



*Devi Massala is one of the leading suppliers for High quality Naturally grown, chemical free, organic Indian cooking Spices and "श्री" A2 Vedic Bilona Desi Cow Ghee. We very strictly follow our vision *EAT PURE - BE HEALTHY* and therefore procure our spices from organic farmers who produce their cultivation in pristine alluvial black soils which require no fertilization, and our trading partners also strictly follow our principles.*

Our "श्री" A2 Vedic Bilona Desi Cow Ghee is made from fermented curd of certified A2 milk of grass fed Desi Cows.

Our dry fruits and saffron come from pollution free Valley of Kashmir where they are naturally grown without chemical fertilizers.

We offer our products at good prices compared to best in market. Consuming our products means overall wellness in your body resulting lesser dependability on medicines.

About Us

Devi Massala strictly believes and follows its vision "EAT PURE - BE HEALTHY" Headed by a 75 year experienced personality who believes firmly that "HEALTH IS WEALTH" and every human living on this earth has a birth right "To access PURE UNADULTERATED FOOD". Treading this thought form, a saviour from COVID19, where he was declared almost dead, this man after regaining strength started this venture in 2022 with aim to promote the message " EAT PURE - BE HEALTHY" in masses and provide everyone with pure natural organic Indian spices and A2 Vedic Bilona Desi Cow Ghee.

Nowadays the smart marketers are coining a marketable word "ORGANIC". We would like to inform all our brothers and sisters (society) that " ORGANIC" is just a certification which has nothing to do with "PURITY OF MATERIAL..." which *resides in being natural only.*

Our products are natural, produced without use of any chemical fertilizers, pesticides, insecticides, sprays etc. and are FREE FROM ANY SORT OF ADULTERATION.

Those WHO UNDERSTAND THE JOY OF HEALTHY LIVING.....LOVE TO EAT NATURAL UNADULTERATED FOOD PRODUCTS.

In Ayurveda Indian spices have been recognised as natural medicine and their use in small quantity in our food dishes has been strongly recommended in ancient texts as they perform magic of *healthy joyful life journey* saving us from many *complications and diseases.*

We wish everyone overall well-being by inviting food purity in their life.

Product Assurance

All products of *Devi Massala* confirm to our vision statement Eat Pure - Be Healthy. They are natural, unadulterated, produced without use of artificial fertilizers, pesticides, insecticides, chemicals etc. and are lab tested for their quality.

Product USP's

100% purity guaranteed

Procured directly from farmers who produce these products traditionally using traditional seeds.

Every packet packed hygienic environment avoiding touch with plastic



Products

A2 Gir Cow Bilona Desi Ghee

श्री A2 Vedic Bilona Desi Ghee* obtained from organic grass and herbs fed Desi Gir Cow's certified A2 milk - fermented curd, using Ancient Hand churning Vedic Bilona Process in earthen pots, in small batches by small marginal farmers. The ghee confirms to Fssai standards in quality and has authentic taste, aroma and texture.

श्री A2 Vedic Bilona Desi Ghee* is different from normally available *BILONA DESI GHEE* because of time and effort to maintain the ancient authentic quality in small production batches. Even churning of fermented curd is done slowly using hand wooden churning stick. No machines used for milking the cows. No machines are used to churn the curd. Only pure ancient methods employed. No hormonal injection given to cows.

The Vedic Bilona Desi Ghee available in market is mostly produced with the help of machines, and therefore, doesn't have all the fine properties of Ancient VEDIC BILONA DESI GHEE and thus sold at lower price bracket.

Hence this श्री A2 Vedic Bilona Desi Ghee* is the best and has endless health benefits.



Lakadong Turmeric Powder

Before we, DEVI MASSALA introduce you our next product it would be interesting to explore its origin - Meghalaya a climatic change in high terrains of Himalayas around 4500 years ago resulted in beautiful natural climatic conditions which today we know as Meghalaya in the North Eastern Region of India.

A small area in this beautiful natural scenery a place famous by name of Lakadong is a naturally rich in black Alluvial Soil which is so fertile naturally that farmers don't need to apply any sort of chemical fertilizers, pesticides, insecticides, artificial micro-nutrients or colors to cultivate WORLD's PUREST & FINEST TURMERIC called LAKADONG TURMERIC.

The growth of turmeric is controlled by nature itself after sowing traditional seeds.

Its also known as Meghalaya's Gold Dust. The turmeric rhizomes are collected and processed a latest state of the art processing plant and turned into super fine turmeric powder which has a long life if properly stored.

Lakadong Turmeric so obtained is rich in curcuminoids and the curcumin content (natural immunity booster) is + of 7.5% and goes upto 12%.

The Lakadong Turmeric powder so obtained is strictly tested for standards like CURCUMIN RATIO, NO HEAVY METALS TEST, ZERO ADULTERATION, ZERO PRESERVATIVES in a Govt. approved Lab in Meghalaya.

Packaging USP : We strive for reaching our customers with our products in the most natural way. We therefore pack our materials in craft paper pouch and try to remove plastics from human life.



Black Pepper

Meghalaya as we know is one of the four biodiversity hot spots of India. Thanks to mother nature, due to its geological position which is high hilly Himalayan tarrance the land is pristine black alluvial soil and is home to many nutritionally rich plants, herbs and spices.

Naturally cultivated black pepper (an extended form of black pepper) are healthy nutritious natural spices which we source from traditional farmers through our agency.

The Meghalayan tribes have been using this black pepper which they term as Black Gold Spice since generations not just for cooking but also as a traditional home remedy to cure cold, cough and flu by mixing this spice with honey and ginger.

Black Pepper and Long is used as whole or in crushed form in about every cousin in kitchens worldover. Its sharp pungent zest seeps deep into the repassed and the unmistakable whiff of its aroma swirls about in air.

Black Pepper find its use in almost all vegetable soups, tea, meats, curries. In India, Europe, USA and Middle East in the World. Black Pepper signature aroma emanates from the berries of the Tropical Piper Nigrum Vine one among the many spices of the piper case family.



Kashmiri Red Chilli

Kashmiri Red Chilli Cultivated by farmers of pollution free valley of Kashmir naturally without any chemicals, fertilizers, pesticides and colors is very mild in spiciness. It provides mild heat and moderate level of spiciness in the food. They are mostly used for its gorgeous red color and delicious, zingy aroma than intense heat and spice.

Kashmiri Red Chilli is a unique variety of pepper that has subtle sweetness and complex heat, perfect for adding flavour to curries, stews and other dishes. The speciality of Kashmiri Red Chilli is the redness of color which it imparts to the dishes while cooking keeping its mild spicy nature intact.

Research shows that a compound known as apigenin, present in red kashmiri peppers is found helpful to strengthen connection between brain cells. Another research shows that apigenin, a flavonoid, may also be a powerful agent in preserving key brain functions such as memory and learning.

The difference between degi mirch and Kashmiri Red Chilli

Degi mirch is a traditional Indian spice which is made by blending red peppers and kashmiri dried red chillies. It is mildly spicy and is authentically used to add deep red or orange color to the Indian dishes like dal, veg curries, mutton and chicken dishes. The degi mirch powder taste similar to paprika when roused with some oils and it releases its spiciness and flavor to the dish in the end.



long Pepper

Meghalaya as we know is one of the four biodiversity hot spots of India. Thanks to mother nature, due to its geological position which is high hilly Himalayan tarrance the land is pristine black alluvial soil and is home to many nutritionally rich plants, herbs and spices.

Naturally cultivated long pepper (an extended form of long Pepper) are healthy nutritious natural spices which we source from traditional farmers through our agency.

The Meghalayan tribes have been using this long Pepper which they term as Black Gold Spice since generations not just for cooking but also as a traditional home remedy to cure cold, cough and flu by mixing this spice with honey and ginger.

Long Pepper is used as whole or in crushed form in about every cousin in kitchens worldover. Its sharp pungent zest seeps deep into the repassed and the unmistakable whiff of its aroma swirls about in air.

Long Pepper find its use in almost all vegetable soups, tea, meats, curries. In India, Europe, USA and Middle East in the World. long Pepper signature aroma emanates from the berries of the Tropical Piper Nigrum Vine one among the many spices of the piper case family.



Platinum Green Cardamom

Business Type	:	Manufacturer, Exporter, Supplier
Calories	:	311
Total Fat 7 g	:	10%
Saturated Fat 0.7 g	:	3%



Black Cardamom

Business Type	:	Manufacturer, Exporter, Supplier
Energy	:	311 Kcal
Carbohydrates	:	68.47 g
Protein	:	10.76 g



Organic Black Pepper

Black Pepper is a flowering vine in the family of Piperacea cultivated for its fruit, known as Peppercorn which is usually dried and used as a spice and seasonings. The fruit is a drupe which is about 5mm in diameter, dark red and contains a stone which encloses a single Pepper seed.

Benefits of Black Pepper

- Black Pepper's anti-bacterial and anti-inflammatory properties help cure skin infections and acne.
- Prevents cancer
- speeds up weight loss
- relieves flatulence
- helps you get glowing skin
- helps lowering cholesterol levels
- helps improving blood sugar control
- high in anti-oxidants



Organic Cinnamon

Meghalaya Cinnamon Quills - A versatile spice having goodness of health and taste. Besides adding fragrant flavour to speciality foods and dishes and tea Cinnamon also acts as a preservative and has many medicinal properties which make it a choice of the west. Being naturally grown in high hilly terrain of Himalaya of Meghalaya in North East of India traditionally is the world's best Cassia Cinnamon with low Coumarin content.

The farmers using traditional and conventional methods propagate Cinnamon Trees in Carbon Rich Soil of hilly terrain on a large scale. The healthy saplings are planted after the monsoon rains. It takes around three years time for the saplings to mature into healthy Cinnamon trees ready to be harvested Cinnamon every six months thereafter.

The barks are peeled after the rains and are set to dry in the Sun. The drying process causes the peeled barks to curl into quills which are cut and packed for sale in the market.

Cinnamon as Dal-Chini, known to Indian Kitchens is a widely used spice and flavouring agent for baking and cooking due to its versatile nature, it can be added to beverages too. Besides this, it is also used in the formulation of perfumes.

The ancient medicine practitioners recognize its anti-bacterial properties for healing stomach ailments and cough and cold and certain dental issues.



Organic Cloves

Business Type	:	Manufacturer, Exporter, Supplier
Vitamin B6 0.39mg	:	19.55%
Vitamin E 8.82mg	:	29.40%
Vitamin K 141.8mcg	:	177.25%



Organic Coriander

Business Type	:	Manufacturer, Exporter, Supplier
Country of Origin	:	India
Weight	:	200g (bottle), 250g (Pouch) & 0.250 kg
Purity	:	98%



Organic Cumin

Business Type	:	Manufacturer, Exporter, Supplier
Country of Origin	:	Made In India
Calcium	:	55.9mg
Iron	:	4.0mg



Mamra Badam Giri (Almond Kernels)

Kashmiri Mamra Giri Concave shaped Kashmiri Mamra Badam Giri (Almond Kernels) are known for superior quality Almonds grown in non polluted valley of Kashmir naturally. They are often called King of Almonds. Its characterised by its concave shape.

Being very rich in natural oil helpful in boosting brain memory and health, Vitamin E and dietary fiber and calcium etc. Kashmiri Mamra Badam Giri enjoys top spot in preference of use all over the world. It is believed that 5 Almonds a day with a glass of milk are a magic to boost child's brain memory and health.

Because Mamra Badam Giri is one tree production the sizes vary from almond to almond but the natural qualities and remain the same. Mamra Almond production globally accounts for 5% of total Global Almond production, hence considered as premium variety due to its inherent oil content and other important compounds and are priced highest as much as 4 to 5 times more than normal almonds.

HOW KASHMIRI MAMRA GIRI IS BETTER THAN CALIFORNIA ALMONDS

Kashmiri Mamra Badam Giri is not chemically treated and is 100% natural. It preserves all the oil content (approx. 50% tested) and nutrients while California Almond which is commonly available in the market at cheaper prices is chemically treated and due to this 20-30% of oil and nutrients are lost in California Almonds.

Fondly known in users by name of Kashmiri Badam Giri it is special in its own way and are famous all over the world for their rich oil content and splendid taste and are considered the best than their counter parts world over.

Finally, Kashmiri Mamra is 100% cholesterol free and free of any preservatives and added colors The Best Supper Food.

We at Devi Massala source our Kashmiri Mamra Badam Giri requirements directly from farmers in Kashmir. The product is available as whole Mamra Giri and Broken Mamra Giri (being used by oil mills for production of edible almond oil and sweet shops).

Kashmiri Mamra Walnut Giri

Kashmiri Walnuts are famous for their taste and quality being rich in Omega 3 the walnut is considered best Super Food in addition to Kashmiri Mamra Badam Giri as brain immunity booster.

WHY SHOULD YOU BUY KASHMIRI WALNUT KERNELS OFFERED BY DEVI MASSALA

Not many people know walnuts from Kashmir are cholesterol free among dry-fruits. Many users across the world today who care for their health look for organic natural and original food items for consumption. If you are looking for good quality, naturally cultivated walnuts and its kernels from naturally pollution free valley of Kashmir you can depend on the walnut kernels and whole walnuts from Devi Massala New Delhi.

These walnuts kernels have a unique taste and milky white in color and its sure you fall in love with them and will add up in your daily routine.

In today's world, we are lost and confused to select healthy nutritious foods as against readily available junk foods like pizzas, pasta, burgers, momos, chinese italian foods and started forgetting about extremely healthy and nutritious nature gifts like walnuts, badams, cashew, pestachue etc. which the mother nature has offered us freely.

We are ready to swallow junk food without caring for the damage it does to our body and health at large but do not adopt the nature's free gift in form of various extremely healthy Super foods like walnuts, badam etc.

FEW HEALTH BENEFITS FOR EATING WALNUTS REGULARLY

- Improves brain function and helps good brain health.
- Regulates sleep cycle
- Enhances skin health
- Helps body weight management
- Walnuts are rich source of antioxidants hence help fight the oxidated damage caused by LDL Cholesterols in the body and hence helps maintain Good Heart Health
- Walnuts are rich in Vitamin E, helps cleaning skin cells, black heads and white heads and provide a soft, fresh and younger looking skin by • rejuvenating the lost youth and glow from our skin.
- Vitamin E shields against coronary heart disease by clearing free radicals from the body.
- Antioxidants in walnuts help promote eye health, prevent inflammation and reduce risk of cancer.
- Walnut help promote healthy gut.
- Adopt this healthy Super Food and Stay Fit ever.





Mr. Davinder Khanna

B-1/237, Ground Floor, Near Mission
Public School, Delhi, India - 110058

Call Us : +91-9310032090 +91-011-35695044

Email : devimassala@gmail.com

Web Address : www.devimassala.in

Web Page : hwww.exportersindia.com/devi-masala