

BOLD FLAVOURS FOR ADVENTUROUS COOKS

Spice Kitchen



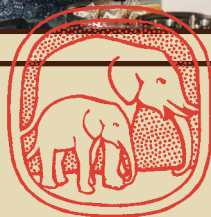

GIFT OF THE YEAR

TRADE CATALOGUE



BOLD FLAVOURS FOR ADVENTUROUS COOKS

– A GREAT SOURCE OF GIFTING REVENUE



We are a family-run spice company founded in 2012 by mother and son duo Shashi and Sanjay Aggarwal. Everything we do is rooted in Shashi's deep knowledge of spices and Indian Masalas and is powered by Sanjay's love of cooking with flavours from around the world.

Our beautiful tins and bold spices are loved by our customers and Great Taste Award judges alike, receiving 9 one and two-star awards in the 2023 Great Taste Awards. In addition, our Indian Spice Tin with a Silk Sari Wrap has also won Gift of the Year twice, most recently in 2022.

***“They are honestly the freshest,
most fragrant spices I’ve ever used.”***

~ Masterchef Winner, Dhruv Baker

WHAT RETAILERS SAY ABOUT SPICE KITCHEN

“As a large gift retailer, finding new products is one of the most important areas of the business for us. Spice kitchen is without doubt one of the best suppliers we have found recently, the product and customer service is right up there as a 5 star supplier.”

~ Bill, Bill & Berts



“We have worked with Sanjay and his mum since 2017 after falling in love with their brand story. The spice tins and associated products are bestsellers in the shop, and we continue to grow together in business and friendship. I am proud to be associated with Spice Kitchen UK and congratulate them on their continuing success.”

~ Paul & Kate, Greens of Oxton



“We have been working with Spice Kitchen for a number of years now, and have been delighted with how well the product has sold. The Gin Botanicals Tin is consistently a top seller for us. What’s more, they are a lovely family business, offering a quick, friendly and very supportive service. It’s a pleasure to work with them.”

~ Beth Austin, Vinegar Hill





Spice Kitchen

COOKERY BOOK

OVER 80 RECIPES FROM SANJAY, SHASHI AND THE SPICE KITCHEN FAMILY TO GET YOU COOKING WITH SPICE BLENDS EVERY SINGLE DAY.

Product code - SPKBOOK ISBN-10: 1787139395

"A unique and fantastic cookbook for foodies who want to cook amazing dishes that are also easy to prepare. I'm finding it difficult to put down! Simple and ingenious."

~ Dan Toombs AKA The Curry Guy



THE SPICE KITCHEN COOKERY BOOK

Our expertise, family story and love of cooking with spices led to our first cookbook being published by Quadrille Books in 2023.

Our cookbook complements our spice tin range and creates beautiful, eye-catching displays in your shop. It will also create a lovely gift bundle when paired with our World Spice Tin or Single Spice Blends, appealing to customers seeking a thoughtful gift for the foodies in their lives

Signed copies are available upon request to offer extra added value for your customers.

Trade Price – £13
RRP – £22



SALE OR RETURN
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BOLD FLAVOURS FOR ADVENTUROUS COOKS

Spice Kitchen

WORLD

SPICE TIN



RECIPE BOOK &
SPICE SPOON INCLUDED

WITH A SILK SARI GIFT-WRAP

WORLD

SPICE TIN

For those with an adventurous foodie in their life or a hunger for world travel, this collection of Great Taste award-winning spice blends is one of our fastest growing lines.

Suited to all food or food adjacent retailers, this tin is great for those who retail cooking and BBQ equipment and adds interest to these fixtures, together with an extra purchase opportunity.

Highly recommended alongside the Spice Kitchen Cookery Book, (page 4) which has over 80 recipes for cooking with our World Blends – making this the perfect bundle for food and spice lovers.

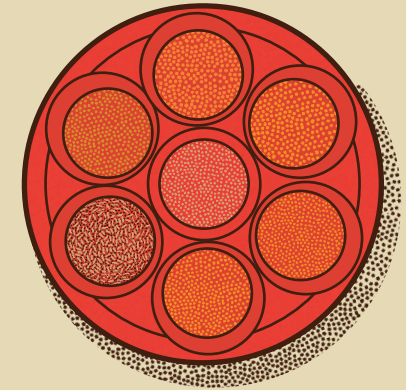


WORLD SPICE TIN



INGREDIENTS:

Garam Masala* (20g) • Sri Lankan Curry Powder* (20g) • Harissa* (20g) • Tex Mex (20g) • Jerk* (20g) • Chinese Spice Rub (20g) • Ras El Hanout (20g)* • **ZA'ATAR*** - contains **SESAME** seeds (20g) • Tandoori Masala* (20g)



For allergens please see ingredients in **BOLD**

Silk giftwrap is handmade by us from silk sari fabric. You will receive various sari fabric colours to help you create beautiful, eye-catching displays in-store.

World Spice Tin - Code: STBC			Spice Tin + Silk Wrap - Code: STBCW		
Unit Price	£18.00	50 604995 004551	Unit Price	£21.30	50 604995 004621
RRP	£30.00		RRP	£35.00	

*Great Taste award winners

SALE OR RETURN
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BOLD FLAVOURS FOR ADVENTUROUS COOKS

Spice Kitchen

MIDDLE EASTERN & AFRICAN

SPICE TIN



RECIPE BOOK &
SPICE SPOON INCLUDED



WITH A SILK SARI GIFT-WRAP

MIDDLE EASTERN & AFRICAN

SPICE TIN

The perfect gift for the committed foodie with an overflowing book collection.

With Middle Eastern cookery writers and ingredients now the go-to for many UK and US food lovers, our Middle Eastern and African Spice Collection is among our best selling lines – particularly for retailers or bookshops with a discerning foodie audience. If the books of Yotam Ottolenghi and Sabrina Ghayour are at home in your store, so is this tin! These spices are also available for sale separately – in beautiful collectable mini tins – for those who wish to merchandise ingredients as well as gifting.

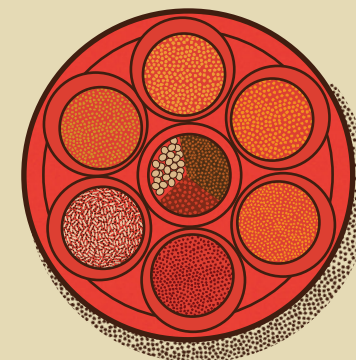


MIDDLE EASTERN & AFRICAN SPICE TIN



INGREDIENTS:

- Fenugreek (20g) • Baharat (20g) • Berbere (20g) • Ras el Hanout (20g)* • Sumac (20g)
 • **ZA'ATAR** - contains **SESAME** seeds (20g)
 • Harissa (20g) • Pul Biber/Aleppo Pepper (20g) • Urfa Biber (20g)



For allergens please see ingredients in **BOLD**

Silk giftwrap is handmade by us from silk sari fabric. You will receive various sari fabric colours to help you create beautiful, eye-catching displays in-store.

Middle Eastern Spice Tin - Code: STAF		Spice Tin + Silk Wrap - Code: STAFW	
Unit Price	£18.00	Unit Price	£21.30
RRP	£30.00	RRP	£35.00
5 060499 500288 >		5 060499 500295 >	

*Great Taste award winner 2015

SALE OR RETURN
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BOLD FLAVOURS FOR ADVENTUROUS COOKS

Spice Kitchen

INDIAN

SPICE TIN



RECIPE BOOK &
SPICE SPOON INCLUDED

WITH A SILK SARI GIFT-WRAP



OUR BEST SELLING

INDIAN

SPICE TIN

THE MUST-HAVE SPICE TIN FOR YOUR SHOP

Our hero product and best seller, twice winner of Gift Of The Year and a must-have gift for those with an Indian food-lover in their life or someone looking to master Indian cookery.

Highly successful in all retail environments from farm shops and delis to bookshops and garden centres. Can be brilliantly merchandised in store with Indian Cookery books, chilli and herb seeds or growing kits, chutneys, chilli oils and even beautiful tableware.



INDIAN SPICE TIN

INGREDIENTS:

- Garam Masala (20g)*
- Chilli Powder (20g)
- Cumin Seeds (20g)
- Ground Coriander (20g)
- **MUSTARD SEEDS** (20g)
- Turmeric Powder (20g)
- Cassia Bark (5 g)
- Cardamom (3g)
- Cloves (1g)



For allergens please see ingredients in **BOLD**

Silk giftwrap is handmade by us from silk sari fabric. You will receive various sari fabric colours to help you create beautiful, eye-catching displays in-store.

Indian Spice Tin - Code: STIN		Spice Tin + Silk Wrap - Code: STINW	
Unit Price	£18.00	Unit Price	£21.30
RRP	£30.00	RRP	£35.00

*Great Taste award winner | Gift of the Year award winner



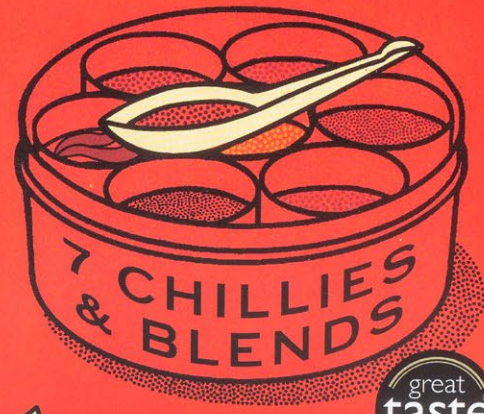
SALE OR RETURN
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BOLD FLAVOURS FOR ADVENTUROUS COOKS

Spice Kitchen

CHILLI

SPICE TIN



RECIPE BOOK &
SPICE SPOON INCLUDED



WITH A SILK SARI GIFT-WRAP

CHILLI

SPICE TIN

Our Chilli Tin is a great addition to any fixture of hot sauces and chutneys. Also perfect for merchandising alongside beers, whiskies and BBQ equipment!

Bang on trend for those discovering chilli flavours from around the world, including Ottelenghi-favourite Urfa Chilli and our Harissa Blend, which is inspired by the famous Tunisian cooking paste.

We always see a spike in sales around Father's Day for this tin, suggesting this is a great gift for those shopping for the men in their life.



CHILLI SPICE TIN



INGREDIENTS:

Chilli Powder (20g) • Dried Whole Chillies (10g) • Paprika (20g) • Aleppo Pepper (20g) • Kashmiri Chilli Powder (20g) • Urfa Biber (20g) • Harissa (20g)



For allergens please see ingredients in **BOLD**

Silk giftwrap is handmade by us from silk sari fabric. You will receive various sari fabric colours to help you create beautiful, eye-catching displays in-store.

Chilli Spice Tin - Code: STCC		Spice Tin + Silk Wrap - Code: STCCW	
Unit Price	£18.00	Unit Price	£21.30
RRP	£30.00	RRP	£35.00
			

SALE OR RETURN
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BOLD FLAVOURS FOR ADVENTUROUS COOKS

Spice Kitchen

GIN BOTANICALS

SPICE TIN



RECIPE BOOK &
SPICE SPOON INCLUDED

WITH A SILK SARI GIFT-WRAP

GIN BOTANICALS

SPICE TIN

The gin revolution is here to stay.

A “must-have” for any gin or cocktail enthusiast who is interested in creating the wow factor in their gin and gin cocktail creations. We have carefully selected only the finest whole spices for this beautiful collection. Way more than pretty garnishes! Although there’s plenty of that too. This tin offers everything needed to make gin from scratch.

Our Gin Botanicals Tin is great to display in your Beers, Wines and Spirits section.

GIN BOTANICALS SPICE TIN





INGREDIENTS:

Juniper Berries (20g) • Pink Peppercorns (15g) • Coriander Seeds (15g) • Cardamom Pods (15g) • Star Anise (12g) • Dried Citrus Peel (10g) • **Rose Petals (4g)**



For allergens please see ingredients in **BOLD**

Silk giftwrap is handmade by us from silk sari fabric. You will receive various sari fabric colours to help you create beautiful, eye-catching displays in-store.

Gin Botanicals Tin - Code: STGB			Gin Tin + Silk Wrap - Code: STGBW		
Unit Price	£18.00	 5 060499 500943 >	Unit Price	£21.30	 5 060499 500950 >
RRP	£30.00		RRP	£35.00	

SPICE BLEND COLLECTION

A delicious mix of our best-selling, award-winning spice blends. Beautifully packaged in eye-catching trio sets, this eclectic collection offers something for everyone. Blended in small batches to stay fresh for longer. This all-year-round bestseller is a great gift choice for a foodie or anyone who loves bold flavours.



*Great Taste award winners

WORLD BBQ COLLECTION

THE BBQ SELECTION

with Jerk*, Mexican and Tandoori Masala*

CHILLI COLLECTION

THE CHILLI COLLECTION

with Harissa*, Jerk* and Togarashi

Unit Price	£10.00	RRP	£18.00	CASE SIZE: 3
The Curry Collection				5 060499 502145 >
The Middle Eastern Collection				5 060499 502138 >
The BBQ Selection				5 060499 502169 >
The Chilli Collection				5 060499 502152 >

SINGLE SPICE BLENDS

Great for your spices and condiments section, or interspersed throughout your cookery books to inspire an extra purchase.



*Great Taste award winners

For allergens please see ingredients in **BOLD**

SPICE KITCHEN, 9 SKYHAWK AVENUE, LIVERPOOL, L19 2QR

SPICEKITCHENUK.COM

SOLDWITHLOVE@SPICEKITCHENUK.COM

@SPICEKITCHENUK

0151 2451603

GARAM MASALA*

Garam Masala Blend 80g

Unit Price	£3.00	
RRP	£6.00	
Case Size	6	

SRI LANKAN*

Sri Lankan Curry Powder Blend 80g

Unit Price	£3.00	
RRP	£6.00	
Case Size	6	

TANDOORI MASALA*

Tandoori Masala Blend 80g

Unit Price	£3.00	
RRP	£6.00	
Case Size	6	

TEX-MEX

Mexican Blend 80g

Unit Price	£3.00	
RRP	£6.00	
Case Size	6	

HARISSA*

Harissa Blend 80g

Unit Price	£3.00	
RRP	£6.00	
Case Size	6	

CAJUN

Cajun Blend 80g

Unit Price	£3.00	
RRP	£6.00	
Case Size	6	

JERK*

Jerk Blend 80g

Unit Price	£3.00	
RRP	£6.00	
Case Size	6	

CHINESE 7 SPICES

Chinese 7 Spice Blend 80g

Unit Price	£3.00	
RRP	£6.00	
Case Size	6	

TOGARASHI

Togarashi Blend 80g

Unit Price	£3.00	
RRP	£6.00	
Case Size	6	

RAS EL HANOUT*

Ras El Hanout Blend 80g

Unit Price	£3.00	
RRP	£6.00	
Case Size	6	

ZA'ATAR*

Za'atar Blend 60g

Unit Price	£3.00	
RRP	£6.00	
Case Size	6	

BAHARAT*

Baharat Blend 80g

Unit Price	£3.00	
RRP	£6.00	
Case Size	6	

CHIMICHURRI

Chimichurri Blend 80g

Unit Price	£3.00	
RRP	£6.00	
Case Size	6	

ITALIAN

Italian Blend 35g

Unit Price	£3.00	
RRP	£6.00	
Case Size	6	

SHAWARMA

Shawarma Blend 80g

Unit Price	£3.00	
RRP	£6.00	
Case Size	6	

BERBERE*

Berberbe Blend 80g

Unit Price	£3.00	
RRP	£6.00	
Case Size	6	

*Great Taste award winners

For allergens please see ingredients in **BOLD**

MULLED SPICE KITS



“AN AROMATIC TRIUMPH”
~ The Independent

Our Mulled Spices are always a massive hit with customers and offer an equally popular choice for inclusion in hampers.

The perfect little impulse buy to place at your till. Great as a stocking filler too. Our Mulling Spices are freshly made in small batches to ensure they pack a flavourful punch every time. They are also hand packed into a tea bag.

Each pack contains enough to make a litre of mulled wine, cider or mulled apple juice. Instructions are included on the reverse of the tag.

INGREDIENTS:

Cardamom • Black peppercorns • Bay leaves • Mixed peel • Cloves • Nutmeg
• Ginger • Star anise

For allergens please see ingredients in **BOLD**

Can be used to make mulled wine, cider or mulled apple juice .

For allergens please see ingredients in **BOLD**

MULLED SPICE KITS




Mulling Spice Kit: **Hessian Bag 10g**

Unit Price	£2.00	 5 060499 500790 >
RRP	£4.00	

Case Size	20
Case Price	£40.00



Mulling Spice Kit: **Mini Tin**

Unit Price	£3.00	 5 060499 502084 >
RRP	£6.00	



Mulling Spice Kit: **Pillow Box**

Unit Price	£2.00	 5 060499 502466 >
RRP	£4.00	

For allergens please see ingredients in **BOLD**

THE ULTIMATE HOT CHOCOLATE!

AWARD-WINNING CHAI

GINGERBREAD

TRADITIONAL HOT CHOCOLATE

HOT CHOCOLATE COLLECTION



- DAIRY-FREE
- GLUTEN-FREE
- CRAFTED BY SPICE EXPERTS
- RESPONSIBLY SOURCED
- UTTERLY DELICIOUS

THE ULTIMATE HOT CHOCOLATE!



Customers will keep coming back for our much-loved, award-winning hot chocolate blends. We have partnered with ethical, Fairtrade brand Zuma to deliver this ultimate, vegan-friendly hot chocolate experience.

AVAILABLE IN 3 DELICIOUS FLAVOURS:

- Award-winning Chai
- Gingerbread
- Traditional Hot Chocolate

TRILOGY OF HOT CHOCOLATE	
Unit Price	£10.00
	£18.00
	
DELICIOUS!	

	Yummiest Hot Chocolate	Chai Hot Chocolate	Gingerbread Hot Choc
100g Pouch (each) Unit Price £3.50 RRP £6.00			
1kg £20kg - 40 servings @ 50p per serving			
5kg £75kg - 200 servings @ 37.5p per serving			

For allergens please see ingredients in **BOLD**

BOLD FLAVOURS FOR ADVENTUROUS COOKS

Spice Kitchen


GIFT OF THE YEAR



SALE OR RETURN

Please see the next page for full details.

FREE MERCHANDISING

When buying Spice Tins you will receive a free Point Of Sale (POS) strut card and a free Indian Spice Tin for display purposes with your first order.

CASE SIZE

Most products are sold as singles so you can purchase units in any quantity and can choose to mix and match when you come to top up your shelves.

CARRIAGE PAID

Our minimum carriage paid is £200. We aim to ship every order the same day if received by midday.

PAYMENT

The first invoice is to be paid pro forma, all subsequent invoices will be 28 days from the invoice.

SUPPORT WITH PROMOTION

We have all of our beautifully shot, professional product images and videos available to share. You are invited to use these on your social media platforms to help with promotion. Drop us an email for details!

CHARITY

Our main charity sponsor is The Akshaya Patra Foundation UK. We donate a percentage of each spice tin sale, to support their work in helping to feed school children in India, as well as homeless people in the UK.

SALSA - FOOD SAFETY MANAGEMENT

We have a well-documented Food Safety Management system and are fully SALSA certified. We have strict allergy control procedures and only handle mustard and sesame on-site. Do get in touch if you require more information.

OUR SALE OR RETURN OFFER: THE EXCITING BIT

We offer Sale or Return to all our stockists. Are we crazy? Not really... Let us explain.

Our tins fly. We know this. But this offer hopefully proves it by us taking all the risk and putting our neck on the line.

We want a relationship with you. Long term. Better than you have ever had before.

We want to encourage you to try our lovely products, especially if you have never sold food gifts before. If you don't try you'll never know...

Food gift sales are increasing all the time: it's why we have grown year on year for the past 10 years. Let us help you do the same.

We get that retail can be hard, so we are removing the risk for you. Sanjay knows this from first-hand experience. Our sale or return offer aims to remove that risk and support you.

We will ALWAYS exchange or credit any spice tins that go close to shelf life or beyond their best-before date.

You NEVER have to worry about shelf life. We will always send you fresh spices to replace any that go close to the best-before date.

Lots of retailers are losing out on last-minute festive sales. We REALLY want you to keep high stock levels all the way up to Christmas. If you don't want to list our tins outside of this period, simply return them for a full refund.

THE LESS EXCITING BIT: CONDITIONS FOR SALE OR RETURN

Sale or Return is for the larger spice tins only.

First invoices must be paid pro forma and all subsequent invoices within 30 days, late payment will void this offer.

Spice tins must be returned in a resalable condition.

Return shipping must be organised and paid for, at the buyer's expense.

We will offer to exchange spice tins for a line that works better for you, or you can apply for a full credit or refund with bank details.

We currently have no definitive timescales for returns, but we would hope retailers to try our products for at least 6 months.

Spice Kitchen

SPICE KITCHEN, 9 SKYHAWK AVENUE, LIVERPOOL, L19 2QR

SPICEKITCHENUK.COM

SOLDWITHLOVE@SPICEKITCHENUK.COM

[@SPICEKITCHENUK](https://www.instagram.com/SPICEKITCHENUK)

0151 2451603