



HO
RE
CA
SOLUTIONS

ABOUT US

Founded in 2017 by a group of friends, My Secret Spices is dedicated to offering top-quality, chemical-free sterilized pure spices, blended spices, and marinades. Our products meet the highest international quality and safety standards, ensuring unmatched freshness, flavor, and purity. Sourced from the finest farms, our pure spices and expertly crafted blends elevate every dish with the authentic taste of Indian tradition.

At My Secret Spices, we are deeply committed to social responsibility with special emphasis on empowering women in rural Udaipur through the craft of spice-making. Our bulk packaging solutions cater to businesses of all sizes, providing the same high-quality spices that define our brand. Our goal is to make My Secret Spices a synonym for purity, tradition, and innovation by guaranteeing freshness and flavor in every order.



Our leadership team brings a wealth of experience and expertise:

An innovator with over 20 years of experience in the food and beverage industry, leads efforts in R&D, Product Innovation, Manufacturing, Process Developments, and Transformations.

Harish Joshi
Co-Founder & CEO



A Chartered Accountant, serial entrepreneur, and former CFO of a leading consumer goods company, he heads Finance, Legal, and Operations while managing key partnerships.

Deepak Parihar,
Co-Founder & Director



A senior taxation bureaucrat and chemical engineer, he provides leadership and expertise in strategy.

Abhishek Sinha,
Co-Founder & Director



A Chartered Accountant with over 18 years of experience in accounting. He contributes his extensive expertise to the financial management and growth of the company.

Manish Dani,
CA(Chartered Accountant)



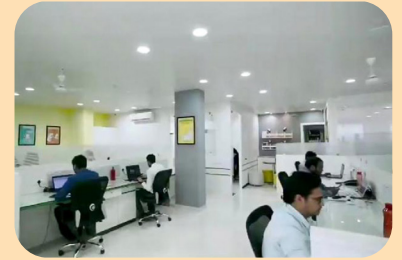
OUR VALUED CLIENTS

We take pride in partnering with some of the most esteemed brands across industries. Their trust in our commitment to quality and excellence inspires us every day. Below are just a few of the renowned names we proudly serve.



RESEARCH & DEVELOPMENT

Our ideas are born with the help of a team of expert technologists, food scientists, chefs, and nutritionists who work closely with our customers to create a diverse range of products. Our team is dedicated to constantly innovate new products, and we have a fully-equipped food lab and tasting kitchen that replicates actual operational conditions for testing product's functional performance. Through scientific research and rapid innovation, we strive to create a variety of spices and condiments.



PRODUCTION INFRASTRUCTURE

At My Secret Spices, we place a strong emphasis on authenticity as a brand value. To achieve this, our state-of-the-art plant is equipped with stainless steel equipment and follows strict hygiene and safe manufacturing practices. We minimize human interaction in the manufacturing process to ensure consistency and quality. Our premises are built in compliance with food factory bylaws and include foreign contamination traceability systems such as magnetic separators and metal detectors.

We implement a comprehensive system that monitors the entire process, from raw material purchase to quality control, product development, production, and finished goods. Every item is closely monitored and coded to ensure end-to-end traceability and prevent any loss of information. We adhere to FSSAI norms, including ISO 22000:2018, to ensure the highest standards of food safety.



RAW & PACKAGING MATERIAL SUPPLY CHAIN

At My Secret Spices, we take great care in sourcing our raw materials and packaging supplies. We work with approved vendors who supply us with the highest quality ingredients, ensuring authenticity and consistency in our products. Every supplier is ISO certified and audited for their food safety and quality compliance capability, giving us complete confidence in the safety and quality of our materials.



CHEMICAL-FREE STERILIZATION

My Secret Spices uses the dry heat sterilization method without chemicals, a cutting-edge technology employed for the treatment of agricultural commodities. This method utilizes high temperatures to effectively eliminate harmful micro organisms, pathogens, and pests, while maintaining the quality, nutritional value, and freshness of the products. By using dry heat sterilization, we ensure a safer, more sustainable, and eco-friendly approach to preserving agricultural commodities, ultimately contributing to the betterment of the food supply chain.



QUALITY ASSURANCE

As an ISO 22000:2018 & ISO 9001:2015 certified company, My Secret Spices is committed to providing customer satisfaction through our engagement with FSSAI and ISO-certified raw and packaging material suppliers. We believe that premium taste and authenticity go hand-in-hand, and our quality assurance team examines all raw materials and finished products to ensure consistency and the highest standards of quality. We incorporate stringent quality checks and standard operating procedures to deliver the best quality products to our customers. Our product quality is also verified through NABL-certified labs, ensuring that our customers receive only the best. We take allergen management seriously and have implemented a system to guarantee the absolute safety of all My Secret Spices products.



SOLUTIONS FOR HORECA

At My Secret Spices, we offer a wide range of high-quality seasoning and spices solutions to our clients, including pure spices, blended spices, seasonings, marinades, and sprinklers. Our carefully crafted products are designed to elevate culinary creations and enhance your product offerings. By partnering with us, you can ensure a delightful taste experience along with unparalleled quality that will set your business apart in the competitive food and beverage industry.



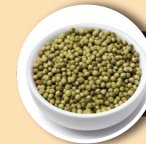
PURE SPICES WHOLE/COARSE/POWDER



Red Chilli



Kashmiri Chilli



Coriander



Black Pepper



Green Cardamom



Turmeric



Ginger



Cumin



Cinnamon



Clove



Mace



Himalayan Bay Leaves



Black Cardamom



Longi Mirch

And Many More....

BLENDED SPICES



Shahi Garam Masala



Royal Garam Masala



Jeeravan Masala



Tandoori Masala



Pav Bhaji Masala



Biryani Masala



Kitchen King Masala



Sambar Masala



Chat Masala



Rajma Masala



Chhole Masala



Pani Puri Masala



Shahi Paneer Masala



Dal Makhani Masala



Sabji Masala



Meat Masala



Chicken Masala



Tea Masala



MARINADES/SEASONING/SPRINKLERS



Tandoori Marinade



Cajun Breading Mix



Extra Hot & Spicy Marinade



Hariyali Marinade



Afghani Marinade



Peri Peri Marinade



Achari Marinade



Oregano Sprinkler



Garlic Bread Seasoning





GoodDot Spices PVT.LTD.

Factory Address:

(An ISO 9001:2015 & ISO 22000:2018 Certified Company)
G-1-155, RIICO Industrial Area, Gudli, Udaipur,
Rajasthan-313024, INDIA

Register Office:

2nd Floor, Crossway Building, Near
Forum Celebration Mall, Udaipur - 313001



+91 8905444779 , 9773358069



sales@mysecretspices.com



www.mysecretspices.com



SCAN FOR MORE