



**7 SIZZLES™**  
— FOODS —

By Satyavarsh Overseas



# 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.



7 SIZZLES  
SPICES



## 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 Flavor



## 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 Chili

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 - Piperacea
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



