



AEROPLANE

HING · MASALA

Hindūstān kā Nāzraānā

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).



Navroz Khan
Chairman

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 manpower.

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.

Patel NA



FACTORY UNIT I



OFFICE

Brief History of Spices



EARLY HISTORY

The spice trade developed throughout South 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

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 network and have all in-built facilities for grading, sorting, pre-cooling, cold storage and packing for export and supermarkets.



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



Blended & Grounded Spices

Packing Available in size

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.



Microbial Cell



GROUNDING SPICES

Grounding Spices are just powders of individual spices, unlike blended spices, which are a combination of various spices. The grounding spices can be used individually, or in combination with other spices as desired. Using individual grounding spices allows the cook to fine tune the taste of the recipes.



QUALITY MANAGEMENT

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.

10g, 15g, 50g, 100g, 200g, 500g & 1kg

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 Colic pain
- Prevents cancer
- Soothes headache
- Alleviates toothache



Leafy Bushes of Hing Plant



Male Plant of Hing
called "NAR"



Milk oozing out
of root after cutting



Compounded *Asafoetida* / Hing

We are importing pure hing from Afghanistan.
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...



AEROPLANE

HING · MASALA

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):





Packing Available in size - 15g, 50g, 100g, 500g & 1kg



VEG RECIPE MASALA





Non-Veg Recipe ka

Nazraana, **AEROPLANE**

Masalo ka Khajana...

Non-veg Spices

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



Packing Available in size - 15g, 50g, 100g, 500g & 1kg



HINDUSTAN HING SUPPLYING CO.

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

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NAVI MUMBAI OFFICE :

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