SPICE BLOOMS



"Andhra on Your Plate: The Signature Instant Rice Mixes"

About Us – The Story Behind Madhuri Spices by SpiceBlooms

At *Madhuri Spices*, every jar tells a story — of tradition, warmth, and the soulful taste of Andhra kitchens. What began as a humble home kitchen in **Visakhapatnam** has now blossomed into *SpiceBlooms*, a heartfelt initiative to bring **handcrafted**, **preservative-free spice blends** to modern households.

Founded with the inspiration of timeless recipes passed down from mothers and grandmothers, Madhuri Spices was created not just to offer food — but to serve **flavor-packed comfort**, **nutrition**, and **cultural heritage** in every bite.

We believe that true taste doesn't need artificial colors or preservatives. That's why we roast and grind all our ingredients in small batches, seal them fresh, and deliver directly from our home to yours — without compromising on purity, hygiene, or authenticity.

* What We Stand For

At Madhuri Spices by SpiceBlooms, we don't just make spice powders we preserve tradition, honor purity, and celebrate homegrown taste.

Authenticity First

Traditional Andhra recipes, untouched by shortcuts or commercial fillers.

✓ Pure & Natural Ingredients

Only real, whole spices — no preservatives, no artificial colors, ever.

✓ Home-Style Preparation

Hand-roasted and small-batch ground to retain aroma, flavor, and nutrition.

★ Why You'll Love It:

- Signature Andhra Heat
- Balanced spice with aroma
- Perfect for daily curries or special dishes
- No preservatives or artificial color
- ✓ Small-batch roasted & ground

Usage Instructions:

Add a spoon of Masala Karam while cooking curries, gravies, vegetable fries, or dal for instant Andhra flavor.

Also sprinkle over hot rice with ghee for a quick spicy meal.



"Authentic Andhra Spice in Every Pinch"



"Fragrant Coriander Magic in Every Bite"

★ Why You'll Love It:

- ✓ Bright Color & Strong Aroma
- ✓ Hand-ground in small batches
- ✓ No added color, preservatives, or starch
- Supports immunity & digestion

Usage Instructions:

Use ½ tsp while cooking dals, vegetables, curries, or in warm milk (haldi doodh).

Also suitable for DIY face masks or skincare routines.

★ Why You'll Love It:

- Roasted to perfection
- Protein-rich, fiber-loaded
- ✓ Made from premium quality dals and spices
- No preservatives, no artificial flavours

Usage Instructions:

Mix 2-3 spoons of Kandi Podi with hot steamed rice and a spoon of ghee or oil. Enjoy it with papad or pickle on the side.

Also works great as a **sprinkle on idli/dosa** for an extra punch of taste.



"Traditional Andhra Flavour in Every Spoon"



"Fragrant Coriander Magic in Every Bite"

★ Why You'll Love It:

- ✓ Digestive and aromatic
- ☑ Rich in natural coriander oils
- ✓ Mild spice perfect for all ages
- ✓ Roasted and ground in small batches
- ✓ No preservatives, no color added

Usage Instructions:

Mix 2–3spoons of Dhanya Podi with hot rice and a spoon of ghee or oil. Pairs perfectly with plain rice

Also works great as a **sprinkle on idli/dosa** for an extra punch of taste.

★ Why You'll Love It:

- Light on the stomach, high on taste
- ✓ Protein-packed with moong dal & chana dal
- Great for kids and elders
- ✓ Clean, small-batch roasting
- ✓ No preservatives or color

Usage Instructions:

Mix 2-3 spoons of Pesara Podi with hot rice and a dollop of ghee or sesame oil.

Perfect for lunchboxes, fasting meals, or when you need something light yet filling.

Also great as a **sprinkle on upma or pongal** for a protein boost.



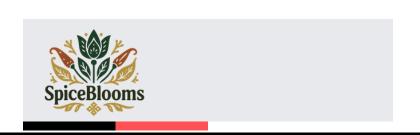
"Flavour & Protein in Every Spoon"

→ Madhuri Spices Signature Five – The Essence of Andhra in Every Spoon

Handcrafted in small batches, the Madhuri Spices Signature Five is a complete collection of Andhra's most loved and time-tested spice blends — Kandi Podi, Dhanya Podi, Pesara Podi, Masala Karam, and Turmeric Powder.

Each blend is made with care, using age-old techniques passed down through generations. We roast every ingredient to perfection, grind them in-house, and pack them without preservatives, additives, or artificial colors — just the way it's been done in traditional kitchens across Andhra Pradesh.

Whether you're mixing them with hot rice and ghee or adding a dash to your daily dishes, the Madhuri Spices Signature Five promises comfort, authenticity, and the taste of home in every spoon.



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