

### **OUR JOURNEY STARTS WITH**

JDH Spices is the brainchild of Chef Himanshu Wadhwa - a Culinary Artist trained at one of India's premier Hotel Management Institutes. Having worked with prestigious names like **The Oberoi Group** and **ITDC**, Chef Himanshu honed his skills under the guidance of kitchen masters who treated flavour like poetry.

JDH is not just a brand, it's a journey of taste, legacy, and passion. Inspired by generations of kitchen wisdom, JDH was born from the memories of home-cooked food, the love of family, and the aromas that stay with you forever.

Most importantly, JDH is a tribute to our grandfather, Late Shri Jagdish Lal Wadhwa, whose initials form the soul of our brand. A man who loved cooking and feeding us the cleanest and most delicious food. His legacy lives on in every JDH blend.

Alongside JDH stands our sister brand, **Amritnoor 2322** — a celebration of purity, healing, and womanhood. Named in honour of the women of our family: our Nani, our daughter Gurnoor, and our two nieces. Amritnoor is our tribute to their strength, warmth, and nurturing spirit.

This brand stands for purity, wellness, and tradition - bottled.









### **Turmeric Powder**

Golden Purity – Sourced from trusted Indian farms, our turmeric is naturally rich in curcumin for vibrant colour and potent flavour. Expertly milled in our certified facility to lock in freshness without any additives.

### **Red Chilli Powder**

Fiery & Flavourful – Made from carefully selected Indian chillies, delivering a perfect balance of heat and aroma. Processed with precision to ensure consistent colour, purity, and unbeatable taste.



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### **Coriander Powder**

Aroma of Tradition – Ground from handpicked coriander seeds, offering a warm, citrusy depth to any dish. Produced in our world-class facility to preserve its natural oils and authentic taste.





### **Kashmiri Mirch**

Bold & Aromatic – Crafted from the finest peppercorns sourced from India's best-growing regions. Expert grinding techniques deliver a sharp, intense flavour without compromising purity.

### **Black Pepper Powder**

Bold & Aromatic – Crafted from the finest peppercorns sourced from India's best-growing regions. Expert grinding techniques deliver a sharp, intense flavour without compromising purity.





### **Cumin Powder**

Earthy Excellence – Made from premiumgrade cumin seeds for a nutty, warm flavour. Our advanced milling preserves essential oils, ensuring unmatched freshness and authenticity.





### **Pomegranate Seeds Powder**

Sweet & Tangy Essence – Derived from naturally sun-dried Indian pomegranate seeds for rich flavour and natural tang.

Packed with care to maintain purity, colour, and taste.

### **Dry Mango Powder**

Zesty Perfection – Made from the choicest raw mangoes for a sharp, tangy punch.

Precision-processed to preserve its vibrant flavour with no artificial colours or flavours.



# white Pepper white Pepper

### **White Pepper Powder**

Subtle Sophistication – Sourced from premium peppercorns, offering a milder yet aromatic profile. Finely ground to perfection while maintaining our promise of purity and authenticity.





### **Green Cardamom Powder**

Royal Aroma – Ground from hand-selected green cardamoms for a sweet, floral fragrance and rich flavour. Crafted with care in our certified facility to deliver the purest spice experience.

### Yellow Chilli Powder

Radiant Heat - Made from premium yellow chillies grown by skilled Indian farmers, offering a distinct pungency and vibrant hue. Processed in our advanced facility to ensure consistent flavour and purity.





### **Cinnamon Powder**

Warm & Inviting – Made from the finest cinnamon bark, offering a sweet-spicy depth to dishes. Carefully processed to retain its natural oils and true Indian character.





### **Ginger Powder**

Zing of Freshness - Crafted from sun-dried ginger roots carefully harvested by trusted Indian growers for a warm, zesty kick. Finely milled in our certified plant to retain natural oils and authentic taste without any additives.

### **Crushed Red Chillies**

Rustic Heat - Prepared from handpicked red chillies cultivated by experienced farmers for a bold flavour and rich colour. Packed carefully to preserve their natural pungency and farm-fresh aroma.





### **Dry Fenugreek Leaves**

Bitter & Bold - Sourced from the finest Indian farms, delivering earthy bitterness and aromatic depth. Cleaned and processed under strict quality checks for unmatched purity & flavour.





### **Garam Masala**

Timeless Blend - A signature mix of handpicked spices, echoing the warmth of Indian kitchens through generations. Expertly balanced in our state-of-the-art facility to capture authentic aroma and homely flavour.

### **Chicken Masala**

Homestyle Comfort - Crafted from premium spices that recreate the taste of slow-cooked chicken made in family kitchens. Blended by experts to deliver rich flavour without artificial colours or additives.



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### **Meat Masala**

Hearty & Robust - A deep, aromatic blend that enhances traditional meat dishes just like those made by grandparents. Precision-blended to lock in natural oils and earthy warmth.





### Kitchen King

Crown of Flavour - A versatile blend of carefully selected spices, perfect for elevating everyday Indian cooking. Ground and mixed with precision to ensure balanced taste in every dish.

### Chana Masala

Spice of Memories - Specially crafted to bring out the tangy, hearty essence of authentic channa recipes. Made from farm-fresh spices, blended to perfection for that familiar, comforting taste.





### Dal Makhni Masala

Creamy Indulgence - A rich, flavourful blend designed to complement slow-cooked dal makhani, just like in traditional Punjabi homes. Expertly processed to preserve aroma and purity.





### Rajmah Masala

Himalayan Comfort - Inspired by the flavours of North Indian kitchens, this blend turns every bowl of rajmah into a hearty, nostalgic meal. Created with pure, additive-free spices for authentic taste.

### **Shahi Paneer Masala**

Royal Indulgence - A luxurious blend of spices to create creamy, aromatic shahi paneer. Carefully processed to maintain natural flavour and give a true restaurant-style yet homely touch.





### Biryani Masala

Fragrance of Tradition - perfectly balanced mix that fills kitchens with unmistakable aroma of authentic biryani. Made with premium whole spices to ensure perfect flavour.





### Vegetable Masala

Everyday Essence - A balanced, versatile spice mix that brings out the best in any vegetable dish. Created using select Indian spices, blended to enhance natural flavours without overpowering.

### **Chaat Masala**

Tangy Temptation - A lively mix of spices that brings instant zest to any snack, just like the street food stalls of India. Crafted in our certified facility to deliver freshness in every sprinkle.



### Sambhar Masala

South Indian Soul - An aromatic blend inspired by traditional recipes from Tamil Nadu and Karnataka. Made from hand-selected spices to recreate the authentic taste of home-cooked sambhar.



### **Mint Chutney Masala**

Fresh & Zesty - A refreshing mix that captures the vibrant taste of homemade mint chutney. Packed with the goodness of pure spices for an instant burst of flavour.

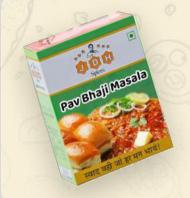


## Jaljeera Masala Cool & Inviting - A

Cool & Inviting - A tangy, refreshing blend made for traditional jaljeera drinks.

Prepared from farm-fresh ingredients to deliver a taste that's both cooling and full of character.





### Pav Bhaji Masala

Mumbai Magic - A rich, aromatic blend that transforms mashed vegetables into the iconic Mumbai street-style pav bhaji.
Blended with precision to ensure perfect balance and deep flavour.

### Fish Masala

Coastal Delight - Created for authentic Indian-style fish curries, with a fine balance of heat and tang. Crafted from pure spices, processed to lock in natural coastal flavours.





### Tea Masala

Warming Comfort - A sweet-spicy blend that turns every cup of tea into a comforting, aromatic experience. Inspired by age-old recipes and blended to perfection in our advanced facility.





### **Whole Cumin**

Sourced from the sun-kissed fields of Gujarat and Rajasthan, our whole cumin seeds are prized for their bold aroma and earthy depth. Each seed is handpicked by skilled Indian women, ensuring only the purest grains reach your kitchen.

### **Whole Fennel Seeds**

From the lush farms of Gujarat, our whole fennel seeds offer a sweet, refreshing flavour that brightens every dish. Carefully hand-selected, these seeds bring the perfect balance of aroma and taste to your recipes.



# Caron seeds Salmi Ajwan

### Whole Carom Seeds (Ajwain)

Harvested from the finest farms of Rajasthan, our whole carom seeds are bursting with warm, peppery notes. Expertly chosen by hand, they add unmatched fragrance and digestive benefits to your meals.





### **Whole Cardamom**

From the misty plantations of Kerala and Karnataka, our green cardamom pods are plump, aromatic, and bursting with natural sweetness. Every pod is selected with care, promising a burst of flavour in every bite.

### **Whole Cloves**

Hand-harvested from the coastal belts of Kerala, our whole cloves are rich, intense, and deeply fragrant. Each bud is chosen for its size and oil content, ensuring exceptional flavour in your cooking.





### **Whole Black Pepper**

Grown in the verdant hills of Kerala, our whole black peppercorns carry a sharp, bold heat and an irresistible aroma. Every peppercorn is meticulously selected for uniformity and premium quality.





### **Whole Fenugreek Seeds**

From the fertile lands of Rajasthan, our fenugreek seeds deliver a distinctive bitter-sweet flavour. Each seed is carefully inspected, guaranteeing only the finest quality for your kitchen.

### **Whole Coriander Seeds**

Sourced from Madhya Pradesh and Rajasthan, our whole coriander seeds are citrusy, fresh, and fragrant. Handselected for size and purity, they bring a burst of flavour to every recipe.



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### **Whole Cinnamon Sticks**

Warm, sweet, and aromatic - our handpicked cinnamon sticks are sourced from trusted farms and expertly processed to preserve their natural oils. Ideal for adding depth to curries, biryanis, and desserts, each stick is packed with flavour and purity.





### Whole Garam Masala (Our Speciality)

A signature JDH masterpiece - a carefully curated mix of premium whole spices blended in perfect proportion, offering unmatched aroma and authentic warmth in every dish.

### **Whole Bayleaf**

Sun-dried to perfection, these leaves release a subtle fragrance with every simmer, adding gentle earthy-sweetness to dals, biryanis, and stews.



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### **Whole Black Cardamom**

Smoky, bold, and full-bodied - sourced from high-altitude plantations for an unmistakable depth that defines true Indian cooking.





### **Whole Yellow Mustard Seeds**

Sharp yet mellow, these tiny golden seeds add a gentle tang and texture, perfect for pickles, curries, and tempering.

### **Whole Black Mustard Seeds**

Robust and pungent, these seeds crackle with flavor, infusing a distinctive bite into Indian tempering and spice mixes.



# Unote Poppy Seeds

### **Whole Poppy Seeds**

Delicately nutty and creamy, these premium seeds are cleaned and graded for purity - ideal for gravies, desserts, and traditional sweets.





### **Whole Dry Red Chilli (Guntur)**

Famed for its fiery heat and deep flavor, our Guntur chillies are sun-dried for bold, vibrant taste in every dish.

### Whole Dry Red Chilli (Kashmiri)

Brilliantly red and mildly spicy, perfect for adding rich color and gentle warmth without overpowering heat.





## CONTACT US

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