

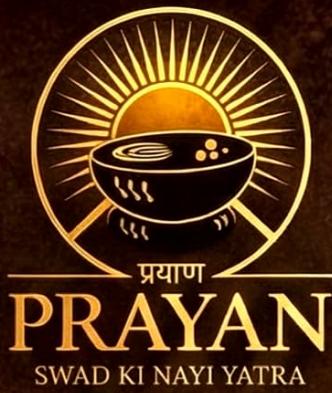


प्रयाण

PRAYAN

SWAD KI NAYI YATRA





About Us: The Heart of Prayan

Welcome to Prayan Organic, where your kitchen's "Swad Ki Nayi Yatra" (A New Journey of Taste) begins. Based in the vibrant region of Kavas, Surat, Gujarat, our brand is dedicated to bringing the soul of authentic Indian spices to every home across the country.

Our Vision

We started with a simple yet powerful goal: to provide professional and premium spices that do not compromise on purity or tradition. In a world of mass production, we focus on the essence of every grain, ensuring that our masalas retain their natural oils, robust flavors, and health benefits.

Why Choose Prayan?

- Authentic Sourcing: We source our ingredients with care to ensure the highest quality from the very start.
- Purity Guaranteed: At Prayan Organic, we believe in 100% natural products with no artificial additives or colors.
- Rooted in Heritage: Our blends are inspired by traditional Indian recipes, crafted to bring the true "desi swad" back to your dining table.
- Premium Quality: Every pack is a testament to our commitment to excellence, from the field to your kitchen.

"At Prayan, we don't just sell spices; we deliver a legacy of taste and a promise of health."



Whether you are a home cook or a professional chef, we invite you to join us on this flavorful journey. Let's make every meal a celebration of authenticity.

Our Commitment to Quality



No chemical production: While the market is full of cheap and chemically ridden spices, we, at Prayan Organic, keep the quality at its best. The production of spices is closely supervised and as per our commitment to quality, we strictly prohibit any chemical usage in the entire process. Prayan Organic promises 100% natural spices.



FSSAI Certified Masala Brand: We are a Food Safety and Standards Authority of India (FSSAI) certified masala manufacturers. This means that Prayan Organic is approved and certified to be 100% safe and healthy to consume.



Nutrition fact certified brand: As the purest masala manufacturers, we make sure that all the spices manufactured under our brand name have the right nutritional value as per the instructions of the authorities.



Machine cleaned raw material: To elevate the quality of spices we follow a strict cleanliness regime for our raw materials and have automated machines for the same.



ULTRA FINE GRINDING: Our grinding machines grind material at high speed allowing very fine and even granulation with perfect texture for variety of spices. This process allows spices to get sprinkled uniformly.



PURE & UNADULTERATED: Our spices and seasonings aren't mingled with or diluted by extraneous matter nor do we indulge in any practices to get more out of a certain quantity of a spice by manipulating it. We provide 100% purity in our products.



NO ARTIFICIAL COLOR ADDED: Our spices spread evenly when sprinkled without the hassle of lump-forming, it gives garnish touch to your food. Also, it results in least wastage of spices.



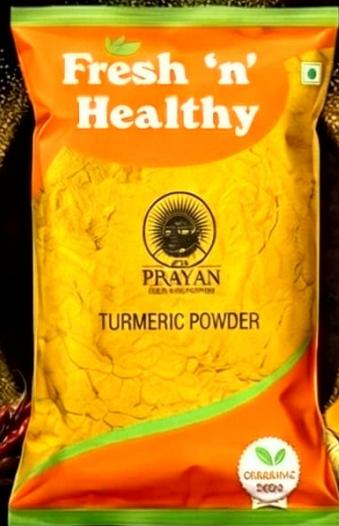
24X7 SUPPORTS: We are sincerely dedicated to our customers' concerns, hence we promise solving your concerns or getting back to you round the clock. We are here to serve you.



HYGIENICALLY PACKED: All spices are hygienically packaged with the help of our technically advanced packaging machine. An air-tight packing is done with caution to let it be moisture free. This keeps our spices fresh and bacteria free.

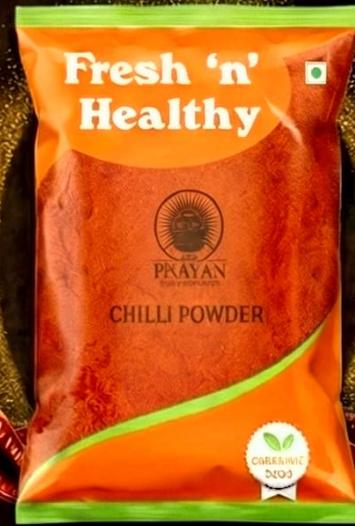


OUR PREMIUM COLLECTION



TURMERIC POWDER (HALDI)
Vibrant yellow spice for color and health.

Wholesale: ₹190 Retail: ₹330



RED CHILI POWDER (MIRCH)
Spicy red powder for bold flavor and heat.

Wholesale: ₹200 Retail: ₹350



CORIANDER POWDER (DHANIYA)
Earthy, aromatic powder for curries
and marinades.

Wholesale: ₹160 Retail: ₹220



GARAM MASALA
Aromatic blend for authentic Indian flavor.

Wholesale: ₹450 Retail: ₹800



CONTACT & INQUIRY

We'd love to hear from you!

Let's start your 'Swad Ki Nayi Yatra'.

For bulk orders, dealership inquiries, or any questions about our premium spices, please reach out.



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Experience the authentic taste of India
with Prayan Organic.

