



HEER FOOD
INTERNATIONAL

Government Recognized Export House

WE DELIVER QUALITY AND TRUST



Oil Seeds • Spices • Dehydrated





Company Profile

We consider the following our strengths



Premium spices

Exquisite and Premium range of spices



Natural products

Naturally cultivates and harvested products



Prompt delivery

Prompt delivery at the most competitive prices



Best quality

Consistent quality and taste

Indian Spices and Cuisines, is synonymous with flavours and aroma world over. A variety of spices that add exotic flavours to plethora of Indian and International cuisines, also contributing to the medicinal and therapeutic properties. A rich industry experience of being Agro Product Manufacturers for more than 60 years have aided us to create many strategic relationships. We monitor our crops diligently from they're sown to the time they reach the customer's doorsteps and have a strict zero tolerance policy pertaining to the quality of our product.

Heer Food International had its seeds sown in the year 1957, by Late. Hiralal Joitaram Patel and was nurtured by his son Shri. Sureshkumar Hiralal Patel. The organisation is presently growing under the able guidance of Mr. Chinmay Patel. The extensive business network covers majority of the world markets, with thousands of satisfied loyal customers.





Mission & Vision

Our Mission

As an empowered and motivated team of professionals we are committed to achieving Quality, exceptional customer service and continuous process and product improvement.

Our Vision

The organisation envisions to strategically fuse the advanced production technology, sophisticated R&D and strong market capabilities to leverage on market dynamics reaching out to achieve market dominance. We aim to move ahead in a planned and phased manner into the next order of business gaining greater share of the multibillion dollar industry. We are poised to capitalise on the strengths we have gained from more than 60 years of experience combined with capital injection to rapidly expand our market share in world economies

Corporate Strategy

Circle the Customer – Circle the Globe, simple yet immensely effective strategy to continually rediscover and expand the range of products as well as related services. Goal oriented, teamed approach towards clearly defined goals for maximisation of customer satisfaction.





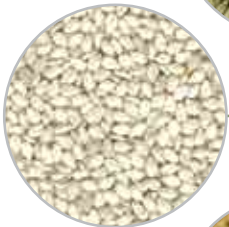
Our Product Range



Cumin Seeds : One of the most prevalent spices in India, it is mostly harvested in the months of February and March. Our product has about 99.5% purity across international markets



Fennel Seed : Tall and hardy plant, harvested for its dried ripe fruit carried medicinal benefits



Sesame Seeds : Sesame is a flowering plant in the genus Sesamum, also called benne. Numerous wild relatives occur in Africa and a smaller number in India.



Coriander Seeds : A seed that adds a unique aroma and flavour to the food when added in the right quantities.



Fenugreek Seed : The rhombic yellow coloured seed, known as methi indigenously adds flavour to the pickles and other pastes.



Chilli: This dried pulverised fruit serves to add the very much required pungency or piquancy and flavour to dishes.



Turmeric Finger : A dried strand of turmeric root that is considered its worth in gold in terms of medicinal value.



Peanuts: Peanuts are also known as "groundnuts". They are high in protein, oil and fiber. Peanuts are rich source of energy, nutrients, minerals, antioxidants and vitamins that are essential for optimum health.



Black Cumin : A plant that has been celebrated for its medicinal value for well over a 2000 years. It is used to cure a wide variety of ailments including in Chemotherapy.



Chilli Flakes: This dried pulverised fruit serves to add the very much required pungency and when flaked give an old times feel to any dish prepared.



Sena Leaves: A large genus of flowering plants by nature this is known for its medicinal properties to regulate digestion.



Cumin Powder : The most important part of the Indian food preparations, it belongs to a flowering plant. The distinct aroma and flavour are a great combination to be savoured.



Chilli Powder: Powdered Chilli is a very essential flavour contributing to the pungency of many Indian as well as international cuisine.



Turmeric Powder: This flavouring agent used in almost all of the Indian dishes is zero calories and carried uncountable medicinal benefits inclusive of its celebrated antiseptic qualities.



Curry Powder: A similar mix of a number of spices akin to the famous Indian "Garam Masala" can instantly spice up any dish across the globe.



Desiccated Coconuts: The shredded and dried insides of a coconut adds a subtle and tasty Asian flavour to any dish it is being added to.



Dehydrated Garlic: Dried Garlic Powder not only serves as a treat to taste buds but also carried a number of medicinal properties.



Dehydrated Onion: This dried form of onion is known to add a very addictive and enjoyable flavour to all dishes.



Certificate



The plethora of certifications stand testimonial for the quality of our top class products in the true sense. We have been bequeathed with a number of prestigious certifications for our exotic flavours both nationally and internationally.



SPICE BOARD
OF INDIA



FASSAI



ISO



APEDA



FDA



WHO GMP



HACCP



ORGANIC
CERTIFIED



IOEPEC



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INTERNATIONAL**

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