



7 SIZZLES™

— FOODS —

By J K Overseas

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ABOUT US

'7 SIZZLES' is Indian brand with varieties of quality food ingredients. Starting with a variety of spices and herbs, today our brand has over 50 products across categories including Salt, Seasonings, Blended Mixes, etc.

7 SIZZLES offers a comprehensive range of Indian foods for exports. Apart from basic and blended masalas, we also offer a range of Salt, Herbs, Seasonings. No matter where you are, we will ensure that you are never too far away from the taste of India.

As a reputed brand, we understand quality requirements of Product and Packaging. With our attractive packing, we have set a new trend in the Indian spice market. We already have over 15 different varieties of packing. We are stay well updated with latest trends in Food Packaging.

Today, with the world becoming a village, different cuisines across the globe have transcended borders and with that our product portfolio too has expanded to cater to international palates.

Thank you for accepting us. We are grateful to our consumers worldwide.







Ajwain (Carom Seeds)

1. Botanical Name - *Trachyspermum ammi*
2. Family Name - Umbellifers
3. Flavor Characteristics - More sharp and pungent



All Spice

1. Botanical Name - *Pimenta dioica*
2. Family Name - Myrtaceae
3. Flavor Characteristics – As especially Cinnamon, Cloves, Ginger and Nutmeg



Bay Leaf

1. Botanical Name - *Laurus nobilis*
2. Family Name - Laurels
3. Flavor Characteristics - Pungent and have a sharp Bitter taste.



Black Pepper

1. Botanical Name - *Piper nigrum*
2. Family Name - Piperaceae
3. Flavor Characteristics - Sharp, Penetrating Aroma, Woody, Piney



Cambogia

1. Botanical Name - *Garcinia gummi-gutta*
2. Family Name - Guttiferae
3. Flavor Characteristics - More Sour Taste



Caraway (Black Cumin Seed)

1. Botanical Name - *Carum Carvi*
2. Family Name - Apiaceae
3. Flavor Characteristics - Highly Aromatic and Mild Anise Flavor



Cardamom

1. Botanical Name - Elettaria cardamomum
2. Family Name - Zingiberaceae
3. Flavor Characteristics - Citrusy, Minty, Spicy, and Herbal all at the same time.



Celery seeds

1. Botanical Name - Apium graveolens
2. Family Name - Apiaceae
3. Flavor Characteristics - Herbaceous and Savory Flavor



Red Chilli

1. Botanical Name - Capsicum annum
2. Family Name - Solanaceae
3. Flavor Characteristics - Pungency, Producing Mild to Intense Spicy



Cinnamon

1. Botanical Name - Cinnamomum verum
2. Family Name - Auraceae
3. Flavor Characteristics - Warm, Sweet Flavor and Pungent Aroma



Clove

1. Botanical Name - Syzygium aromaticum
2. Family Name - Myrtaceae
3. Flavor Characteristics - Taste is Pungent, Strong and Sweet with a Bitter, Astringent flavor



Coriander

1. Botanical Name - Coriandrum sativum
2. Family Name - Umbellifers
3. Flavor Characteristics - Aromatic spice with a Sensually Musky scent, Flavor is



Cumin

1. Botanical Name - Cuminum cyminum
2. Family Name - Umbellifers
3. Flavor Characteristics - Distinctive Flavor with an Earthy, Nutty, Spicy taste



Fennel

1. Botanical Name - Foeniculum vulgare
2. Family Name - Umbellifers
3. Flavor Characteristics - Sweet, Perfumy, Anise-like flavor



Fenugreek

1. Botanical Name - Trigonella Foeniculum-Graecum
2. Family Name - Umbellifers
3. Flavor Characteristics – Fabaceae



Garlic

1. Botanical Name - Allium sativum
2. Family Name – Amaryllidaceae
3. Flavor Characteristics - Pungent and spicy flavor



Ginger

1. Botanical Name - Zingiber officinale
2. Family Name - Zingiberaceae
3. Flavor Characteristics - Pungent and Spicy with a very Slight Woody flavor



Green pepper

1. Botanical Name - Piper Nigrum L
2. Family Name - Piperaceae
3. Flavor Characteristics - sweet, mild flavor



Long Pepper

1. Botanical Name - Piper longum
2. Family Name - Piperaceae
3. Flavor Characteristics - Hotter taste with Sweet and somewhat Earthy, Gingery undertones



Mustard

1. Botanical Name - Brassica
2. Family Name - Mustards
3. Flavor Characteristics - Ranges from Sweet to Spicy



Nutmeg

1. Botanical Name - Myristica fragrans
2. Family Name - Myristicaceae
3. Flavor Characteristics - Spicy with a strong and distinctive aroma, slightly Sweet as well



Star Anise

1. Botanical Name - Illicium verum
2. Family Name - Schisandraceae
3. Flavor Characteristics - Sweet and Spicy, similar to licorice



Turmeric

1. Botanical Name - Curcuma longa
2. Family Name - Ginger family
3. Flavor Characteristics - Mildly aromatic and has scents of Orange or Ginger. It has a Pungent, bitter flavor



White pepper

1. Botanical Name - Piper Nigrum
2. Family Name - Piperaceae
3. Flavor Characteristics - less complex in flavor than black pepper. It can have a Musty, Earthy, or Grassy flavor





Basil

1. Botanical Name - *Ocimum basilicum*
2. Family Name - Mints
3. Flavor Characteristics - Sweet, Fragrant Odor, and their taste is Aromatic, Warm, and Slightly Pungent



Mixed Herb

1. Herbs Included – Rosemary (30%), Thyme(30%), Oregano(20%), Basil(20%), etc.
2. Flavor Characteristics - More sharp and pungent



Parsley

1. Botanical Name - *Petroselinum crispum*
2. Family Name - Umbellifers
3. Flavor Characteristics - Brightens Flavors, Mild Bitter



Rosemary

1. Botanical Name - *Salvia rosmarinus*
2. Family Name - Mints
3. Flavor Characteristics - Lemon-Pine flavor, Woodsy and Peppery at the same time



Sage

1. Botanical Name - *Salvia officinalis*
2. Family Name - Mints
3. Flavor Characteristics - Sweet and Bitter, with a Pine-like flavor and aroma



Thyme

1. Botanical Name - *Thymus vulgaris*
2. Family Name - Mints
3. Flavor Characteristics - Very Earthy and a little bit Sweet, with a Slightly Minty taste





Garlic Bread Seasoning

Add Our Garlic Bread Seasoning in your Garlic Bread, Bruschetta, Tossed Vegetables Risotto, roasts, marinades and dressings.



Oregano

1. Botanical Name - Origanum vulgare
2. Family Name - Mints
3. Flavor Characteristics - A strongly aromatic, camphoraceous aroma and a slightly bitter, pungent flavor



Pasta Seasoning

Add Our Pasta Seasoning in your Pasta, Pizza, Salads, and dressings.



Piri Piri Spice Mix

Add Our Piri Piri Mix in your plain dal-khichdi or sprinkle it on your everyday idli.



Italian Seasoning

Add Our Italian Seasoning in your Pizza, Arrabbiata Pasta Sauces, cheese sauce, Bread, Bruschetta, Italian salads, risotto, roasts, marinades, dressings and salad toppings.



Pizza Seasoning

Add Our Pizza Seasoning in your Pizza, Breads, Italian bread, salads and dressing.



7 SIZZLES
SALT



Himalayan Pink Salt

1. Specialty: Rock Salt without any refinery process. Rich in Natural Nutrition.
2. Uses: For Human Consumption, Seasoning.
3. Health Benefits: Strengthen bones, Lower blood pressure, Many more.



Refined Free Flow Salt

1. Specialty: Iodized Food Sea Salt. Rich in Iodine.
2. Uses: For Human Consumption, Seasoning, etc.
3. Health Benefits: Help maintain Iodine levels



Low Sodium Salt

1. Specialty: Iodized Food Sea Salt. Lower Sodium by replacing Potassium.
2. Uses: For Human Consumption, Seasoning, etc.
3. Health Benefits: Help Reduce Sodium levels and Blood Pressure.



Raw Salt

1. Specialty: Food Sea Salt without any refinery process.
2. Uses: For Human Consumption, Seasoning, De-icing, Agriculture, etc.
3. Health Benefits: improves our Immune system, reduces allergies, Weight loss, effective for asthma, etc.



Superfine Salt

1. Specialty: Iodized Food Sea Salt. Lower Grain Size.
2. Uses: Special salt use for popcorn, pasta, etc.



Double Fortified Salt

1. Specialty: Iodized Food Sea Salt with Iron added.
2. Uses: For Human Consumption, Seasoning, etc.
3. Health Benefits: Help Increase Iron levels. Avoid Diseases like Anemia and Goiter.

OUR SERVICES

Duty-Free Documentations

Duty-free or Reduce duty certification is our best possible chance to reduce the buyer's total valuation of import goods. We are always looking for ways to reduce valuation and better service.

It will be a huge advantage to you by reducing import duty, after all, we all have a little problem when it comes to government share. Only one way to reduce importer's duty under country trade agreements.

Each trade agreement includes one country or multiple countries. We can provide you certification only if your country covered by any of below agreements and also benefits as per mention in agreements.

Here enlisted India Trade agreements:

1. India - Afghanistan (PTA)
2. India - Africa Trade Agreement
3. Asia Pacific Trade Agreement (APTA)
4. India and Association of Southeast Asian Nations (ASEAN) - Comprehensive Economic Cooperation Agreement
5. India - Bhutan On Trade, Commerce, And Transit
6. India – Chile (PTA)
7. India - Japan (CEPA)
8. India - Republic of Korea (CEPA)
9. India - Malaysia (CECA)
10. India - MERCOSUR (PTA)
11. India - Nepal for Control Unauthorized Trade
12. India - Nepal Treaty of Transit

13. India – Nepal Revised Treaty of Trade
14. South Asia Free Trade Area (SAFTA)
15. SAARC Preferential Trading Arrangement (SAPTA)
16. India - Singapore (CECA)
17. India - Sri Lanka (FTA)
18. India -Thailand (FTA)(EHS)

We want our customer to read terms and conditions regarding these agreements and we make sure that you will get each benefit included in these agreements.

Quality Product

Our range of products follows food standards by a process of the finest grade of ingredients. For assurance, we always deliver quality reports to the customer.

We fetch our all products from all top most manufacturers of salt, our standard process involves a quality agreement between both. Before final dispatch, we also examine manufacturer quality for a final checkup from our quality expert.

However, we can apply certain changes in our standard product like chemical content, physical grain size or in certain cases process precautions, etc. It also subjected to product applications or market. Here, all changes have to be within the rules and regulations of the country.

In some cases, minimum charges may be applied

which confine by customization of product, extra material or process involve in manufacturing, excessive accuracy.

Our range of products follows food standards by a process of the finest grade of ingredients. For assurance, we always deliver quality reports to the customer.

On-Time Delivery

On Time delivery is measurable, but very hard to calculate or even percentage it, we are happy to have a strong link with logistics and documentation both.

Our metrics to measure involves the delivery of documents or goods with agreed quality and limit date. Export involves separate date for each task, for example, Request Date, Dock Date, Delivery Date, Dock Date.

Although each date has a specific meaning, they usually interchange terms. Therefore, we provide a schedule for each task, this helps the buyer and seller to strive to settle on

the same level, to avoid confusion.

We have optimized supply chain support us to ensure quality product processing, reliable delivery, more repeated customers.

Export Packing

Our export packing criteria depend on the kind of product, transportation medium, and facility at the destination port or airport.

Usually, shipment through vessel requires strong packing with moisture protection, Strong packing also helps in rough handling or in handled and re-handled more in transportation modes.

Air cargo shipment requires a less robust export packing than vessel shipments because the goods transit through air cargo are less bulky and lightweight. However, on high altitude, there are many changes in weather parameters like Air temperature, Air pressure, Humidity, etc.

Shipments made between connected countries may often treat as domestic unless transportation involves multiple modes. In such cases, damage proof packing must require to increase protection against multiple handling.

Effective Sourcing

Our expert knowledge about the market enable us to source the best quality products within the competitive rates.

Our sourcing differentiates us from the market crowd, we have high value for it, it's obvious that sourcing is key to the high-quality cost-effective product.

It also increases the security of goods quality and investment. Most importantly, it cuts unnecessary costing which ultimately reliable to our buyer.

1.Market Criteria

We act as Exporter - Buyer - Trader to meet importer's demand, we utilize our resources to analyze our product condition in the market and we spend very high funds to find out the easiest possible solutions.

2.Market Standard

We standardize the market by examining various features like Accessibility, Quality, Cost, Punctuality, Customer Approach, etc. These all our crucial factors for long term business with any firm.

Full Support

We are happy to support customer for any query regarding our product, pricing or process. We are continually involved throughout (fully occupied in) process.

1.Communication

We believe that communication is the key to solving any problem. Any doubt concerns to you will be given full attention, we assure our best results.

2.Forward Thinking

We think ahead and around corners to optimize our route, we are willing to take any challenges,

opportunities and provide the best support. We've got your back.

3.Query

We provide 24/7 support to any query and try to resolve it within minimum time. We have all ears for your doubts.

TRADE INFORMATION

Packaging Details :

Sr. No	Packing Type	Packing Material	Packing Weight
1	Consumer Packing	Plastic Bag	100 gm, 200 gm, 250 gm, 500 gm, 1 kg
		Plastic Pouch	100 gm, 200 gm, 250 gm, 500 gm, 1 kg
		Paper Box Packing	100 gm, 200 gm, 250 gm
2	Bulk Packing	Laminated PP Bags	10 kg, 20 kg , 25 kg , 50 kg
		BOPP Bags	20 kg , 25 kg , 50 kg
		Multi Wall Craft Paper Bag	50 lb / 22.68 kg
3	Spice with shaker	PET Plastic Shaker	10 gm to 100 gm
4	Spice in Jar	PET Plastic Jar	100 gm to 500 gm

Export Criteria :

Trade Information		
1	FOB Port	Mundra (Primary Basis)
2	Payment Term	Advance or Letter of Credit (L/C)
3	Sample Availability	Yes, Within a possible time
4	Sample Policy	Free samples available with shipping and taxes paid by the buyer
5	Main Domestic Market	All Over India

CONTACT Us

SALES

Would you like to business with us? Feel free to contact us for any query at

Email: sales@jkoverseas.in

Phone Number: (+91) 9723109373

GENERAL QUESTIONS

Interested in getting more info? We are happy to answer your questions, Contact

Email: info@jkoverseas.in

Phone Number: (+91) 9773483120

REG. OFFICE

Our Location

“Sopan Hill” B/H Sterling Hospital, Rajkot – 360007, Gujarat, INDIA.

