

Hindustan ka Nazraana

Spice up your Taste Buds...



Hindustan Hing Supplying Co. is the premier producer of Hing & Spices (Masala). We provide high quality under the brand name **Aeroplane** to the discerning market.

Hindustan Hing Supplying Co. is a well reputed firm and is in the hing business from last 100 years. Right from outset, the company acquired a reputation owing to spreading its own trademark and hence, is a synonym for quality and prestige in the sector of Hing & Spices (Masala).









### **PROFILE**

Strict quality controls, precise inspections and quality raw material help the company to achieve customer's requirements.

Hing (Asafoetida) is a herbal product. It is found in Afghanistan, Iran and many more countries. It is very essential for digestion, tasty food and it is useful in many health problems. It is used directly as an aroma agent and also used in Spices (Masala), Papad, Namkeens, Pickles and Ayurvedic products.

We are the direct importers of raw hing (Asafoetida) and manufacturers and packers of our hing in the regional matters in India. We are also into manufacturing of spices, and allied products.

**Aeroplane** has trusted tradition of manufacturing quality formulations. **Aeroplane's** manufacturing unit in India is fully equipped with most modern, automatic & semi automatic machineries, the most sophisticated quality assurance laboratories with trained menpower.

We manufacture hing & masala for some well known reputed companies (Private Labeling) and we are also known for maintaining consistent quality standards as per the company's norms.



FACTORY UNIT I

# **Brief History** of Spices



### EARLY HISTORY

Asia and Middle East in around 2000 BCE with cinnamon and pepper, and in East Asia with herbs and pepper. The Egyptians used herbs for embalming and their demand for exotic herbs helped stimulate world trade. The word spice comes from the Old French word espice, which became epice, and which

The spice trade developed throughout South came from the Latin root spec, the noun referring to "appearance, sort, kind": species has the same root. By 1000 BCE, medical systems based upon herbs could be found in China, Korea, and India. Early uses were connected with magic, medicine, religion, tradition, and preservation.

### INFRASTRUCTURE

Besides best quality products, with our in-depth knowledge we also offer our clients, sourcing and linking services in the same domain to help them. In addition, we are governed by sound business ethics and try our best to ensure and earn full customer satisfaction through our products and superlative services.

We have a well equipped infrastructure which helps us maintain all our operations efficiently. We purchase our products directly from our farmer



## **Quality Controls**

### MIDDLE AGES

Spices were among the most demanded and expensive products available in Europe in the Middle Ages, the most common being black pepper, cinnamon, cumin, nutmeg, ginger and cloves. Given medieval medicine's main theory of humorism, spices and herbs were indispensable to balance "humors" in food, a daily basis for good health at a time of recurrent pandemics.







### MODERN PERIOD

With the advent of the modern period and proliferation in spices, the spice trade developed and prospered. The demand for spices from countries across the world increased. Spices were exported from India in bulk quantities and hence India became the spice hub for the world.

### **Pouch Packing**















Advantages of our packaging – (a) Offers maximum protection. (b) Transports in the most efficient manner. (c) Enables full merchandising at retail level. Our experts oversee every aspect of the pack-house process from the moment of the products'

arrival until they are loaded into the loading vehicle or container.

We ensure that each consignment is packed and labeled correctly, so that the products reach our customers nectar fresh as the morning dew.





### **GROUNDED SPICES**

Grounded Spices are just powders of individual spices, unlike blended spices, which are a combination of various spices. The grounded spices can be used individually, or in

combination with other spices as desired. Using individual grounded spices allows the cook to fine tune the taste of the recipes.













### **QUALITY MANAGEMENT**

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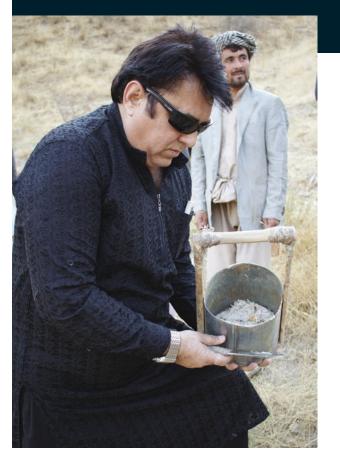




## Hing Plants in Mountains of Tajakistan

Direct Importers, Exporters of Pure Hing (Asafoetida)

Asafoetida Is An English Name For The Gum Oleoresins Excluded From The Tap Roots Of Several Species Of Ferula That Grows 1-1.5 M Tall. The Species Is A Native To The Mountains Of Afghanistan, Tajikistan Iran Etc.



### **Health Benefits**

- Cure for stomach problems •
- Cures respiratory disorders •
- Remedy for menstrual problems
  - Treats impotency •
  - Treats Colin pain •
  - Prevents cancer •
  - Soothes headache •

















## Compounded Asafoetida / Hing

We are importing pure hing from Afganisthan. We can supply you hing in bulk quantity.



### Quality as below..

• Shiyabandi Paste / Dry

• Pir nakshir Paste / Dry

• Kabuli Paste / Dry

Khawal

• Irani XL

• Irani Shir

Asafoetida has a pungent smell, but in cooked dishes it delivers a rich flavour and Aroma . It is also known as a food of the Gods, Devils dung, Hing, Kayam etc.

This spice is used as a digestive aid in food as a condiment & pickling. It is also prescribed in the Ayurvedic medicines .it plays a Critical Flavouring role in Indian cuisine by acting as a savoury enhancer.





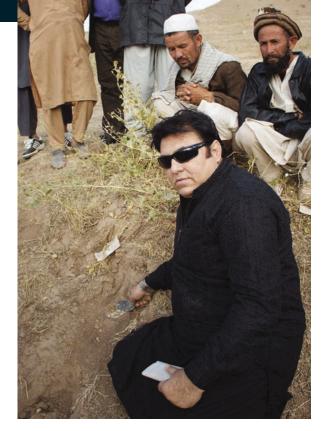












Veg Recipe ka

# Nazraana, **AEROPLANE**

Masalo ka Khajana...





# **Blended Spices**

Blended spices are a combination of various spices. They are used to impart a distinct taste and flavour to the recipes. They are specifically meant for certain recipes or for a certain taste. One of the most commonly known blended spices is the Garam Masala. It is used in almost all of the Indian preparations. The garam refers to the heat of the spices.

There are recipe specific blended spices like Sabji Masala which is used for Sabji recipes or there is Punjabi Chole Masala, Pav Bhaji Masala and many more. Listed below are the some of the most used blended spices (in no specific order):

















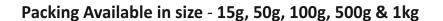












### **VEG RECIPE MASALA**









## Non-Veg Recipe ka

# Nazraana, **AEROPLANE**

Masalo ka Khajana...



A taste is distinct only when it blends and gels rightly with the type of Cuisine. The Non-Veg cuisines are not just taste but also known for their Aroma, Color and Flavor. The spices, which makes you meet the Foodie in you, are to be a perfectly mixed with years long experience coupled with art and science resulting in a consistent taste across the timelines. We at **Aeroplane** Masala have managed to be the experts to get you the same taste, aroma, color and Flavor since many Years.

Our spices are handpicked and are in the purest form to guarantee you a farm fresh feel while Cooking and also keep you mesmerised when you have your favourite Non-Veg Cuisine. With a Research of many Years we have expertise ourselves as the only distinct Non-Veg Masala Manufacturer in India with maximum Varieties of Cuisine.





### **NON VEG RECIPE MASALA**















































### HINDUSTAN HING SUPPLYING CO.

Direct Importers, Exporters of Asafoetida (Hing) & Allied Products.

#### **GUJARAT OFFICE**

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### Factory Unit II:

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