







**60+**

YEARS OF  
TASTEFUL LEGACY

**250+**

PRODUCTS

**650+**

SKUs

**25+**

THOUSAND + TONNES OF  
ANNUAL PRODUCTION

**60+**

COUNTRIES CHOOSE  
SUHANA SPICES





## THE JOURNEY OF THE TASTEMAKERS

India and Indians are known for their spirit of Atithi Devo Bhava (Guest is like God). Indian hospitality is centered around its delicious food and spices. Pravin Masalewale started a humble journey of serving authentic Indian taste to food lovers across the globe.

What started off as an entrepreneurial journey for Shri. Hukmichand Chordia and Late Smt. Kamalbai Chordia has today transformed into one of India's biggest food solutions company with a 60+ years legacy.

What has stayed constant across 6 decades and 4 generations is the spirit of serving authentic Indian food with love. Today, Pravin Masalewale through its numerous product categories and products serve Indian food and spices across the globe.

With a legacy of values, passion and taste, Pravin Masalewale continues to celebrate the authentic taste of India.

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### THE MAKERS BEHIND THE TASTE

Driven by a management team full of experience, energy and expertise, Pravin Masalewale is a trendsetter in the food segment.

**Shri. Hukmichandji Chordia, Founder**

**Shri. Vishal Chordia, Director, Strategy & Marketing**

**Shri. Rajkumarji H. Chordia, Chairman**

**Shri. Anand Chordia, Director, Technology & Innovation**

**Shri. Vishwa Chordia, Director (Suhana Seven Seas, International Business Division)**

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### FOUNDING PRINCIPLES

Ethics first • Best in best out • Value each buyer and value for each other

Customer's wish is our command • Endeavour to excel • Growth through partnering

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## Indian Food Trivia

No country in the world produces as many varieties of spices as India.

## SUHANA PURE SPICES

Spices are at the heart of great taste in any Indian food preparation. And from this land of spices, Suhana brings together a collection of the most pure spices that make every food preparation tastier and memorable. Made from authentically sourced raw materials, these pure spices are a must-have in the kitchen.



21  
variants

Mild Chilli Powder Kashmiri, Mild Chilli Powder, Hot Chilli Powder, Extra Hot Chilli Powder, Turmeric Powder (Saffron), Turmeric Powder (Golden Yellow), Turmeric Powder (Lemon Yellow), Coriander Powder, Coriander Cumin Powder, Cumin Powder, Kasoori Methi (Dry Fenugreek Leaves), Dry Mango Powder, Asafoetida Black, Ginger Powder, Black Salt Powder, Ginger Powder, Khandela Chilli Powder, Crushed (Pizza) Chilly Flakes Stemless, Whole Chilli (Stemless), Black Pepper Powder, White Pepper Powder



## Indian Food Trivia

The popular Chicken Tikka Masala is not an Indian dish. In fact, it was invented in Glasgow, Scotland.



## SUHANA SPICE MIX

Suhana's unique Spice Mix range allows the foodies to prepare and enjoy restaurant-styled dishes at home, in a matter of few minutes. From the best paneer delicacies to biryani, everything can be made in the Suhana kitchen at home.



Kashmiri Dum Aloo Mix, Shahi Paneer Mix, Rajma Masala Mix, Butter Chicken Mix, Dal Makhani Mix, Paneer Tikka Masala Mix, Mutter Methi Malai Mix, Shahi Malai Kofta Mix, Paneer Makhanwala Mix, Chicken Curry Mix, Lamb Curry Mix, Chicken Tikka Masala Mix, Paneer Butter Masala Mix, Saag Paneer Mix, Mutton Kolhapuri Mix, Vegetable Curry Mix, Mutter Paneer Mix, Chicken Tandoori Mix (Paste), Chicken Biryani Mix, Veg Biryani Mix, Mutton Rogan Josh Mix, Chicken Balti Mix, Vegetable Kadai Mix, Chicken Korma Mix, Chicken Jalfrezi Mix, Manchurian, Paneer Chilli, Paneer Chilli Dry, Chicken Chilli Dry, Paneer Tikka Masala Mix - Nong, Mutter Methi Malai Mix - NONG, Paneer Makhanwala Mix(Nong), Paneer Butter Masala Mix(NONG), Mutter Paneer Mix(NONG), Prawns Curry Mix, Chicken Handi Mix, Mutton Handi Mix, Egg Bhurji Mix, Egg Curry Mix, Mutton Biryani Mix, Fish Curry Mix.

### DAIRY FREE

Butter Chicken Mix, Chicken Balti Mix, Chicken Jalfrezi Mix, Chicken Korma Mix, Chicken Tikka Masala Mix, Dal Makhani Mix, Mutton Rogan Josh Mix, Paneer Butter Masala Mix, Paneer Makhanwala Mix, Paneer Tikka Masala Mix.

34  
variants



## Indian Food Trivia

Delhi has inherited secret recipes for Seekh Kebabs, which are hundreds of years old.



## SUHANA MUGHLAI RANGE

As food lovers experiment with food and try out new dishes and cuisines, Suhana New Blended Spices offer a unique variety of non-vegetarian dishes. Authentic in preparation and delicious in taste, this range of 9 New Blended Spices is a new range, especially for the connoisseurs of non-vegetarian food.



# 6

variants

Achar Ghost Masala Mix, Haleem Masala Mix, Nihari Masala Mix  
Paya Masala Mix, Seekh Kebab Masala Mix, Shami Kebab Masala Mix



## Indian Food Trivia

Pavbhaji originated in the 1850s in Mumbai, as a quick lunchtime dish for textile mill workers.



## SUHANA BLENDED SPICES

Blended Spices brings the authenticity of some of India's most treasured recipes and simplifies their preparation for the global connoisseurs of Indian dishes like Pav Bhaji, Chole, Sambar and more.



28  
variants

Chana Masala, Fish Curry Masala, Sambar Masala, Meat Masala, Chhole Masala, Chicken Masala, Biryani Masala, Garam Masala, Kitchen King Masala, Sabji Masala, Madras Curry Powder (Hot), Madras Curry Powder (Mild), Pav Bhaji Masala, Chat Masala, Tandoori Masala, Momo Masala, Chai Masala, Bombay Biryani Masala, Sindhi Biryani Masala, Kesari Milk Masala, Sandwich Masala, Kacchi Dabeli Masala, Jaljeera Masala, Panipuri Masala, Mauritian Masala, Ready Pickle Mix Masala, A-1 Rojana Masala (KLM), Paneer Masala, Rajma Masala, Dal Masala, Chicken Biryani Masala, Mutton Biryani Masala, Butter Milk Masala, Raita Masala, Black Pepper Powder, White Pepper Powder, Piri Piri Mix.



## Indian Food Trivia

The Portuguese introduced India to refined sugar. Prior to that, Indians used fruits & honey as sweeteners in sweets.



## SUHANA MITHAS RANGE

Indian sweets are loved everywhere, all around the world. Suhana Mithaas brings the most loved traditional Indian sweets to every corner of the world. With 5 popular sweet recipes, it's extremely easy for anyone with a love for Indian sweets to feast themselves at home. Make festivities special and regular days sweeter with Suhana Mithaas range.



# 5

variants

Suhana Sheer Khurma Mix, Suhana Gajar Halwa Mix, Suhana Kheer Mix, Suhana Gulab Jamun Mix, Suhana Besan Laddu Mix





## SUHANA DESSERT RANGE

The World of Suhana brings to you a delicious range of Desserts. Simple recipes which can be conveniently made at home make these products a delight for everyone with a sweet tooth. Enjoy our range of Custard Powders, Falooda Mixes and Jelly crystals.



8  
variants

Suhana Rose Falooda Mix, Suhana Shahi Falooda Mix, Suhana Zaffran Falooda Mix, Suhana Raspberry Jelly Crystals, Suhana Strawberry Jelly Crystals, Suhana Butterscotch Custard Powder, Suhana Vanilla Custard Powder, Suhana Caramel Custard Powder.



## Indian Food Trivia

In early days, banana leaves were used instead of moulds to prepare idlis in south India.

## SUHANA INSTANT MIXES

The best thing about Indian fast food is that it can be prepared quickly, but is deliciously filling. Suhana Instant Mix celebrates this rich tradition of Indian fast food with a popular range of South Indian dishes. Whether it's a quick snack, a heavy breakfast or a Sunday special meal, Suhana Instant Mix makes it very easy to enjoy desi fast food.



7

variants

Suhana Medu Wada Mix, Suhana Rice Idli Mix, Suhana Rava Idli Mix  
Suhana Dhokla Mix, Suhana Dosa Mix, Suhana Rice Dosa Mix, Chilli Bites Mix



## SUHANA HORECA RANGE



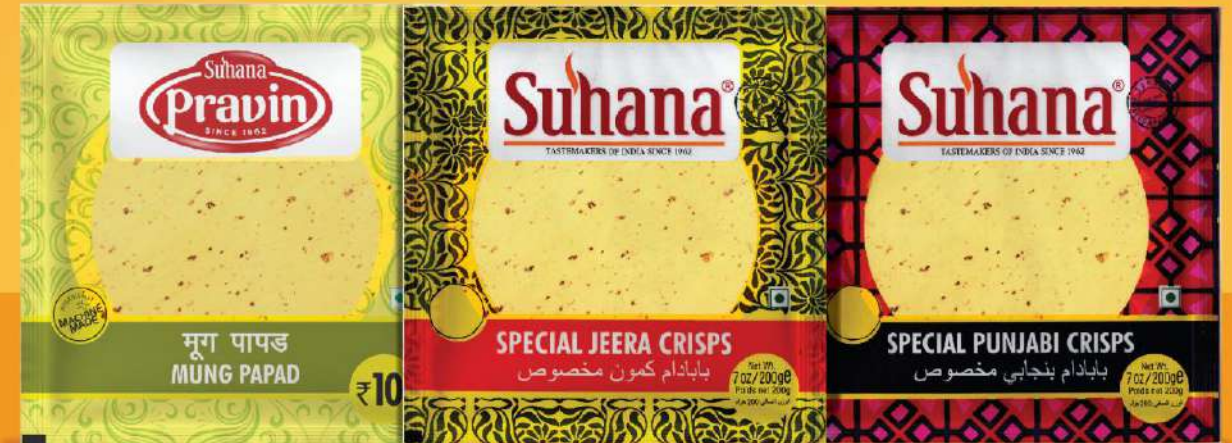


## Indian Food Trivia

Papad was found by an old man in 1915 in a small village of Tamil Nadu. Today, an Indian meal feels incomplete without a papad.

### SUHANA PAPAD

Papad is one of the most loved accompaniments for Indian meals. It's crispy, crunchy and tasty nature, makes it an important part of different Indian cuisines, from north to south. Suhana Papad brings together a fine range of traditional and modern flavours of papads, which will appeal to both the young and the old, in a household that loves the crunchiness of papads.



9  
variants

Garlic Green Chilli Crisps, Potato Green Chilli Crisps, Disco Crisps  
Plain Udid Crisps, Special Udid Crisps, Special Punjabi Crisps, Red Chilli Crisps  
Special Jeera Crisps, Mung Crisps



## Indian Food Trivia

There are around 15+ recipes of Poha around India & all of them are enjoyed as a much-loved breakfast.



READY TO EAT

With fast-paced lifestyles, the need for wholesome snacks is rising. Suhana Cuppa, a range of Ready to Eat authentic Indian fast food dishes, serves this hunger with tasty, delicious anytime snack options.



16  
variants

Poha Mix, Upma Mix, Cuppa Misal, Dal Chawal, Dal Khichadi, Dal Tadaka, Jeera Rice, Dal Tadaka + Jeera Rice, Masala Khichadi, Indori Poha Mix, Poha NONG Mix, Masala Bhat Mix, Veg Biryani Mix, Rice Sambar Mix, Idli Sambar Mix, Fried Rice Mix, Schezwan Rice Mix



## Indian Food Trivia

Indian pickles, have been a part of the culture & history for 4,000 years. There are around 165+ Indian pickle recipes.



## PRAVIN PICKLES

As India's most loved range of pickles, Pravin Pickles bring together a basket of happiness for every age group. More than 14 variants of pickles, cover the traditionally loved variants, while offering innovative variants that have become equally loved, over a period of time. While Mango pickle by Pravin leads the way in popularity, other pickle flavours and chunda variants have a great fan following too.



12  
variants

Pravin Mango pickle, Pravin Mixed Pickle, Pravin Lime Chilli Pickle, Pravin Brinjal Pickle, Pravin Chilli pickle, Pravin Garlic Pickle, Pravin Sweet Lime Pickle, Pravin Gor Kairi Pickle, Pravin Mango chutney, Pravin Spicy Mango chutney, Pravin Chunda, Pravin Red Chilli Garlic Paste, Thhoku Pickle, Avakkai Pickle, Crushed Mango Pickle (North Indian Style), Crushed Mango Pickle (South Indian Style)



## Indian Food Trivia

Chutneys originated in India as a way of preserving food from the harvest, and as part of Ayurvedic medicine.

## PRAVIN CHUTNEY

Accompaniments are an integral part of not just Indian meals, but also fast food. Pravin brings together a range of authentic chutney variants that add a tasty zing to some of the most loved fast food dishes. From Chaat to Bhel, these variants of tamarind and other flavoursome ingredients, make your much loved recipes, even better.



8

variants

Date Tamarind Chutney, Green Chutney, Bhelpuri Chutney, Delhi Chaat Chutney, Panipuri Chutney, Samosa Chutney, Tamarind Chutney, Schzewan Chutney



## Indian Food Trivia

Korma, the immensely popular mild, creamy meat dish, originated in the Moghul kitchens over the 10th to 16th centuries.



## SUHANA CURRY PASTE

Indian recipes have a tradition of taste that make them special. A special range of Suhana pastes makes it easy to add this authentic taste to many loved Indian recipes, without any delays. This range of special Suhana pastes gives a dash of authenticity to dishes like Lucknowi Biryani, Pav Bhaji and more.



8  
variants

Bombay Biryani Paste, Korma Curry Paste, Lucknowi Biryani Paste, Pavbhaji Paste, Puliogare Paste, Sambar Paste, Sindhi Biryani Paste, Vindaloo Paste, Tamrind Paste.



## Indian Food Trivia

India is the largest producer of tomatoes. In fact, more than 7,500 tomato varieties are cultivated in India.

## SUHANA PASTE & KETCHUP

Different types of sauces and pastes are integral to the preparation of Indian food, as ingredients and toppings. Suhana Paste & Ketchup Range caters to these needs of tangy, spicy and other variants of paste & ketchup. No Onion No Garlic variants are available to ensure all taste preferences are catered to, the world over.



13  
variants

Suhana Ginger Garlic Paste, Suhana Ginger Paste, Suhana Garlic Paste  
Suhana Tandoori Paste, Suhana Green Chilli Sauce, Suhana Red Chilli Sauce  
Pravin Kolhapuri Thecha, Pravin Tomato Ketch Up, Pravin Tomato Ketchup (NONG)  
Soya Sauce Asian.



## Indian Food Trivia

The use of turmeric dates back nearly 4000 years to the Vedic culture in India, where it was used as a culinary spice & had medicinal significance.



## SUHANA HEALTH RANGE

With health and immunity always a priority for people, simple products can help people improve them and fight illness. Made out of the simplest treasures from Indian kitchens, these products have a great nutritional and taste value, which make them very appealing for everyone.



5  
variants

Turmeric Latte, Moringa Powder, Suhana Jaggrey, Ghee, Suhana Saffron





## RECOGNITION & CERTIFICATION

With tremendous focus on authenticity, quality and variety, Pravin Masalewale continues to create many products that delight food lovers globally. At the same time, this commitment has created a legacy of award-winning products, which have received reputed national and international recognition.

### - AWARDS -



2011-2012 | 2015-2017



2013 | 2016-2017 | 2019

### CERTIFICATES



JULY 2022



AUG 2022



# The one-stop export partner for food brands.

A specialised service that ensures  
hassle-free export across the world,  
for food brands from India.

**Suhana**   
**SEVEN SEAS**  
INTERNATIONAL BUSINESS DIVISION





# Suhana®

## TASTEMAKERS OF INDIA



### THE PRAVIN GROUP

Pravin Masalewale • Chordia Food Products Limited • Pravin Sales Division  
• Kamal Industries • Vishwanand Kendra • Maven Tech Services • Indico Ventures Lab Pvt. Ltd.  
• The Eco Factory Foundation • Adya Herbal • Aveer Foods

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