



Sourcing

Research & Development

Innovation

YOUR CHOICE EVERYDAY

Chilli Garlic
Rangy Tomato
Mexicana Cheese
Peri Peri
Kekha Chaska
Chatapata
Jalapeno Lime
Kurkure
Parailla
Cream & Onion
Shoot Masala

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- Mushroom**
Lemon Pepper
Mexican Fajitha
Popcorn Masala
Chipotle
Italian Herb
Pizza Seasoning
Smokey Red Chilli
Cajun Spice Sprinkler
Tandoori Sprinkler
Smoke & Spicy
Nacho Cheese Sprinkler
Habenero Tobasco
BBQ Chilli Sprinkler
Caribbean Jerk
Carolina Mustard
Aloo Bhujia
Chilli Sesame Sprinkler
Panjabi Tadka
Hot & Spicy sprinkler
Teriyaki



Malabar Spice Mix
Chettinad
Kaftha Arabian
Mexican Chipotle
Spicy BBQ
Taco
Sheesh Tawook
Achari
Korean Marinade
Grill Chicken
Chicken Shwarama
Meat Shawarma
Beef Shawarma
Pepperoni
Texmex
Hot Wings
Arabic 7 spices

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- For Use: Fry with 2% Oil & water.
- SHELF LIFE
9-12
Months
- ED KEN**
- & Spicy Marinade



Direction for Use:
Breeder Conc.:
Mix 1 part with 10 part of maida
Batter:
Mix 1 part of batter with 1.5 part of chilled water

SHELF LIFE
6
Months

**TASTE
ENHANCER**

-
- ENHANCER**
- Premium Aromat**
Aromatic
Courise Seasoning (MSG repl)
Veg Broth
Chicken Broth
All Purpose Seasoning
Umami Seasoning
Premium Lime Seasoning

SHELF LIFE
9-12
Months

Garam Masala
 Vangibath
 Puliogare
 Lemon Rice
 Chaat Masala
 Chole Masala
 Kitchen King
 Meat Masala
 Chicken Masala
 Fish Masala
 Pav Bhaji Masala
 Chicken Pepper Masala
 Madras Curry Masala
 Momos Masala
 Sabji Masala
 Kabab Masala
 Bisibelebath

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- Kabab Masala**
Bisibelebath
Biryani Masala
Egg Curry Masala
- USE EVERYDAY**
- SHELF LIFE**
1
Month
- SPICED RANGES**
- Black Pepper**
Chaats
Cumin
Garlic
Fruits
(Orange, Pineapple,
and Fruits etc.,)



Spice
WHOLE

Chilli Spicy
Kashmiri Chilli
Cardamom Green & Black
Clove
Cinnamon
Star Anise

- Cinnamon**
Star Anise
White & Black Pepper
Nutmeg
Coriander
Mace
Cumin

Coriander
Mace
Cumin



RICE SEASONINGS

Chicken Biryani
Dum Chicken Hyderabad Biryani
Dindigul style Biryani
Vegetable Biryani
Mexican Rice
Szechuan Rice
Latin Citrous Chilli Rice
Mutton Biryani

Direction for Use:
Use 5% to 10% Dosage

SHELF LIFE
12
Months



SAUCE SEASONINGS

Pizza & Pasta
Tomato Ketchup
Tomato Sauce
Alfredo Sauce
White Sauce
Frank Hot Sauce
Arabiatta
Chilli Chicken sauce
Hot Garlic
Demiglace-Whisk & Serve
Spicy Chipotle
Tandoori
Peri Peri
Frank Buffalo Sauce
Vindalo Sauce
Makhani sauce

Direction for Use:
Mix 1 part of sauce seasoning into 3 part of water boil to avoid lumps for 2 to 3 minutes, till sauce become thick

SHELF LIFE
6-9
Months



GRAVY BASE SAUCE

Red Gravy
Yellow Gravy
White Gravy
Brown Gravy
Chicken Base
Biryani Gravy
Salan Gravy

Direction for Use:
Mix 1 part gravy base with 3 parts boiling water. Stir well and boil for 2 to 3 minutes to prevent lumps and allow the sauce to thicken.

SHELF LIFE
6
Months



NOODLES & PASTA SEASONINGS

Magic Masala
Manchurian
Hot Garlic
Korean
Szechuan
Pasta
Curry Noodles Masala

Direction for Use:
Use 5% to 8% Dosage

SHELF LIFE
12
Months



BREAKFAST CEREALS (READY TO COOK)

Upma
Poha
Millet

Direction for Use:
Mix 1 part breakfast cereal with 1 part boiling water. Let it sit for 4 minutes, then stir well and consume.

SHELF LIFE
6-9
Months



SOUP SEASONINGS

Szechuan Chilli
Hot & Sour
Hot Garlic
Tomato Shorba
Cream of Chicken
Manchurian
Cream of Mashroom
Tomato Vindaloo
Tomato & Basil
French Onion
Lentil
Phad Thai
Sweet Corn
Mixed Vegetables
Chicken Base Soup

Direction for Use:
5% to 8% Dosage

SHELF LIFE
9-12
Months



SAUSAGES

Hot Italian
Frankfurter
Pepporoni Sausage
Smokey Chicken sausage
Beef Sausage
Chicken Patty Sausage

Direction for Use:
5% to 8% Dosage

SHELF LIFE
9-12
Months



BAKERY

Premium Pizza Dough
Blends
Traditional Pizza Dough
Blends

SHELF LIFE
6
Months



HERBS & SPICES

Oregano
Chilli Flakes
Basil
Thyme
Marjoram
Sage
Rosemary
Parsley
Chives
Tarragon
Sumac

SHELF LIFE
12
Months



Secret Recipes™

YOUR CHOICE EVERYDAY

We bring you an exclusive range of seasoning products designed to satisfy both your taste and health needs. Our collection offers an exciting variety of authentic Indian spice blends - each a unique combination of aromatic spices, spice extracts, and flavoring agents. Ingex Foods enhances the flavor of a wide variety of dishes, tailored to suit individual taste preferences.

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