7234006674
66	Bhikha Ram	9651913505
67	Ramdas	7379585069
68	Ashok Kumar	9565924865
69	Premkanti	9559320034
70	Veer Bahadur	9956846413
71	Dr. L.R. Yadav	9415306058
72	Darshan Singh	8003450597
73	H.N. Meena	9414291146
74	Umesh Chandra Verma	9415775651
75	Pooja Mishra	
76	Priyanka Tirpathi	
77	S.K. Sharma	9616505692
78	M.K. Pracheta	9453439523
79	R.S. Tyagi	7839318119
80	Lalit Mohan Pant	9235235392
81	Suraj Singh	8948680334
82	Ramashankar	8195945990
83	Mohd. Haris	9889643623
84	Sujit Kumar	7389602379
85	R.M. Verma	9412451589
86	Manoj Kumar	9415884696
87	Anuragh Kumar	8736000232
88	Rohit Mishra	9451739239
89	Shobha Tripathi	6393919772

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95	Satyanarayan	7376411480
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101	Karuna Shankar	9956985678
102	Shiv Shankar	9450613251
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105	Sitaram	9721015817
106	Harichandra	9935531023
107	Dr. Jitendra Bajpai	9336516977
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109	Vinay Kumar	9451142117
110	Om Prakash	9452152119
111	Ajeet Pratap	9598127117
112	Surendra	8931871192
113	Manoj Kumar	9411870933
114	Shushil Kumar	9454835946
115	Ravishankar	9451134735
116	Dr. M.P. Yadav	9956629189
117	Dr. V.B. Dwivedi	9536220005
118	S.S. Bisht	9889319696
119	Vijay Sharma	9555496080
120	Ramesh	9999175237



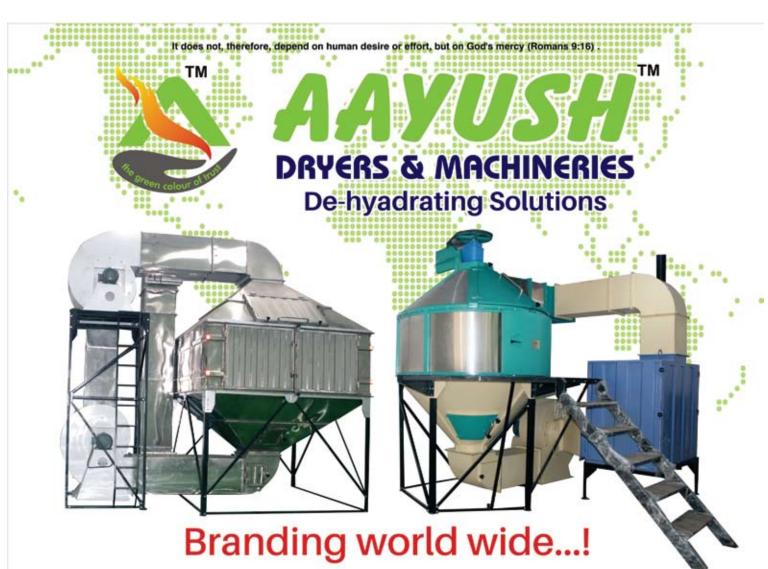
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127	Abhishek Goswami	9936620700
128	P.M. Srivastava	9415090930
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130	Pragya Upadhya	9454334400
131	Ravi Prakash	9190982306
132	Dr. Javed Ahmed	9335689062
133	Gyan Trivedi	9670116414
134	Sumit Kumar	9559688727
135	Prabhakar	8004884165
136	Praveen Kumar	
137	Akash Srivastava	8960324133
138	Vimal Kumar	
139	Prashant	8077931674
140	J.R. Verma	9914108242
141	Ram Balak Singh	8601111183
142	Rajkumar	9935199473
143	Jhangur Ram	9455806549
144	Ramjeevan	8353980158
145	Vibhuvan Kumar	9453076787
146	Madhukar	9044197418
147	Amitesh	9670304309
148	Salaudbin Khan	8543999786
149	Kailash	
150	Rajendra Singh	9452785725
151	Rajiv Tripathi	9450796347

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155	Suresh Kumar	
156	Jageshwar	9452527668
157	Ajay Kumar	9140081952
158	Rashtriya Samajik Vikas	9838915251
159	Keshav Tripathi	8707603784
160	Vivek Tiwari	8090669829
161	Dr. A.P. Singh	7379395504
162	Khalid Ahmed	9450453737
163	Mahendra	9450453737
164	Ramesh Kumar Mishra	7011895557
165	Gaurav kumar Mishra	8840435114
166	Anirudh Kumar	8009851452
167	Vishambardas	9721655515
168	Lokesh Verma	9452665751
169	Ali Akhbar	9415020786
170	Sunil Kumar Tiwari	8299287277
171	R.P. Maurya	7295543146
172	Shivakant	9889332941
173	Narendra	7607962826
174	K. Kumar	9452239036
175	Anuj Dubey	6388282592
176	H.P. Dixit	9918837261
177	Shubhash Chandra	9450170237
178	Satya Prakash	7905240400
179	Dr. Meenakshi Singh	9621564240
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181	Arvind Singh	9005676230
182	Dharam Pal Singh	9411211049



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184	Arif Hasan	9919140302	215	Prof. David	9935306346
185	Amir	9452213898	216	Shikhar	9455731775
186	Vivek Kumar	9452213898	217	Shivangi Pal	9565533828
187	Hanuman Singh	9005572545	218	Deepak	8765677127
188	Rajendra Prasad	8577840689	219	Mahesh Singh	9760569011
189	Satyaveer singh	9759359651	220	L.K. Nag	9675935552
190	Avdesh Kumar	8954850082	221	Rajendra Prasad	8896007630
191	Ram Prakash Tripathi	8601502608	222	Sandeep Kumar	9451053833
192	Jamuna Prashad	7054679150	223	Zishan Khan	7266019433
193	Aditya Srivastava	9415204291	224	Sonu Maurya	9936070044
194	Sandeep	9415376903	225	Poonam	9795826001
195	Anwar Alah	9451178004	226	Anish	9450075291
196	Divyansh Mishra	9936332000	227	Manoj Kumar	8756593881
197	Amit Kumar	9415071797	228	Arvind Kumar	8273884668
198	Surendra Kumar	9839041280	229	V.B. Maags	7376000758
199	Rajesh Kumar	9129103028	230	Devendra Singh	7500922356
200	Geetanjali	94544262810	231	Rajendra Kumar	9473692089
201	Neha	9889053124	232	Saurabh Singh	8858855885
202	Sameer	9696078362	233	Mitrilal	9305569114
203	Rahul Mishra	9415518288	234	Santosh	9305661619
204	Kapil Kumar	9628195034	235	Keshav Mishra	7007114060
205	G.P. Gupta	9532251036	236	Deepak	9415061741
206	Alen	9795056815	237	Vivek Singh	8920979363
207	Irfan	8423961598	238	Tosif Malik	9759296298
208	Faridul Hasan	8423686470	239	Ramesh Chandra	9935399576
209	Ram	8907411824	240	Sandeep Singh	7376801000
210	Shabeer Ahmed	9956640521	241	Syed Sane	9506797728
211	Rehan	7007603721			
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ईस्टर्न भारत के प्रमुख मसाला निर्माताओं में से एक और भारत के नं. 1 मसाला निर्यातक भी, तीन दशकों से भी ज्यादा समय से खाने के शौकीनों की पीढ़ीयों के स्वाद को चटखारे देते आ रहे हैं। ईस्टर्न इस्तेमाल करते है 100% कुदरती सामग्री और शुद्ध मसाले, जिसकी वजह से यह हर जगह के ग्राहकों का एक भरोसेमंद ब्रांड बन चुका है। ईस्टर्न ज्यादा से ज्यादा बाजारों में निरंतर अपने कदम बढ़ा रहा है।

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