



SAN

Since 1940

SPICE HERITAGE & INNOVATION



Redefining Spices, Straight from Nature's Bounty.

ABOUT US



We proudly uphold our family's legacy as a trusted name in the spice industry Since 1940—a name synonymous with quality and expertise in chilies and spices. Based in Byadgi, Asia's second-largest market for dry red chilies, We lead SAN with a steadfast commitment to delivering unparalleled freshness, with a relentless focus on quality, and sustainability in chilies and spices.

Our journey began decades ago, and over the years, we've established ourselves as the recognized leader and top purchaser in the Byadgi chili market. At SAN, we prioritize sourcing the finest chilies and spices, ensuring every product upholds the highest standards. Our passion lies in preserving our rich heritage while innovating for the future, and expanding SAN's footprint in global spice markets.



Cold Storages



Sun Drying Yards (10 lakh Sqft)



Sustainability and farmer support



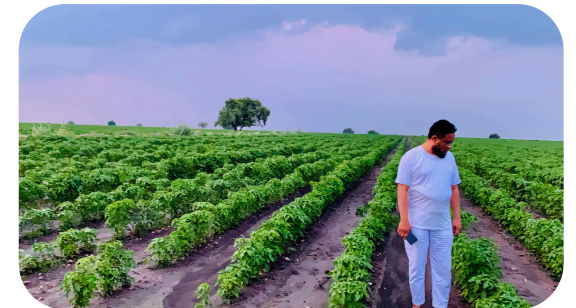
State-of-the-art facility

With deep roots in the industry and a passion for innovation, We strive to bridge tradition with modern practices, sharing the rich flavors of chilies and spices to homes and businesses worldwide. At SAN, we value transparency, sustainability, and excellence in every aspect, continuing to set benchmarks in the spice industry.

SAN is deeply committed to sustainability and farmer welfare. They foster long-term relationships with farmers, providing technical guidance and support to improve agricultural efficiency and crop yields.

SAN also promotes sustainable farming practices through its IPM chili initiative, ensuring environmental responsibility while meeting the growing demand for pesticide-free products in global markets.

This dedication to sustainability has earned SAN recognition as a trusted partner in international markets, with key achievements including supplying 18,000 tons annually and generating 270 crores in annual turnover. SAN's integrated farm-to-finish approach ensures that only the highest quality spices reach customers worldwide.



Sustainability and Farmer Support:

SAN is deeply committed to sustainability and the welfare of its farmer network. By fostering long-term relationships with farmers and offering technical guidance, the company helps improve agricultural efficiency and crop yields. SAN also promotes sustainable farming practices through its IPM chili initiative, ensuring environmental responsibility while meeting the growing demand for pesticide-free products in global markets.



Procurement from Farms, Farmers, and Markets:

SAN's sourcing operations extend beyond Byadgi, with a vast procurement network spanning Karnataka, Andhra Pradesh, Madhya Pradesh, Gujarat, Rajasthan, Assam, and other regions. The company works closely with farmers and sources products directly from Agricultural Produce Market Committees (APMCs) in these regions. By leveraging both direct farmer relationships and established market systems, SAN ensures a reliable, year-round supply of premium-quality chilies.

An essential aspect of SAN's procurement strategy is its focus on sustainable and regulated farming practices. The company has built a dedicated farmer network specializing in IPM (Integrated Pest Management) chilies. These chilies are cultivated using environmentally friendly farming techniques that minimize pesticide use. This approach ensures compliance with European Union (EU) and United States (US) food safety regulations, enabling SAN to serve the stringent requirements of international markets.



Processing and Quality Control:

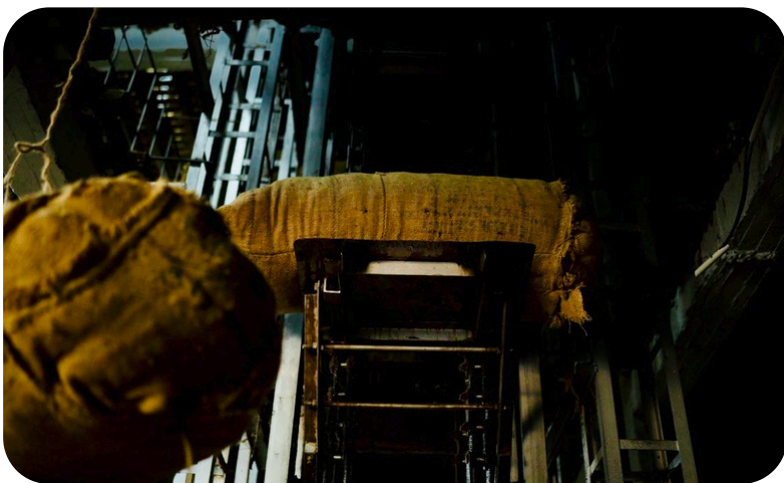
After procurement, the chilies are transported to SAN's advanced processing facilities, where they undergo meticulous sorting and cleaning. For whole spices, the chilies are sun-dried to perfection and packed in their natural form. For ground chili products, they are processed through grinding, sifting, and quality checks to ensure a fine, uniform texture.

Quality control is a cornerstone of SAN's operations. Every batch is tested for factors such as moisture content, pungency, capsaicin levels, and compliance with international safety standards. By maintaining such stringent quality checks, SAN ensures that its products meet the highest standards of flavor, color, and safety.



Cold Storage for Freshness Retention:

To preserve the freshness and aroma of the chilies, SAN utilizes cold storage facilities after processing and repackaging. This step ensures that the raw materials and finished goods retain their natural qualities until they are ready for dispatch. The use of cold storage not only prolongs the shelf life of the products but also guarantees that customers receive chilies that are as fresh as the day they were harvested.



Packaging and Distribution:

SAN employs modern packaging techniques designed to preserve the quality and integrity of its products. Bulk packaging options cater to wholesalers and food manufacturers, while smaller consumer-friendly packages are ideal for retail distribution. The company's well-established logistics network allows it to serve both domestic and international markets with efficiency and reliability.



Sanwe Foods:

Under its consumer brand Sanwe Foods, SAN offers a variety of spices and masalas. Sanwe Foods includes a curated range of spice blends, seasonings, and single-origin spices, designed to deliver authentic flavors to households and professional kitchens alike. The brand is gaining recognition for its quality and consistency, expanding SAN's reach in the retail market both in India and abroad.



Preserving Purity and Heritage in every pinch of spice.

Key Achievements and Commitment:

- 18,000 tons supplied annually, highlighting the scale of SAN's operations.
- ₹270 crores in annual turnover, a testament to the company's robust market presence.
- Compliance with EU and US regulations through IPM chili farming, making SAN a trusted partner in international markets.
- Expansion into retail through its Sanwe Foods brand, offering high-quality spices and masalas to consumers.

Over View:

SAN's integrated farm-to-finish approach ensures that only the highest quality spices reach customers worldwide. From sourcing chilies directly from farmers and markets across India to processing, storing, and distributing premium products, SAN's operations exemplify efficiency, quality, and sustainability. By leveraging its extensive farmer network, cutting-edge facilities, and commitment to international standards, SAN remains a leading player in the global spice market. Through its consumer brand Sanwe Foods, the company continues to expand its presence in the spice industry, offering flavorful and authentic products that meet the needs of both individual consumers and businesses worldwide.



Our Vision

- To be a globally recognized leader in premium chilies and spices, delivering excellence through heritage, innovation, and sustainability.

Our Mission

- To produce and deliver the highest quality chilies and spices, combining generations of expertise with modern practices.
- To foster sustainable and ethical relationships across the supply chain, benefiting farmers, customers, and the environment.
- To innovate and adapt to the evolving needs of global markets while maintaining the authenticity and trust that define our legacy.

Our Values

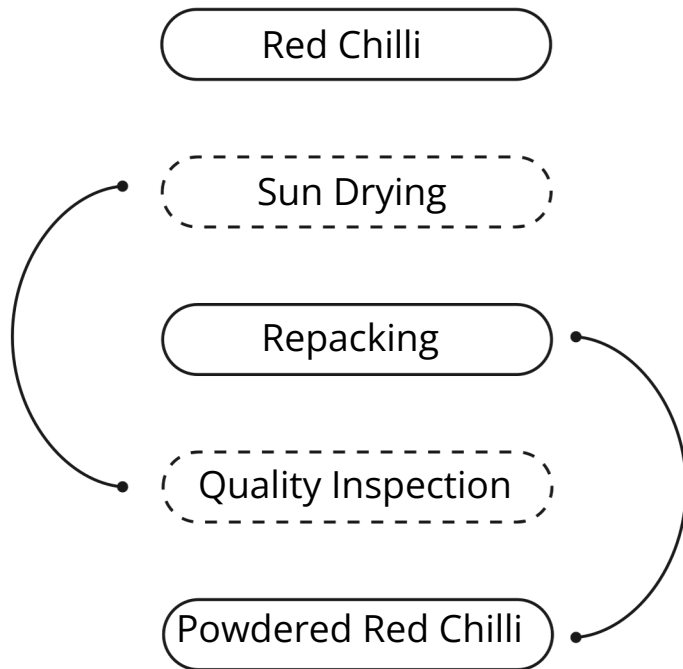
- **Commitment to Quality:** We are dedicated to delivering products of the highest quality, ensuring freshness, authenticity, and consistency.
- **Heritage and Legacy:** Building on over eight decades of expertise, we honor our family tradition while driving progress.
- **Sustainability:** We prioritize eco-conscious practices, supporting sustainable agriculture and environmentally responsible operations.
- **Customer Focus:** We strive to exceed customer expectations through tailored solutions, reliability, and exceptional service.

What Sets us apart in the Competitive Spice Industry

- **Certified IPM chillies and spices**
- **Robust and traceable supply chain**
- **Contract Farming**
- **Purity and Superior Quality**
- **Farm to Fork Traceability**
- **Customised Blends**

MANUFACTURING PROCESS

As manufacturers, we take pride in overseeing the entire production process— from sourcing fresh chillies from trusted farms to processing, grinding, and packaging them at our advanced facility. Our 20 MT/day grinding unit is equipped with the latest technology to ensure hygienic, efficient, and consistent output for retail, industrial, and bulk buyers.



Grinding and Blending

After procurement, the chillies are transported to SAN's advanced processing facilities, which include two grinding units with a combined capacity of 20 MT per day. These units use state-of-the-art machinery to process the chillies into fine, consistent powder while retaining their natural flavor, color, and aroma

At the facility, pre-crushing lines are installed for the preparation of various cut sizes of chillies. Before crushing, the product is cleaned through different stages. Zig-zag classifiers are used for removing heavy admixtures and stones, which operate according to density difference, and the material is conveyed for further processing.

By regulating air pressure during aspiration of the product, light admixtures and fibers can be removed. Our machine can also be used to remove farm level contaminants that may accompany farm products. The online installation of magnets removes ferrous impurities as well as sifters with varying screen sizes so that the final product fits the required cut size and removes fine powders for better aesthetic appeal.

OUR PRODUCTS

We specialize in IPM and NIPM chilies across whole, ground, flakes, and seeds, with specifications including:

- ASTA Color Value: 80–250
- Pungency: 9,000–100,000 SHU
- Aflatoxin Levels: <5 ppb to 25 ppb
- Compliant with EU/US guidelines...

KDL / KASHMIRI / BYADGI CHILLI

DABBI KASHMIRI CHILLI

SYNGENTA KDL / 2043

SYNGENTA 5531 CHILLI

TEJA CHILLI

DD / DEVANUR DELUXE

SUPER 10 / S10 / 334 CHILLI

Indam 5 chilli

341 CHILLI

RED ROSE CHILLI

MAHI CHILLI

ARMOUR CHILLI

RUDRA BYADGI
CHILLI

273 CHILLI

102 CHILLI

LOLLY CHILLI

SANIYA CHILLI

Wonder hot

Warangal chapata/
tomato chilli

Bhut jolokia

Muddu chilli...

SOME OF OUR CLIENTS



Export Over 30+
Countries



SAN
Since 1940

S. A. NASHIPUDI COLD STORAGE

- Unit-1 :- Sy. No. 325/2, Beside NH-4, MOTEBENNUR Village, BYADGI-581106 Karnataka
- Unit-2 :- Hunsilhuda RAICHUR-584101 Karnataka

S. A. NASHIPUDI GRINDING UNIT

- Unit-1 :- Gummanhalli Road, Nashipudi Mill, BYADGI-581106
- Unit-2 :- Sy. No. 325/2, Beside NH-4, MOTEBENNUR Village, BYADGI-581106 Karnataka



zuber@sanspice.com



www.sanspice.com



+91-9880268266



fssai