



THE MOST SPICY  
**COMPANY**  
**PROFILE**

THIRD EYE  
EXPORTS



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# The Taste of India

Taste the Tradition, Love the Flavor: Your Passage to Indian  
Gastronomy with Us.



**“Third Eye Exports”** is your premier partner for sourcing and exporting high-quality spices from India. Based in the heart of India’s spice belt, we specialize in delivering a wide range of premium spices to customers worldwide. With a rich heritage deeply rooted in the spice industry, our company is committed to excellence in every aspect of spice exports.





## SPECIFICATION & PACKAGING OPTIONS

Origin

India

Capacity

1 lakh pouch/day

Pack Size

10g, 20g, 50g, 100g, 200g,  
500g, 1kg, 5kg, 10kg, 25kg

Packaging  
varieties

Mono Cartoon Boxes  
Pouches  
Ziplock Pouches  
Plastic Pet Jar & Tin

From Designing to Manufacturing and Labelling, our team will provide you with end to end solutions, catering to all your packaging requirements - be it formatting, choosing the appropriate size and shape, designing, labelling and barcoding.

## Chilli Process



Aspiration



Fiber  
Extraction



Milling



Passing Through  
Magnets



Blending



Shifting



Metal  
Separation



Packaging



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## The Vibrant World of Red Chilli

In the sun-soaked heartland of India, primarily in the states of Andhra Pradesh, Karnataka, and Tamil Nadu, the fiery Red Chilli thrives. These regions offer the ideal climate for the cultivation of this beloved spice. Harvested during the scorching Indian summer months, typically from February to April, these chillies are renowned for their intense heat and rich, vibrant color.

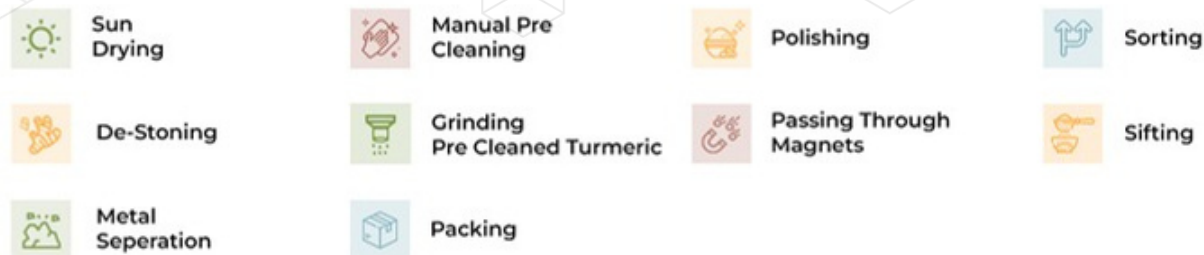
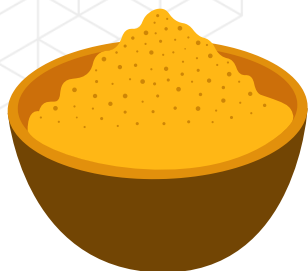


### Harvest Calendar

#### Red Chilli

JAN	FEB	MAR	APR	MAY	JUN	JUL	AUG	SEP	OCT	NOV	DEC
✓	✓	✓	✗	✗	✗	✗	✗	✗	✗	✗	✗

## Turmeric Process



## Turmeric Powder – India's Golden Spice

Turmeric, often referred to as the Golden Spice of India flourishes in regions such as Tamil Nadu, Karnataka, and Odisha. The harvest season for this vibrant spice typically spans from February to March, aligning with the Indian subcontinent's hot and dry climate. Renowned for its brilliant yellow hue and potent health benefits, turmeric holds a cherished place in Indian cuisine and traditional medicine.



### Harvest Calendar

#### Turmeric

JAN	FEB	MAR	APR	MAY	JUN	JUL	AUG	SEP	OCT	NOV	DEC
X	X	✓	✓	✓	X	X	X	X	X	X	X





## Ginger Process



Outer Skin & Soil Removal



Sun Drying



Manual Pre Cleaning



Packing



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## Ginger Powder – Zesty Spice Power

Ginger, known for its zesty and warming kick, thrives in the lush regions of Kerala, Karnataka, and northeastern India. With a harvest season during the winter months, India produces ginger that’s celebrated for its unmistakable pungency and robust flavor.



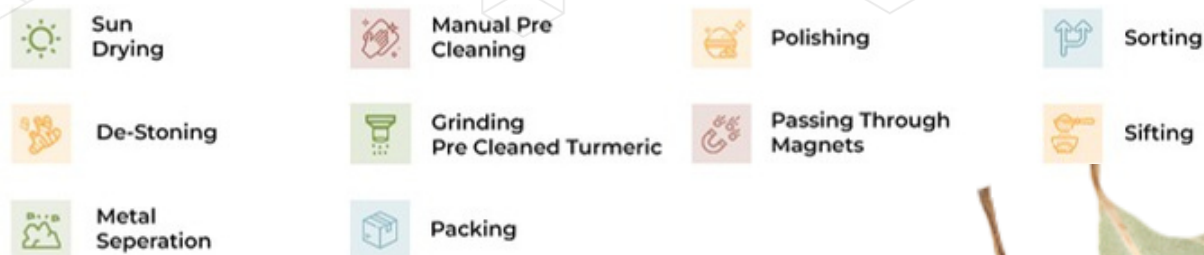
### Harvest Calendar

#### Ginger

JAN	FEB	MAR	APR	MAY	JUN	JUL	AUG	SEP	OCT	NOV	DEC
✓	✓	✓	✗	✗	✗	✗	✗	✗	✗	✗	✗



## Turmeric Process



## Bay Leaves – Aromatic Elegance

Bay leaves, those aromatic treasures, are sourced from the lush Western Ghats and other regions in Eastern India. The beauty of bay leaves lies in their year-round availability.



### Harvest Calendar

#### Bay Leaves

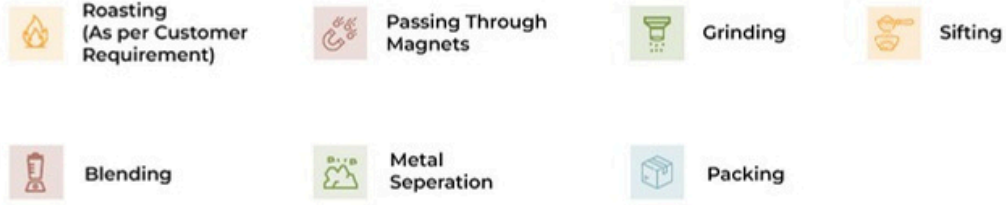
JAN	FEB	MAR	APR	MAY	JUN	JUL	AUG	SEP	OCT	NOV	DEC
✓	✓	✗	✗	✗	✗	✗	✗	✗	✗	✓	✓







### Ground Spices Process



## Coriander Powder – The Fragrant Staple

Coriander, a versatile herb, thrives in India, with its peak harvest season occurring during the winter months. This spice is celebrated for its fresh, citrusy flavor, which enhances dishes across the globe.



### Harvest Calendar

#### Coriander

JAN	FEB	MAR	APR	MAY	JUN	JUL	AUG	SEP	OCT	NOV	DEC
X	X	✓	✓	✓	X	X	X	X	X	X	X



## Black & White Pepper Process



Pre Cleaning



De-Stoning



Packing



Spiralling



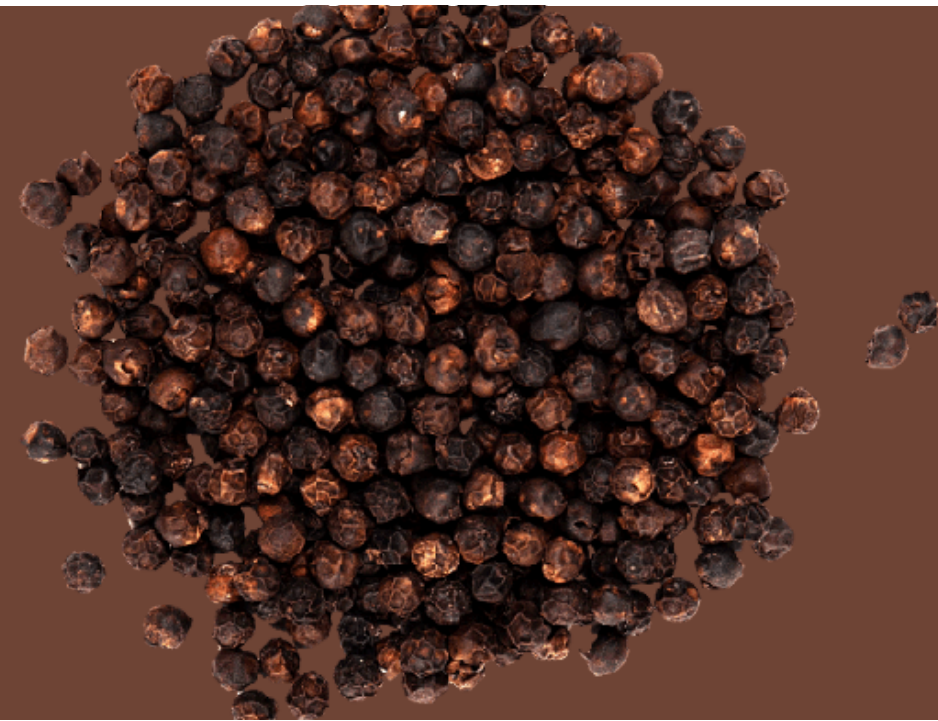
Grading



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## Black Pepper – The King of Spices

The southern states of Kerala, Karnataka, and Tamil Nadu reign as the primary regions for black pepper cultivation in India. Harvested from November to February, black pepper is renowned for its bold, spicy flavor.



### Harvest Calendar

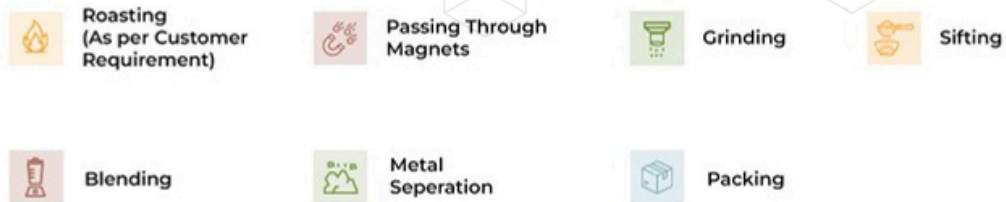
#### Pepper Black

JAN	FEB	MAR	APR	MAY	JUN	JUL	AUG	SEP	OCT	NOV	DEC
✓	✓	✓	✗	✗	✗	✗	✗	✗	✓	✓	✓





### Ground Spices Process



## Fennel Seeds – Nature’s Flavor Enhancer

Fennel seeds, with their delightful fragrance and unique flavor profile, thrive in the Indian states of Gujarat and Rajasthan. The harvest season for these aromatic seeds falls during the autumn months, extending into early winter. Fennel seeds are known for imparting a sweet, licorice-like flavor to various culinary creations, making them a cherished spice in Indian and international cuisines.



### Harvest Calendar

#### Fennel

JAN	FEB	MAR	APR	MAY	JUN	JUL	AUG	SEP	OCT	NOV	DEC
X	✓	✓	X	X	X	X	X	X	X	X	X



# Asafoetida

## Harvest Calendar

### Asafoetida

JAN	FEB	MAR	APR	MAY	JUN	JUL	AUG	SEP	OCT	NOV	DEC
X	X	✓	✓	X	X	X	X	X	X	X	X

Asafoetida, known as "hing" in India, is a pungent spice with a unique aroma and a key ingredient in Indian cuisine. It's primarily sourced from the regions of Rajasthan and Punjab in northern India.



# Tamarind

## Harvest Calendar

### Tamarind

JAN	FEB	MAR	APR	MAY	JUN	JUL	AUG	SEP	OCT	NOV	DEC
X	X	✓	✓	X	X	X	X	X	X	X	X

Tamarind is a tropical fruit that is widely cultivated in Tamil Nadu, Andhra Pradesh of India. Tamarind trees bear fruit once a year,



# Fenugreek

## Harvest Calendar

### Fenugreek

JAN	FEB	MAR	APR	MAY	JUN	JUL	AUG	SEP	OCT	NOV	DEC
X	X	✓	✓	✓	X	X	X	X	X	X	X

Fenugreek, or “methi” is a versatile spice grown predominantly in India’s heartland regions of Gujarat and Rajasthan. Harvested during the winter months, these arid lands yield fenugreek seeds renowned for their rich, nutty flavor and potent aroma.



# Celery

## Harvest Calendar

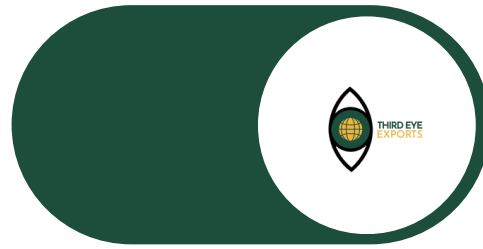
### Celery

JAN	FEB	MAR	APR	MAY	JUN	JUL	AUG	SEP	OCT	NOV	DEC
X	X	X	X	✓	✓	X	X	X	X	X	X

Celery, a versatile and aromatic herb, is cultivated in various Indian states, primarily during the winter season. Renowned for its distinctive aroma and flavor, both in its leaves and seeds, has found its way into a multitude of global cuisines.

*our* CLIENTS





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