



Yael Amari
FURNITURE



श्री
Sagas Spices®

Rasoi Ke Rang, Sagas Ke Sang

Exporter of Spices

About Us

श्री Sagas Spices — the flavourful brainchild of the **Shri Sagas** legacy — is a trusted name in Mumbai, Maharashtra, celebrated for delivering **superior quality whole, ground, and blended spices**.

Our journey began with in-depth research on **Curcumin extract** and its extraordinary health benefits. While sourcing only curcumin without our own farmlands was challenging, it opened the doors to a bigger dream — bringing the **diverse magic of Indian spices to every kitchen**.

From that vision, **Sagas Spices** was born — offering an extensive range of premium spices for both **domestic and international markets**. Beyond our own brand, we also specialise in **private labeling** and **contract manufacturing**, partnering with businesses to bring their spice brands to life with our quality and expertise.

Whether it's a single pinch or a full product line, our promise is the same: authentic taste, uncompromised quality, and a sprinkle of tradition in every blend.

Because here, it's more than just spices — it's **Rasoi ke rang, Sagas ke Sang**.

श्री is used to denote utmost respect in Indian language

Vision



Global Trust in Every Pinch

To be the world's most trusted Indian spice brand.



Heritage on Every Plate

Taking the essence of India's spice heritage to kitchens across the globe.

Value Proposition



Legacy You Can Trust

60 years of Shri Sagas excellence, now bringing premium spices to the world.



Full-Spectrum Offerings

Whole, ground, and blended spices crafted for flavour, aroma, and consistency.



Business-Ready Solutions

Private labeling and contract manufacturing with world-class quality standards.



From India, For the World

Authentic taste, innovative processing, and seamless supply to global markets.



SUPERIOR QUALITY



NO PRESERVATIVES



NO ARTIFICIAL
COLOR

Why Us?



ORGANIC SOURCING



SUSTAINABLE
PACKAGING



PACKED WITH HYGIENE
AND SAFETY



Whole and Processed

Bishop's Weed

(*Aegopodium podagraria*)



Origin: The Middle East and Indian subcontinent.

Description:

Also known as Ajwain, the one from Sagas Spices has pungent and bitter taste, highly serving medicinal purposes.

Uses of whole:

- Parathas and fried Indian snacks,
- Strengthens uterus walls & gut health



Cumin Seeds

(*Cuminum cyminum*)



Origin: Mediterranean region & Egypt

Description:

Jeera, a medicinal herb, is a staple pantry ingredient. Cumin seeds of Sagas Spices has warm and earthy yet bittersweet aroma with light citrus overtones.

Uses of Seeds:

- Indian curries and chutneys,
- Soups and pickles
- Weight loss



Green Cardamon

(*Elettaria cardamomum*)



Origin: Moist forests of Southern India

Description:

Green Cardamom from Sagas Spices has a warm, slightly intense fragrance and have highly aromatic flavour .

Uses:

- Traditional Indian sweets
- Masala chai
- Soaps, creams & perfumes



Fennel Seeds

(*Foeniculum vulgare*)



Origin: Southern Europe and Asia Minor

Description:

Fennel seeds of Sagas Spices are pale green seeds faintly sweet and has refreshing aroma. It adds a strong aroma to your dish.

Uses:

- Soups sauces
- Cakes, desserts and drinks,
- Purifies the blood
- Improves eyesight



Sesame Seeds

(*Sesamum indicum*)



Origin: Africa, India

Description:

Sesame seeds have a mild, nutty, and sweet flavor with a satisfying crunch. Sagas Sesame is ideal for both cooking and garnishes.

Uses of Powder:

- Breads, sweets (til laddoo)
- Tahini
- Stir-fries
- Salads; supports heart health and digestion

Mustard Seed

(*Brassica juncea* (brown), *Brassica nigra* (black), *Sinapis alba* (white))



Origin: Mediterranean region

Description:

Mustard seeds are tiny, round, and range from mild to pungent in taste. Sagas Mustard gives a spicy, earthy kick to dishes.

Uses of Powder:

- Tempering
- Pickles
- Curries
- Chutneys
- Mustard oil
- Condiments

Black Pepper

(*Piper nigrum*)



Origin: Malabar Coast, India

Description:

Black Pepper, "King of Spices," gives warmth and sharpness with a robust aroma, citrus and woody undertones.

Uses of Powder:

- Soups, curries
- Spice blends (garam masala)
- Marinades
- Salads
- Seasoning

Cloves

(*Syzygium aromaticum*)



Origin: Indonesia, Madagascar, Zanzibar

Description:

Cloves are dried flower buds, intensely aromatic with sweet, woody, and slightly numbing taste.

Uses:

- Curries
- Biryani
- Garam masala
- Tea
- Pickling
- Baking

Powders and Blends

Turmeric Powder

(*Curcuma Longa*)



Origin: India

Description:

Also known as haridra. Turmeric powder by Sagas Spices has a warm, bitter, black pepper-like flavor and earthy, mustard-like aroma.

Uses of Powder:

- Fragrance,
- Aroma to dishes,
- Cosmetics like a face mask,
- Homemade soaps
- Turmeric latte



Coriander Powder

(*Coriandrum sativum*)



Origin: Italy Southern Europe & Northern Africa to Southwestern Asia.

Description:

Coriander powder of Sagas Spices, is vibrant and strong with mild aroma that instigates the appetite.

Uses of Powder:

- South Indian preparations,
- used in Ayurveda for stomach related ailment

Red Chilli Powder

(*Capsicum annuum*)



Origin: Mexico

Variants : Spicy, Medium spicy, Kashmiri

Description:

Chilli powder from Sagas Spices adds sharp to moderate flavour, along with red glow to your dish. Its capsaicin content ensures that a little goes a long way, chilli-ing up every plate.

Uses of Powder:

- Indian cuisine to make foods spicy
- home remedies for skin and hair problems



Garam Masala Powder

Origin: Northern India

Description:

The components of the mix are toasted, then grounded together. This flavourful-spice blend from Sagas Spices has pungent and strong aroma of spices.

Uses:

- Added to curries
- Ayurvedic medicine
- Boosts immunity



Sagas Hyderabad Spice Mix

(*Biryani Masala Powder*)



Origin: Hyderabad, India

Description:

A sophisticated blend of traditional spices capturing the true flavors of Hyderabad Biryani. Brings layered aroma, taste, and vibrant color to rice dishes

Uses of Powder:

- Hyderabad biryani
- Pulao
- Fried rice
- Marinades
- Veg and non-veg biryanis

Sagas Spicy Sprinkle

(*Chat Masala*)

Origin: India

Description:

A tangy, spicy and slightly salty blend with dried mango powder, black salt, cumin, and other spices. Instantly lifts up salads and snacks.

Uses of Powder:

- Fruit salads
- Chaats
- Raita
- Lemonades
- Roasted nuts
- Street foods



Sagas Nawabi Spice



Origin: India

Description:

An aromatic, rich blend designed to bring out royal flavors in chicken recipes. Offers warmth, complexity, and depth.

Uses of Powder:

- Chicken curries
- Tandoori dishes
- Kebabs
- Gravies
- Stews

Curry Powder

Origin: Indian subcontinent (British adaptation)

Description:

A flavorful blend of spices like coriander, cumin, turmeric, fennel, and red chilli, offering an earthy, mildly spicy profile. Sagas Curry Powder brings color, warmth, and depth to a variety of recipes.

Uses of Powder:

- Curries
- Soups
- Rice
- Marinades
- Stir-fries



Powders and Blends

Royal Garam Masala



Origin: India

Description:

A rich, aromatic version of traditional garam masala, with extra focus on premium, whole spices. Balanced, flavorful, with warm undertones.

Uses of Powder:

- Finishing touch in curries
- Biryanis
- Gravies and festive dishes

Sagas Rajasthani Delight (Kachori Masala)



Origin: Rajasthan, India

Description:

Authentically crafted spice mix recreating Rajasthan's signature snack. Earthy, pungent, and bold with a hint of sweetness

Uses of Powder:

- Kachoris
- Namkeen stuffed pastries
- Dal
- Roadside snacks

Sagas Grand Roast Masala



Origin: India

Description:

Heady blend of warming, aromatic spices designed to enhance roasted and slow-cooked meats. Deep, smoky, and robust.

Uses of Powder:

- Roast meats
- Mutton curry
- Keema
- Marinades
- Gravies

Sagas Tandoori Paneer Blend (Paneer Masala Powder)



Origin: North India

Description:

Special blend for tandoori-style tenderness in paneer dishes. Slightly tangy, smoky, and spicy-sweet.

Uses:

- Tandoori paneer
- Tikka
- Curry
- Grilled and Roasted cheese recipes

Sagas Bhaji Blast (Pav Bhaji Masala)



Origin: India

Description:

Zesty, complex masala elevating the traditional flavor of mixed vegetable bhaji. Balanced warmth and brightness.

Uses of Powder:

- Vegetable bhaji
- Pav bhaji
- Mixed curries
- Stir fries

Sagas Dahi Delight Masala (Raita Masala)



Origin: India

Description:

Custom blend for seasoning yogurt raita—adds tang, zest, and a touch of heat for perfect balance

Uses of Powder:

- Raita
- Salads
- Dips
- Potato and Cucumber salads

Coriander Cumin Powder (Dhana Jeera)



Origin: India

Description:

A flavorful blend of roasted coriander and cumin, this powder from Sagas Spices balances citrusy tones of coriander with the earthy warmth of cumin.

Uses of Powder:

- Curries
- Dals
- Vegetables
- Marinades
- Salad dressings

Sagas Dakshin Masala (Sambar Masala)



Origin: South India

Description:

Spicy-tangy, aromatic masala using roasted lentils, chilli, coriander, and fenugreek to give sambar its authentic southern flavor.

Uses of Powder:

- Sambar
- Rasam
- South Indian curries
- Lentil stews

Whole and Blends

Black Cardamom

(*Amomum subulatum*)



Origin: Eastern Himalayas, Northeast India, China
Description: Black Cardamom, also known as "Badi Elaichi," features large pods with a smoky, earthy flavor and a cooling menthol undertone. Its aroma is bold and resinous, perfect for hearty dishes.
Uses:
 • Biryani
 • Meat stews
 • Pulaos
 • Dal makhani; imparts robust depth and aroma.

Sagas Subzi Swaad Masala

(*Sabji Masala*)



Origin: India
Description: All-purpose mixed vegetable spice blend, subtly aromatic with gentle heat—designed to elevate daily sabzi preparations.
Uses:
 • Vegetable curries
 • Dry veggies
 • Stir fries
 • Stuffed vegetables

Cinnamon Roll & Cassia

(*Cinnamomum verum* or *Cinnamomum cassia*)



Origin: Sri Lanka, Southeast Asia, China and Vietnam
Description: Sagas Cinnamon Rolls have a mild sweet, woody scent, and delicate spicy-sweet taste, perfect for both sweet and savory recipes. Cassia bark is thicker, harder, and spicier than true cinnamon, with a distinct, pungent aroma.
Uses:
 • Curries
 • Masala blends
 • Stews
 • Aromatic rice dishes.

Sagas Street Chole Masala

(*Chole Masala*)



Origin: North India
Description: A potent, spicy blend capturing bold Delhi street-style chickpeas. Touches of pomegranate, anardana, and black salt for true authenticity.
Uses:
 • Chole (chickpeas)
 • Chaat
 • Gravies
 • Street food

Sagas Dilli Rajma Blend

(*Rajma Masala*)



Origin: Delhi, India
Description: Aromatic and hearty blend true to North Indian rajma (kidney bean) style. Rich, robust and slightly smoky.
Uses of Powder:
 • Rajma
 • Kidney bean curries
 • Gravies

Cumin Powder

(*Cuminum cyminum*)



Origin: Mediterranean
Description: Sagas Cumin Powder is finely ground, warm, nutty, and slightly citrusy, adding aroma and depth to various cuisines.
Uses:
 • Curries
 • Dals
 • Spice mixes
 • Raita
 • Salads
 • Chaats; Aids Digestion



Shelf Box

All pouches are available in 100 gm, 250 gm, 500 gm & 1 Kg



Reviews

 Manish Surana

★★★★★

Good product

Reviewed in India on 2 October 2020

Good product with excellent packing and quality. It should be used for good taste by every household. It is export quality.

Helpful

Report

 Tanvi Mohlay

2 reviews

★★★★★ 6 months ago

Positive: Professionalism, Quality, Responsiveness, Value

Their products are of amazing quality. The packaging that they are offering are zip lock pouches which are the very convenient to use and ensures the freshness of the spices for a long period of time.

The spices that I've tried are coriander powder, red chilly

 Siya Jain

★★★★★

Excellent product

Reviewed in India on 2 October 2020

Very very nice product

I have tried many other brands before But this one is outstanding Totally satisfied with the quality.

Helpful

Report

 Amazon Customer

★★★★★

Finally its available on amazon.

Reviewed in India on 12 October 2020

Top quality product. Now that it's on amazon it will be easier for me to order. Everyone at home loves sagas spices

Helpful

Report

 Anshum Agarwal

3 reviews

★★★★★ 8 months ago

Positive: Professionalism, Quality, Responsiveness, Value

 Jain Eatouts

Local Guide · 25 reviews · 186 photos

★★★★★ 7 months ago

Positive: Quality

Have tried their Red Chilli Powder, Turmeric Powder and Coriander Powder. They are of great quality and quantity. They come in zip lock pouches which are great to lock the freshness of the spices.

 Gourmistan Foodblog

1 review · 1 photo

★★★★★ 7 months ago

Positive: Professionalism, Quality, Value

We have tried their Chilli Powder, Turmeric Powder and Coriander powder, wonderful quality ! No chemicals or any kind of adulteration. Adds to amazing flavour in curries. Must recommendation for all.



 Adish Jain

Local Guide · 56 reviews · 339 photos

★★★★★ 7 months ago

The spices that they served is really amazing . I love the product very much .

Red Chilli Powder and Turmeric powder is my personal favourite.

 Siya Jain

1 review

★★★★★ 7 months ago

Positive: Professionalism, Quality

In love with the product!!!

 Naitik Shah

★★★★★

Fresh aroma with affordable price

Reviewed in India on 9 October 2020

Product have a fresh aroma. It gives a nice flavor to my food also loved their packaging, it is air-tight and can be resealed, so we don't need to transfer them to a different box, which saved time and a box too and price of the product is very economical and affordable.

Helpful

Report

 Daksh Choudhary

★★★★★

Good Product

Reviewed in India on 11 October 2020

Great quality and it's price is on lower side compared to market price. One should just go for it. Great spices!

Helpful

Report

 Shipra Goyal

★★★★★

Satisfied and authentic product

Reviewed in India on 4 October 2020

Very nice product and taste good. I have tried many organic spices but this one looks authentic and I am very much satisfied.

Helpful

Report

 Amazon Customer

★★★★★

Good n Pure Quality

Reviewed in India on 6 October 2020

Good N Pure Quality after tested feel good test now we decide use regularly these company product Dinesh Baheti Bhillwara

Helpful

Report

 Ria Jain recommends Sagas Spices.

26 Sep 2020 · 🌐

Really like their spices. They come in zip lock pouches which helps lock in the freshness of the spices. Tried their Red Chilli powder, turmeric powder and coriander powder. All of them were of great quality.

 Amazon Customer

★★★★★

Finally its available on amazon.

Reviewed in India on 12 October 2020

Top quality product. Now that it's on amazon it will be easier for me to order. Everyone at home loves sagas spices

Helpful

Report

 Bhupendra Verma recommends Sagas Spices.

27 Oct 2020 · 🌐

Pure and Natural Spices . Product quality, taste, quantity good. Sagas Spice have very good aroma and taste. (Coriander powder, Red Chilli powder, and turmeric powder). Product cost economical. Overall experience good. Definitely order again.



 Ayushi Choudhary

★★★★★ 7 months ago

Positive: Professionalism, Quality, Responsiveness, Value

Our Presence

Pan-India Presence

Sagas Spices proudly delivers its products across India through government bodies, private enterprises, and social organizations. Our growing distribution network spans every region, bringing authentic Indian flavors to diverse markets.

- **North India:** Haryana, Delhi, Rajasthan
- **East India:** Bihar
- **West India:** Gujarat, Goa, Daman & Diu, Maharashtra, Dadra & Nagar Haveli
- **South India:** Karnataka, Andaman & Nicobar Islands
- **North-East India:** Assam, Arunachal Pradesh



Outside India Presence

We proudly deliver our products worldwide, ensuring a seamless and engaging experience for our customers.





All the products available in sustainable packaging
Bulk Packaging available for 10Kg, 25Kg, 30Kg and 50Kg

Contact Us

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श्री

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Connecting You For Every Step



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"Spice a dish with love and it pleases
every palate."

-Plautus