

SINCE 1988

**SHANE PUNJAB**

NATURALLY YOURS

*An Ideal Partner  
For  
Every Kitchen*







Three decades of delivering flavour to homes across India, we, the Shane Punjab group take pride in our delicious legacy and strive to continue on the same path. Starting out with tea as our primary commodity, we have come a long way in creating a line of products for your home under the brand.

Armed with a humble thought of providing high quality, unadulterated, natural and pure spices to every household, all our products are procured directly from the farmers. Every spice is handpicked from the best sources and goes through stringent quality checks before it reaches our loyal customers.

A quality conscious and diverse range of high-quality products with health at the forefront has helped us put a smile on the faces of over one million happy customers.

Our legacy of thirty years has helped us carve a niche in the food industry, and has bolstered the faith and trust of our traders and customers. And our reputation for service and quality has taken our products across entire North India, and this is an achievement of every member of the Shane Punjab Group who has worked hard to achieve it and the undeniable support of our loyal patrons.





## Turmeric Powder

Obtained from the pristine lands of Salem in Tamil Nadu, this turmeric powder will give your dishes that rich and vibrant golden colour. It is one of the magical spices in Indian cuisine that will make your curries and gravies stand out in a league of their own. A must-have spice if you love your Indian food as we do.



Available in:  
MRP ₹10, 100g, 200g  
500g, Loose





## Red Chilli Powder

Sourced exclusively from the farms of Andhra Pradesh, the Guntur Chillis are world-renowned for their spicy notes and the fiery red colour they bring to a dish. This chilli powder lends an exquisite aroma, enhanced colour and sharp heat when added which will definitely have you going back for more.



Available in:  
MRP ₹10, 100g, 200g  
500g, Loose





## Garam Masala

A perfect and unique blend of high-quality spices like black cardamom, nutmeg, star anise, black pepper, coriander, cloves and several other rich ingredients that come together to make the quintessentially Indian All Purpose Spice Mix - The Garam Masala. The alluring masala adds a beautiful savoury taste, enhancing the flavour of the simplest of dishes. What's Indian food without a little Garam Masala in it!!

Available in:  
MRP ₹10, 100g, 200g  
500g, Loose







## Coriander Powder

From the humble lands of Rajasthan & Madhya Pradesh, a bright aromast, the Dhaniya Powder can add an exceptional freshness to the dish in addition to its distinct nutty and citrusy flavour. It is a perfect addition to any Indian dish, humble or exotic. The Dhania Powder is definitely every cook's delight, and a customary spice in the Indian kitchen.

Available in:  
200g, 500g  
Loose







Meri  
*Family*  
kaa  
*snacks*  
*time*  
*partner*  
Ab hai aapka... bhi...





# Pakki Ghani Mustard Oil

Cold-pressed oil obtained from the finest mustard seeds from the farms of western India, Mustard Oil is rich in Mono Saturated Fatty Acids, Omega 3 fatty acids and a host of other nutrients. This aids in managing cholesterol helps in blood circulation and is overall good for the heart. From vegetables to fish to dal, the addition of mustard oil gives a delicious twist bringing in a beautiful aroma and a tangy flavour to any recipe.

### Available Sizes

Net Weight	Gross Weight
200ml	190g (WB)
500ml	470g (WB)
1L	940g (WB)
2L	1860g (WB)
5L	4630g (WB)
15L (Tin)	14.5 kg (WT)
15kg (Tin)	15.9 kg (WT)

WB- With Bottle, WT- With Tin







## Devmani Mustard Oil

Cold-pressed oil obtained from the finest mustard seeds from the farms of western India, Mustard Oil is rich in Mono Saturated Fatty Acids, Omega 3 fatty acids and a host of other nutrients. This aids in managing cholesterol helps in blood circulation and is overall good for the heart. From vegetables to fish to dal, the addition of mustard oil gives a delicious twist bringing in a beautiful aroma and a tangy flavour to any recipe.

### Available Sizes

Net Weight	Gross Weight
750g	775g (WB)
875g	900g (WB)
1750g	1790g (WB)
4375g	4460g (WB)
15L (Tin)	14kg (WT)
15kg (Tin)	15.3kg (WT)



WB- With Bottle, WT- With Tin





# Nutri Soya Chunks

Made from defatted soy flour, Soya chunks are an amazing source of protein and fibre for the body. These sun-dried chunks of goodness absorb the flavour of the recipe and lend an interesting texture to any dish that you add them to. Biting into these juicy chunks is a definite delight when done right!



Available in:  
MRP ₹10, 200g Box







## *Nutri Mini Soya Chunks*

A 100% vegetarian high-quality protein source, soya is a wonder ingredient. Pack the soaked mini chunks into bhajis, or pack them into cutlets or maybe go crazy with a Soya Manchurian. The soya mini chunks is a very versatile ingredient



Available in:  
MRP ₹10, 200g Box







# Nutri Soya Granules

Proven to be 99% fat-free and loaded with 15 times more protein than milk, Soya is a fabulous ingredient to cook with, both for health and taste. Pack them into kebabs or cutlets, or maybe create a Kheema to utilise the soya granules in a fun manner. Soya Granules are a resourceful product to have in your kitchen.



Available in:  
MRP ₹10, 200g Box







## *Natural Rock Salt*

Mined in the foothills of the Himalayas, Sendha Namak, commonly known as Rock Salt, without a doubt, is the purest type of rock salt in India. It has a characteristic off-white to pink colour. Untouched by chemical processes, Rock Salt does not have Iodine content and has a less saline taste. The Himalayan rock salt is rich in minerals like calcium, zinc, iron, copper and potassium, and has and is a blessing for your wellbeing. The most common seasoning, salt is a must for every kitchen.



Available in:  
1 kg







## *Natural Pink Salt*

Mined in the foothills of the Himalayas, Sendha Namak, commonly known as Pink Salt, without a doubt, is the purest type of rock salt in India. It has a characteristic off-white to pink colour. Untouched by chemical processes, Pink Salt does not have Iodine content and has a less saline taste. The Natural Pink salt is rich in minerals like calcium, zinc, iron, copper and potassium, and has and is a blessing for your wellbeing. The most common seasoning, salt is a must for every kitchen.



Available in:  
1 kg







## *Black Salt Powder*

Obtained from the Natural Volcanic mines in the Himalayas, Black Salt or Kala Namak is considered a cooling spice. It is used extensively for its unique flavour and aroma in chutneys, raitas, several chaats and savoury snacks. Sprinkling a pinch of the black salt brings a whole new depth of flavour to cool drinks, and helps replenish sodium in the body during the hot Indian summers.

Available in:  
200g



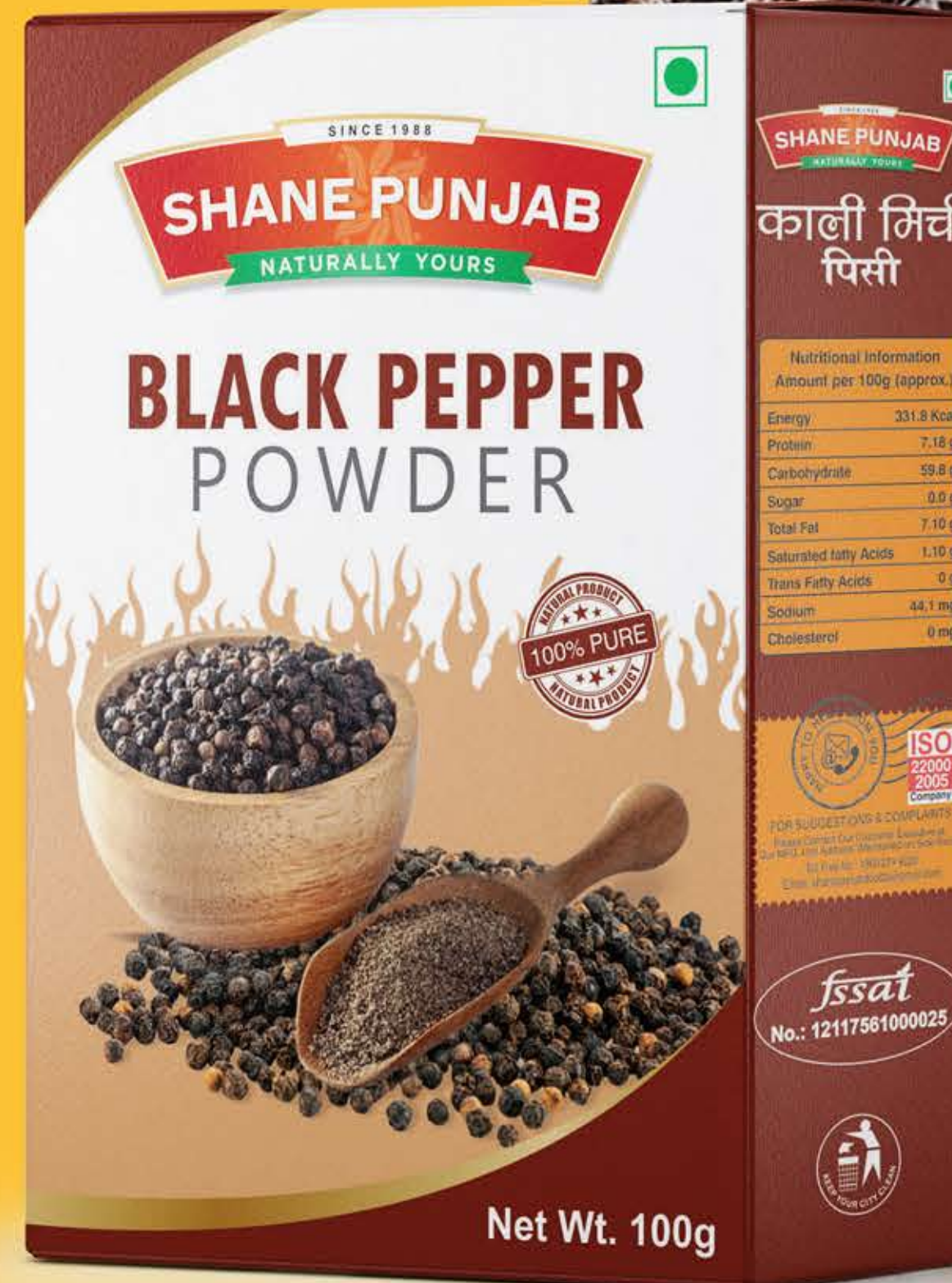




## Black Pepper Powder

Known as the “King of Spices”, Black Pepper is a spice native to the Western Ghats of India. It has the ability to change the flavour of a dish, bringing in slow heat as well as adding depth to any dish. It is also a common seasoning ingredient used to add a dash of spiciness. Enjoy these sun dried, native goodness in its true form or by grinding it to a powder for that sweet heat.

Available in:  
MRP ₹10, 50g, 100g  
1KG







## Wheat/Gluten Free Atta

100% Natural, specially for the wheat allergens consisting of multigrains (kodra, chana dal, sabu daana, water chashew nut, brown rice and many other nutritious constituents ) having a rich content of protein, iron and fibres required for healthy life being a perfect replacement for the gluten rich wheat flour which is also recommended by dieticians and fitness freaks.

Available in:  
1 Kg Box







## *Custard Powder*

Craving for sweets, here is the solution to fulfil your sweet desires, try dessert recipes with custard which originated as a boon for people who wants an alternative to egg helping in thickening and flavouring of your favourite dishes (ideal for serving cakes, fruit pies, puddings, jellies, ice cream and many more) and also provides extra energy being a good source of protein and calcium.

Available in:  
100g, 200g & 500g







## *Green Elaichi*

A product of the rain forests of the Western Ghats of India, the Green Cardamom is one of the oldest known spices in the world. Relive the festive memories with the Green Cardamom, as it brings a warm, luscious and luxurious flavour and a sweet aroma to any recipe, savoury or sweet. A cup of chai, the sweet of your choice, or that savoury dish, the green cardamom is a spice personified in every one of them.

Available in:  
MRP ₹10







**Sonth Powder**  
Available in 50 gm, 100 gm  
Shelf Life - 12 Months



**Black Pepper Powder**  
Available in 50 gm, 100 gm  
Shelf Life - 12 Months



# Pansari Items

S.No.	Product Name	Size	S.No.	Product Name	Size
1.	Ajwain Powder	1 KG	21.	Bhatta Powder	1 KG
2.	Amba Haldi Powder	1 KG	22.	Chaksu Powder	1 KG
3.	Ashwagandha Powder	1 KG	23.	Saunf Powder	1 KG
4.	Black Pepper Powder	50gm, 100gm, 1KG	24.	Mulethi Powder	1 KG
5.	Gond Powder	1 KG	25.	Baelgiri Powder	1 KG
6.	Kamarkas Powder	1 KG	26.	Big Harad Powder	1 KG
7.	Phulsupari Powder	1 KG	27.		
8.	Safed Musli Powder	1 KG	28.		
9.	Sonth Powder	50gm, 100gm, 1KG	29.		
10.	Gond Katira (Semi White)	1 KG	30.		
11.	Gond Katira (Ultra White)	1 KG	31.		
12.	Amla Powder	1 KG	32.		
13.	Triphla Powder	1 KG	33.		
14.	Punjabi Lassi Masala Powder	1 KG	34.		
15.	Amchoor Powder	1 KG	35.		
16.	Sarna Powder	1 KG	36.		
17.	Shatavar Powder	1 KG	37.		
18.	Bhakra/Gokhru Powder	1 KG	38.		
19.	Singhare ka Atta	1 KG	39.		
20.	Lodh Pathani Powder	1 KG	40.		







## *Ayurvedic / Herbal Products*



Gond Powder  
Available in 1 Kg  
Shelf Life - 18 Months



Kamarkas Powder  
Available in 1 Kg  
Shelf Life - 18 Months



Phulsupari Powder  
Available in 1 Kg  
Shelf Life - 18 Months



White Muesli Powder  
Available in 1 Kg  
Shelf Life - 18 Months



Ashwagandha Powder  
Available in 1 Kg  
Shelf Life - 18 Months





## *Ayurvedic / Herbal Products*



Bhakra/Gokhru Powder  
Available in 1 Kg  
Shelf Life - 18 Months



Lodh Pathani Powder  
Available in 1 Kg  
Shelf Life - 18 Months



Bhatta Powder  
Available in 1 Kg  
Shelf Life - 18 Months



Chaksu Seeds Powder  
Available in 1 Kg  
Shelf Life - 18 Months



Shatavar Powder  
Available in 1 Kg  
Shelf Life - 18 Months





## *Ayurvedic / Herbal Products*



Baelgiri Powder  
Available in 1 Kg  
Shelf Life - 18 Months



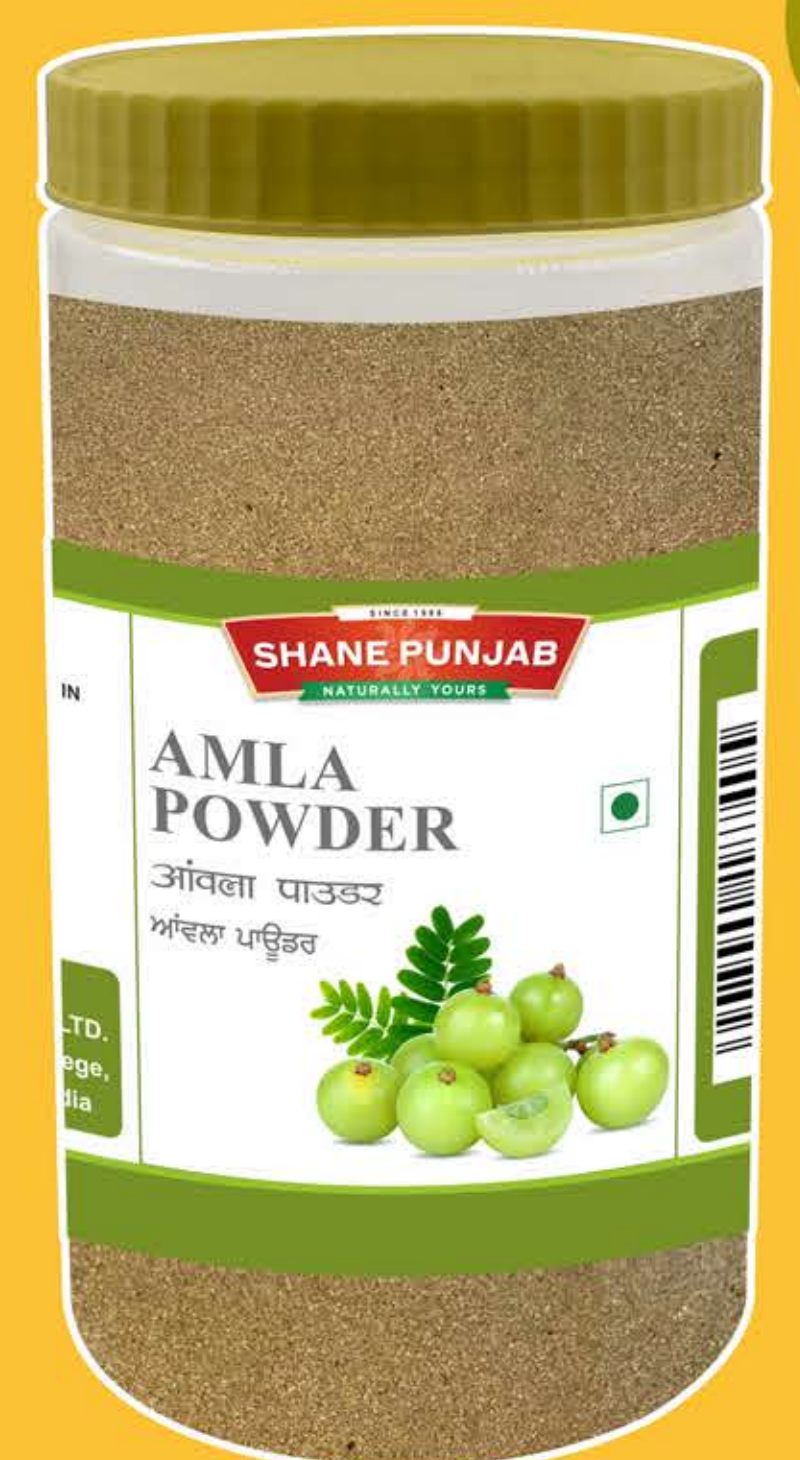
Black Pepper Powder  
Available in  
50 gm, 100 gm, 1 Kg  
Shelf Life - 12 Months



Amba Haldi Powder  
Available in 1 Kg  
Shelf Life - 18 Months



Water Chestnut Powder  
Available in 1 Kg  
Shelf Life - 90 Days  
Must keep the material  
Refrigerated once seal is opened



Amla Powder  
Available in 1 Kg  
Shelf Life - 12 Months





## *Ayurvedic / Herbal Products*



Triphala Powder  
Available in 1 Kg  
Shelf Life - 12 Months



Harad Powder (Big)  
Available in 1 Kg  
Shelf Life - 18 Months



Saunf Powder  
Available in 1 Kg  
Shelf Life - 18 Months



Ajwain Powder  
Available in 1 Kg  
Shelf Life - 18 Months



Mulethi Powder  
Available in 1 Kg  
Shelf Life - 18 Months

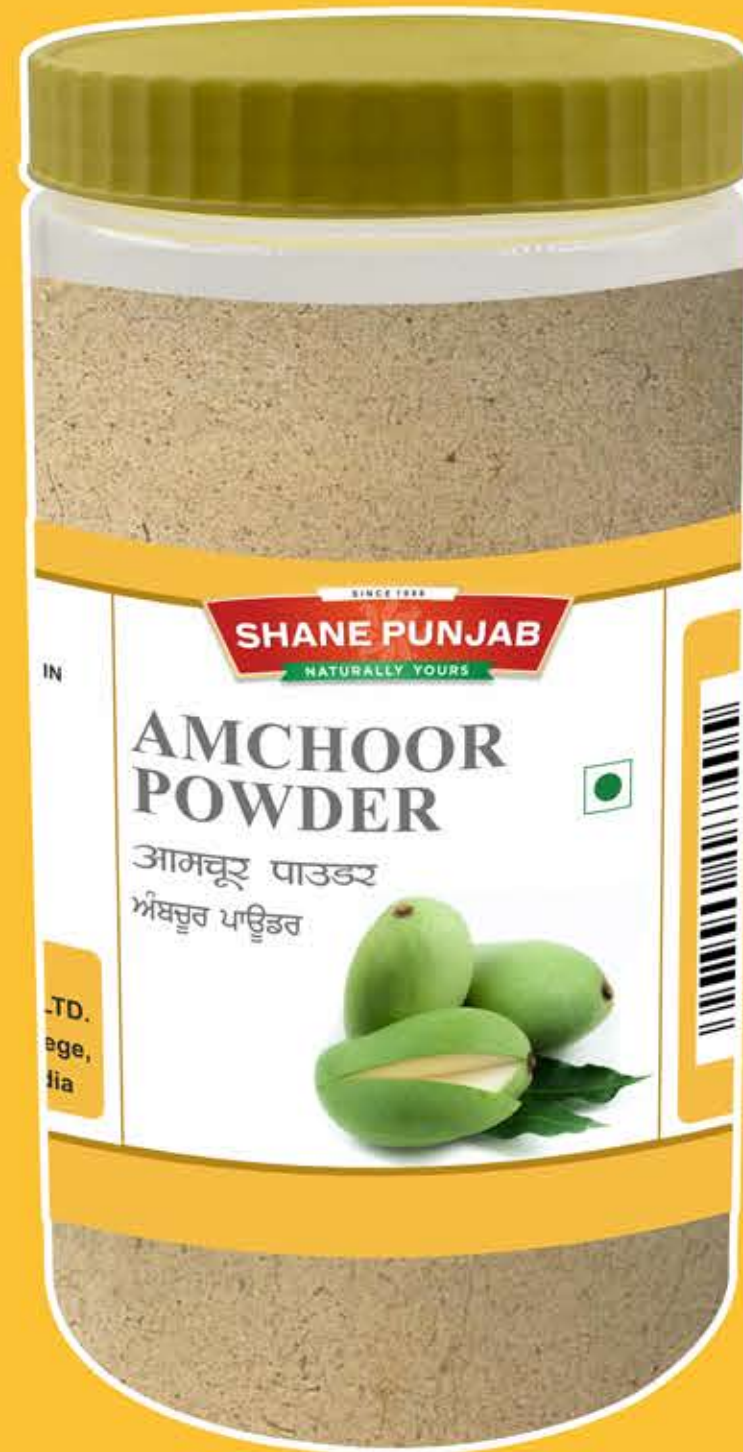




## *Ayurvedic / Herbal Products*



Sonth Powder  
Available in  
50 gm, 100 gm, 1 Kg  
Shelf Life - 12 Months



Amchoor Powder  
Available in 1 Kg  
Shelf Life - 12 Months



Sarna Powder  
Available in 1 Kg  
Shelf Life - 18 Months



Gond Katira  
(Ultra White)  
Available in 1 Kg  
Shelf Life - 18 Months



Gond Katira  
(Semi White)  
Available in 1 Kg  
Shelf Life - 18 Months





## *Ayurvedic / Herbal Products*



Punjabi Lassi Masala/  
Raita Masala/  
Salad Masala/  
Juice Masala  
Available in 1 Kg  
Shelf Life - 18 Months





## Why Us?

Our goal is to ensure we supply Supreme Quality, Pure, Unadulterated products for the benefit of our customers. We believe that a healthy customer is a happy customer and we aim to keep our customers happy and their food tasting delicious, always.

हर जुबां रखे याद  
"शाने पंजाब" मसालों का स्वाद







## Shane Punjab Foods Pvt. Ltd.

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