

TURMERIC

Haldi is the heart of Indian spices. Even our heart beats for Turmeric. True to its taste, CurryBuds Turmeric stands tall amongst all.



₹10 Sachets

100 gms

200 gms

500 gms





₹10 Sachets

100 gms 200 gms

500 gms

CORIANDER

Currybuds Dhaniya powder is greatest quality and its in taste and smell.

RED CHILLI

Currybuds Red chilli leaves behind good taste and happy memories, not stains and vagaries.



RED CHILLI

500 g

POWDER

₹10 Sachets

100 gms

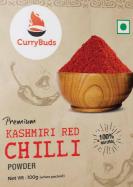
200 gms

<u>5</u>00 gms

KASHMIRI CHILLI POWDER

The kashmiri chilli is smaller, rounder and less pungent, but gives a bright red color to the food. They are farmed for their high color retention. Kashmiri Chilli CurryBuds Kashmiri chilli is sourced directly from the farms. Its freshness will quantify the quality and colour of the dish.





MEAT MASALA

Meat when cooked properly becomes



a food of paradise. Currybuds Meat Masala gives the meat the required taste and texture which will make a foody drool over it.

CHAT MASALA

Currybuds
Chaat masala being
true to its name adds
a tinge to the food which makes
the food finger-licking good.



KASURI METHI

Yummy on tongue and soft on stomach, CurryBuds Kasuri Methi enhances the taste of the food. The must of all spices, kasoori methi from Currybuds is an essential for every kitchen.

KITCHEN KING

Currybuds Kitchen
King masala is the
apt choice for the Kitchen Queens
and Kings alike. It makes the
dishes King like.

JEERAVAN



CHANA CHOLA MASALA

Why travel to chandni chowk to have the best of chola bhatura when you can have the authentic taste of Chana Chola in your Kitchen by CurryBuds Chana . Chola masala.



CHICKEN MASALA

CurryBuds Chicken Masala is the most important ingredient of chicken masala curry. Without it the dish would feel incomplete.

GARAM MASALA

The aroma and taste of food cooked with Currybuds Garam Masala will make your house a hub for house-warming parties.

Top Notch Machinery & Clean Preparation Environment

Precise Multistage Processing

Best quality spice sourcing

No added colors & Preservatives

Excessive Testing To Match Highest Quality Standards

> Natural Aroma And Color

WHY CHOOSE CURRYBUDS?





Private labelling is a business model where a manufacturing company provides outside opportunities to other entrepreneurs to brand the company's products as per

Currybuds' golden opportunity through the services of private labelling of our quality products is a remarkable platform. This service will help interested entrepreneurs get handsome returns because of the reliable quality of Currybuds products.

Contact us to know more about the benefits of Private Labelling with Currybuds.





With our varied products which form the heart of Indian cuisine, and along with all the essential licenses such as



our products have been certified of being of great quality.

WE WOULD LIKE TO PARTNER WITH











Hoteliers | Restaurants | Caterers | Exporters | Local Vendors

Who along with us would like all to have the authentic "taştɛ of india".

FOR FEEDBACK & QUERIES

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