

## DESIGNED FOR YOUR LIFESTYLE

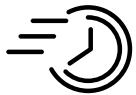
### WHO IS IT FOR?

- ✓ **Busy Home Cooks** who want great taste.
- ✓ **Health-Conscious** people reducing salt and sugar.
- ✓ Who enjoys **Easy, Flavorful Meals**.

### WHY CHOOSE US?

- ✓ Premium **Natural Herbs** and **Spices**.
- ✓ No **Preservatives** or **Artificial Additives**.
- ✓ **Convenient, Ready-To-Use** powder in portable sachets.

### BENEFITS



**Quick & Easy** cooking with authentic taste.



Supports **Healthy** eating with **Low Salt & Sugar**.



Adds **Real Spice Flavor** to your favorite dishes.



SCAN HERE

## Contract Info

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Please scan for **Chinese Version**

SPICE UP OUR LIFE, NATURALLY

SVARİEST  
ซวาเรียส

## 3 ESSENTIAL BLENDS

Unlimited deliciousness

Flavors from real herbs for  
**your health, your time,**  
and **your taste.**



## WE BLEND MORE THAN JUST SPICES

we blend **Care, Culture, and Craft**

**At Svariest, we believe that food goes beyond flavor, as it brings people together.**

For that reason, we thoughtfully craft our seasoning blends from over 12 herbs and spices, handpicked for their origin, purity, and distinctive aroma.



For illustration purposes only,  
full ingredient list on pack

Our inspiration comes from real kitchens,  
real families, and the joy of sharing meals.

**From sourcing to blending,  
every step is done with intention.**

So that **you can cook with confidence  
and create with ease.**



**SUGAR  
FREE**



**ADDITIVES  
FREE**



**VEGAN  
FRIENDLY**

## CRAFT YOUR FLAVOR JOURNEY

Choose from **3 signature blends**  
(Mala, Laab, or Classic Spice)

**RICH TASTE – CLEAN INGREDIENTS**



### Ready-to-Cook Spice Blend



Expertly crafted with over **12 premium herbs & spices**. Ideal for cooking **Thai, Chinese, Indian, and fusion cuisine**, with each sachet serving up **more than 4 delicious dishes**. Versatile for every culinary style. **Effortless to use. Rich in flavor**, making it your go-to seasoning for inspired cooking.

**60g ALL-IN-ONE SPICE BLEND**



### Ready-to-Cook Laab Spice

Everything you need for authentic Thai flavors, ideal for **Northern-style** dishes like **Laab, Yum, Nam Tok**, or flavorful **dipping sauces**, all in one sachet. Provides a bold kick with **fragrant herbal complexity**. No need for extra seasonings, because **the blend speaks for itself**.



**LAAB SEASONING POWDER 60g**



### Ready-to-Eat Mala Spice



A **premium blend** of selected herbs and spices in a convenient powder form. Perfect for **grilling, stir-frying, marinating**, or **mixing** to add authentic, bold mala flavor with ease. Enjoy **spicy, savory dishes** without the hassle of preparing multiple ingredients.

**60g MALA SEASONING POWDER**

## 3 PRODUCTS 4 RECOMMENDED USES

Deliciously versatile for a variety of dishes.

**CHOOSE YOUR FLAVOR!**

### Svariest Ready-to-Cook Spice Blend



**Marinate protein:** Mix with yogurt or sauce to tenderize and flavor meat.



**Stir-fry fusion:** Add to stir-fries like vegetables, fried rice, or curry stir-fries.



**Curry base:** Use as a spice base for rich curries such as Massaman or curry.



**Dry roast:** Season dry-roasted dishes like Kua Kling or herbal stir-fries.

### Svariest Ready-to-Cook Laab Spice



**Northern-style cooked Laab:** Toss with boiled or stir-fried meat, add fish sauce, lime, or boiled blood.



**Northern Nam Tok:** Season traditional spicy grilled meat salad.



**Clear soup Yum:** Use in clear spicy salads or broth-based dishes like chicken spicy salad.



**Laab dipping sauce:** Mix with fish sauce, lime, and chopped chili for a unique herbal dip.

### Svariest Ready-to-Eat Mala Spice



**Marinate protein:** Sprinkle on meat before grilling or roasting.



**Skewers:** Coat grilled items like mushrooms, tofu, or meatballs.



**Spicy stir-fry:** Add to dishes like Mala stir-fried vegetables or meats.



**Finish with flavor:** Dust over grilled or fried proteins like chicken wings for a spicy finish.