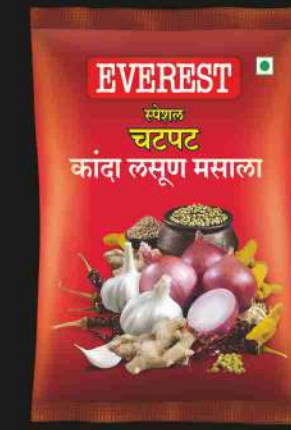
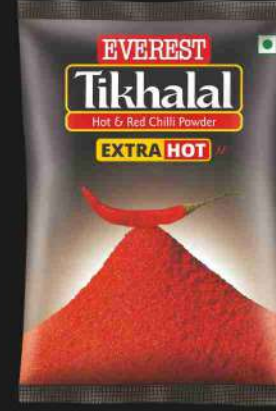




**Chicken 65 Kabab Masala**  
Chicken 65 is a spicy, deep-fried chicken dish, born in Tamil Nadu, India as a starter, or quick snack. Everest Chicken 65 Kabab Masala is perfect blend of spices which makes the authentic Chicken 65. So, serve spicy, deep fried chunks of chicken as entrée to your guests.



**Kanda Lasun Masala**  
An exemplary taste that would remind you of a homemade Maharashtra food like stuffed brinjal, Shev-Bhaji, Usal, Misal etc.



**Tikhalal Extra Hot Powder**  
Tikhalal Extra Hot is a perfect blend of fine-ground hot chilli powder for extra pungency and colour. Carefully graded chillies, hygienically ground and scientifically packed to retain pungency, red colour and farm-fresh flavour.



**Mustard Powder**  
Everest brings you a perfect blend of best quality, nature-fresh, white and black mustard seeds ground to perfection that gives the sharpest pungency and an unparalleled taste to your dishes.



**Kashmirilal Chilli Powder**  
Finely ground Kashmiri chilli imparts rich, red texture and colors with delicate pungency and aroma.



**Hingraj**  
For those who prefer a slightly stronger Hing flavor in their preparations.



**Tez Mutton Masala**  
Everest introduces a spicier option for Mutton Masala with higher spice flavours. Enjoy the fiery side of your dish specially curated for those who love it extra spicy.



**Everest Masala Jar Range**

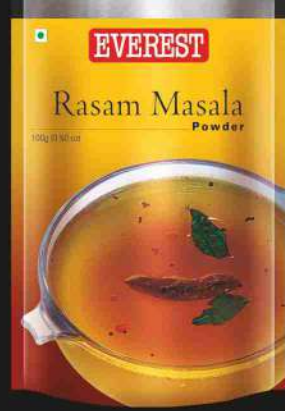


**Everest Masala Jar Range**

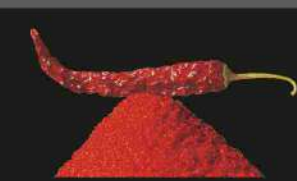


Available in 100g, 200g & 500g Jar

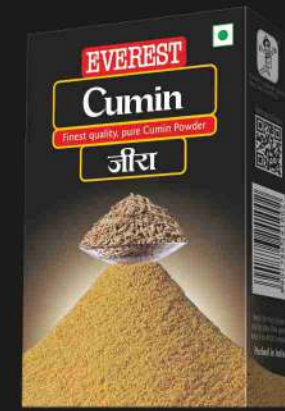
**Rasam Masala Powder**  
Prepare the light, tasty and healthful appetizer from South India in your own home with ease with an authentic blend of spices.



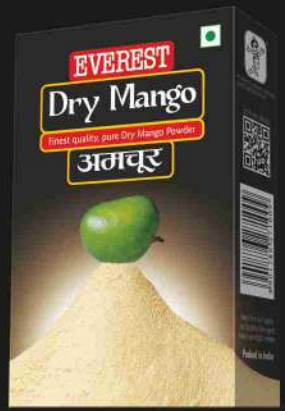
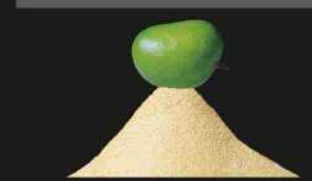
**Kuttil Powder**  
Coarse chilli powder that is essential to Gujarati and Marwari cuisine for its strong aroma.



**Cumin Powder**  
Cumin finds its way into almost every Indian dish. Only a dash of this pure and fresh cumin powder is enough to enhance rice, cookies and breads.



**Dry Mango Powder**  
A delicious substitute for tamarind, the hand pounded Dry Mango from Everest throws in a fragrant, tangy twist.



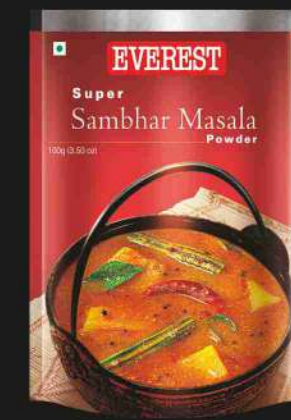
**Kesari Milk Masala**  
Packed with the goodness of exotic nuts and spices, Everest Kesari Milk Masala imparts unmatched taste, flavor and color to milk.



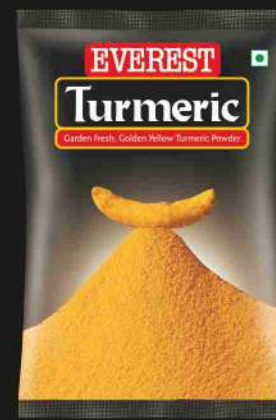
**Tez Mutton Masala**  
Everest introduces a spicier option for Mutton Masala with higher spice flavours. Enjoy the fiery side of your dish specially curated for those who love it extra spicy.



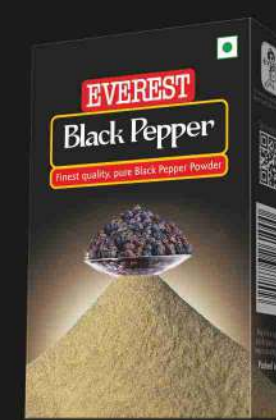
**Chicken Biryani Masala**  
Chicken Biryani is a delicious savory rice dish that is loaded with spicy marinated chicken, caramelized onions, and flavorful saffron rice. Everest Chicken Biryani Masala is blend of pure authentic masalas which gives your Biryani a perfect taste.



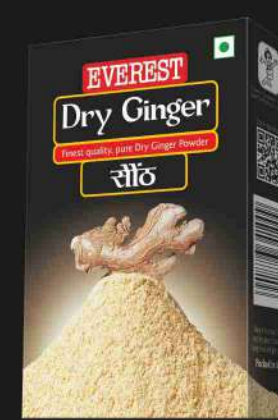
**Super Sambhar Masala Powder**  
An accurate blend, especially for the Southern palate, with great grandmother's recipe for the family-favourite sambhar.



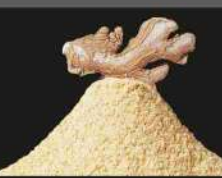
**Turmeric Powder**  
Indian dishes depend a lot on the freshness and purity of Turmeric. Hand-picked and superior grade harvest is ground in temperature-controlled mills to bring you the right color and flavor.



**Black Pepper Powder**  
Ground whole black pepper of the highest grade has been packed here to retain natural aroma and zest. Use it as a finishing touch to bring out the best in your cooking.



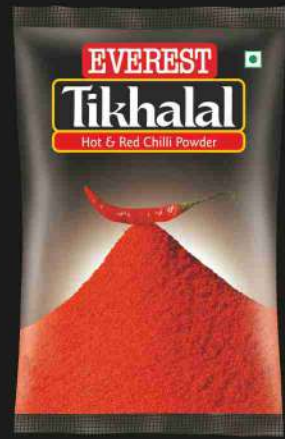
**Dry Ginger Powder**  
This spice is known for refreshing our moods as it imparts aroma and strong flavor. It is sourced from the part of Cochin in Kerala's famed Malabar Coast.



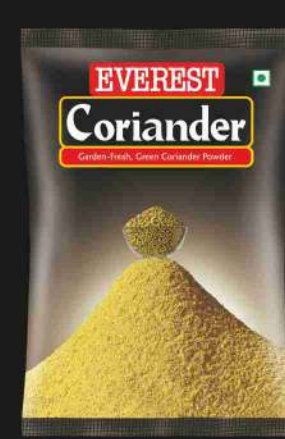
**Ginger Garlic Paste**  
It is made with the highest quality of Ginger and Garlic handpicked from the best sources. Backed with the state-of-the-art technology, we ensure to preserve the aroma to add a burst of flavour and taste to your food.



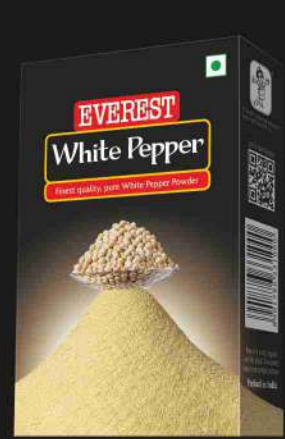
**Tikhalal Powder**  
Fine red chilli powder for "hot and pungent" dishes. You need only a pinch to add a knock-out punch!



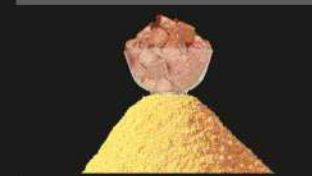
**Coriander Powder**  
Packed with all the freshness of one of the most essential ingredients in Indian cuisine, Everest Coriander Powder adds a refreshing twist with just a little sprinkling.



**White Pepper Powder**  
A subtler and fragrant version of pepper, white pepper is ideal as a topping on certain salads and Chinese dishes.



**Hing-Yellow**  
Hing or Asafetida adds a distinct punch and aroma to a wide range of dals, sambhars, curries and pickles prepared all over India



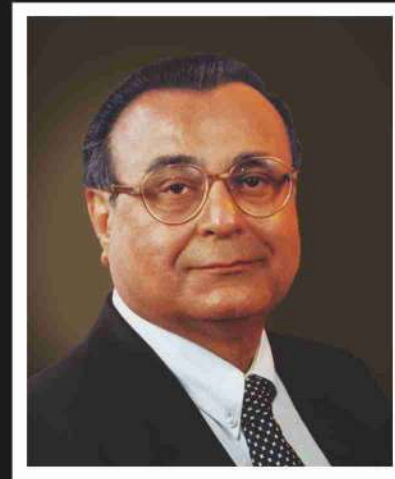
**Saffron**  
Selected from the best crop of the season, Everest Saffron is backed by the Everest assurance of quality, purity, freshness and aroma.



**EVEREST**

"India's No. 1 Spice Brand"

\*As per A.C. Nielsen (Independent Research Agency)



Late Shri Vadilal Shah,  
Founder, Everest Spices

“In Indian culture, spice lies at the heart of a varied range of emotions, traditions and values. Therefore, the huge trust consumers place in our products takes on a new meaning, far beyond the kitchen. People regard it as an authentic representation of their tastes and preferences held through generations. Everest springs from deep rooted Indian traditions. At the same time, it is packaged to suit modern tastes.”

- Shri Vadilal Shah

Shri Vadilal Shah brought in the convenience of packed spices with the authentic flavors of home-made blends. His team researched into generation-old recipes, sources of pure spices and distinct blends of different cuisines. Shahi Paneer Masala The brand was started way back in 1967 and since then, has become one with the tastes and flavors of all major Indian cuisines. Everest made its mark with its first ever launch of three distinct variants- Garam Masala, Tea Masala and Kesari Milk Masala. It opened new possibilities for the modern Indian mom who wanted to create a wide variety of delicacies in less time for her family. Today Everest has a large number of basics and blends. And more importantly, it has gained the trust of millions both in India and globally.

### EVEREST TODAY

Everest is India's No. 1 spice brand as per A.C.Nielsen (Independent Research Agency). We offer a wide range of 50+ variety of spices (whole spices and blends) with more than 5 decades of dedication to maintain the same standards of purity, freshness and authenticity in every pack, getting their aroma and flavor, consistently right. Everest's great taste of purity is backed up with research, innovation and



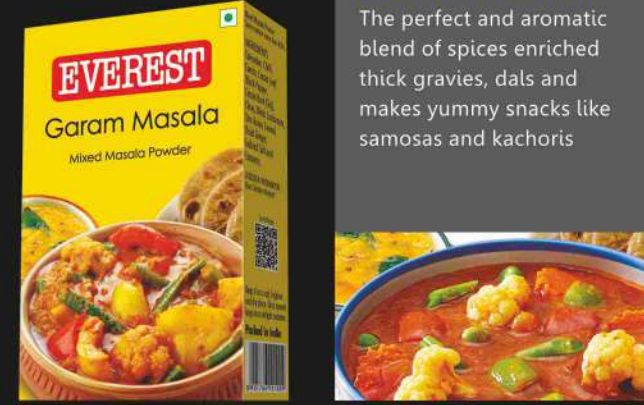



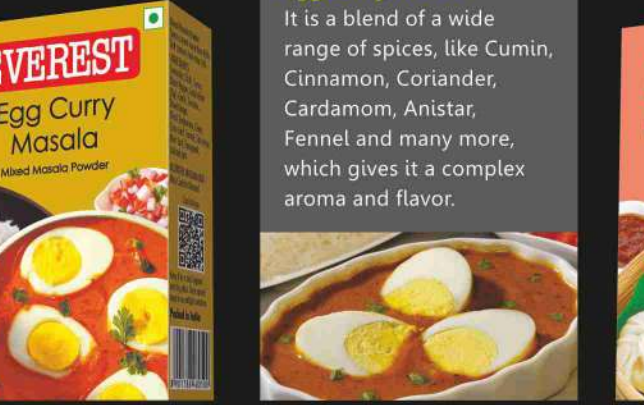

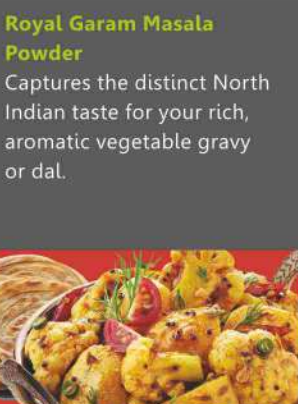






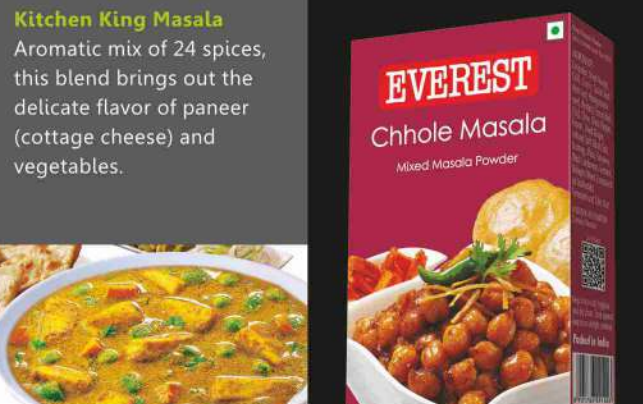
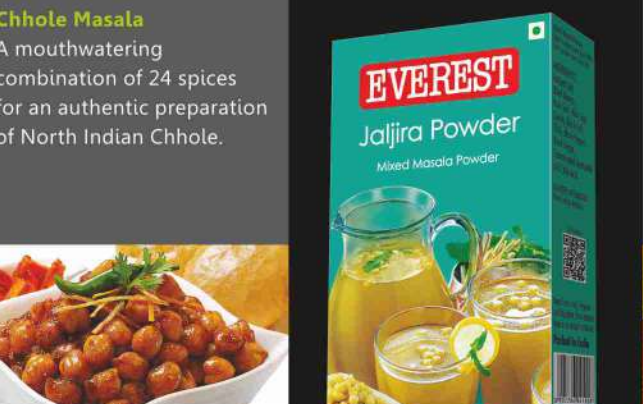

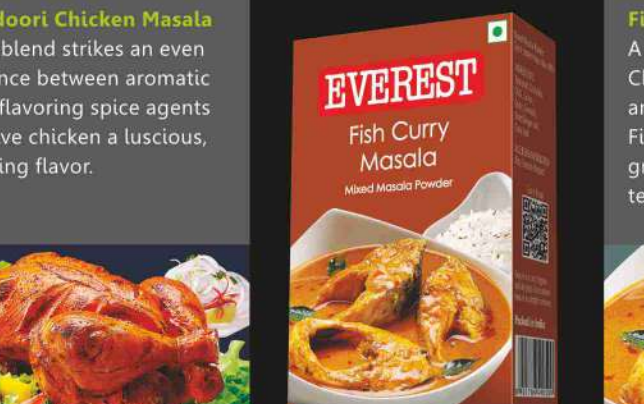
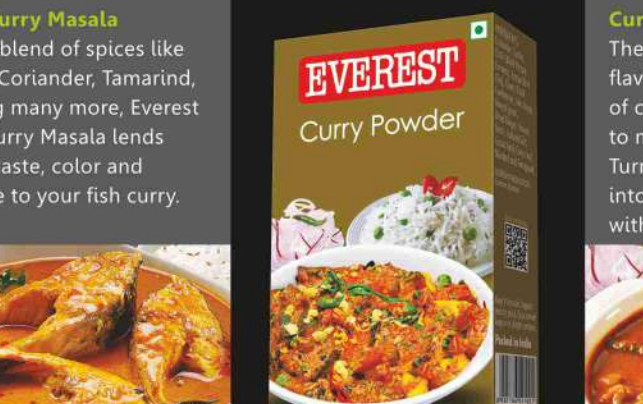
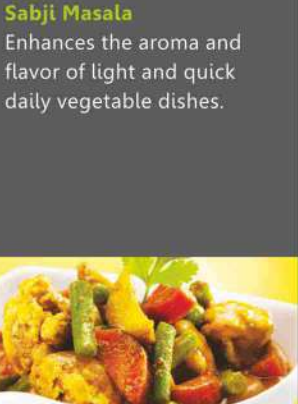





technology. The success lies in reaching the heart of India's culinary world with its spices and perfect blends.

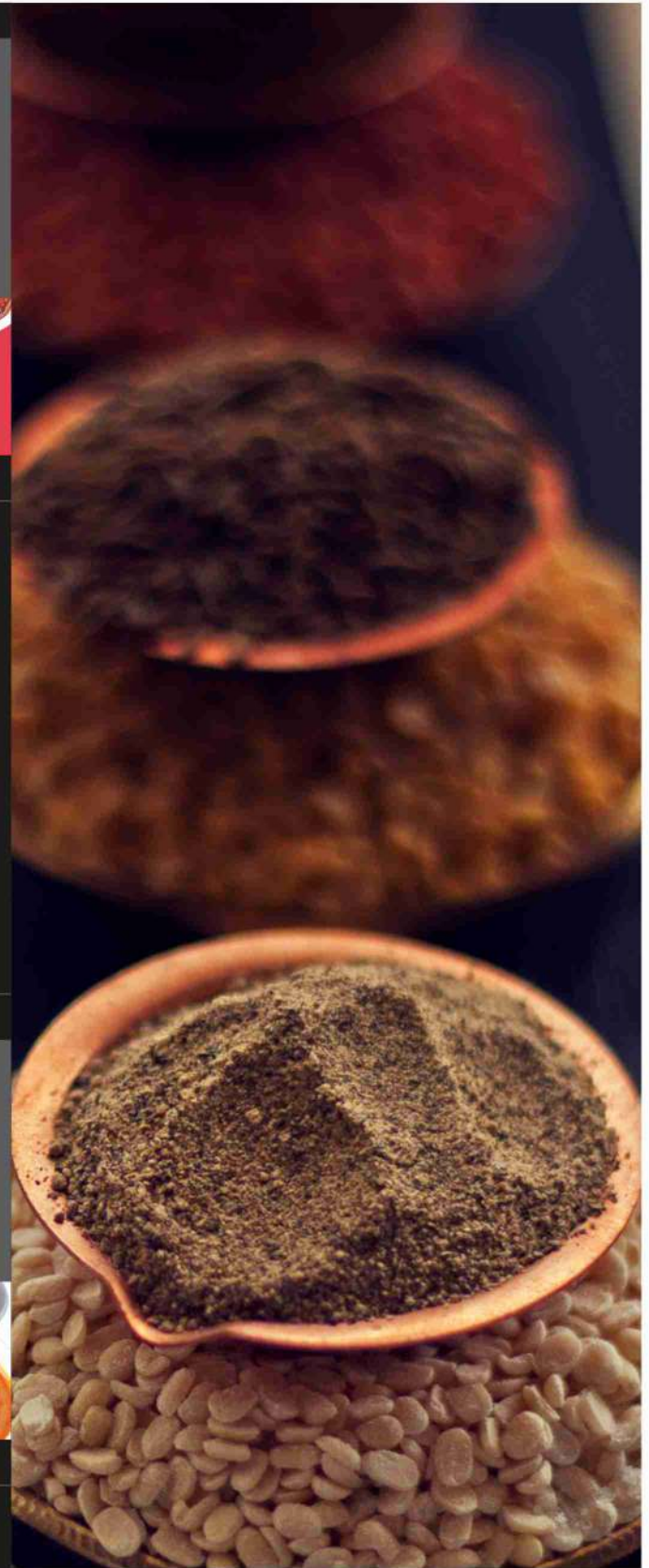
To deliver the freshest, just-out-of-the-factory spices, Everest has developed a highly efficient C&F agent-distributor-retailer-consumer distribution model to make these spices readily available in the shortest possible time across the country.

Everest has melted borders reaching homes of all non-resident Indians and Indian kitchens of all restaurants in more than 60+ countries.

Today, this success is reflected in the state-of-the-art factory, which can be tagged as "The World's largest Spice factory" at Umbergaon, Gujarat.

The success of Everest has reaped several rewards. It has been the proud recipient of the Super brand status 9 times – 2003, 2006, 2009, 2012, 2015, 2017, 2019, 2021 & 2023; it has also won the Consumer Reaction award instituted by the Bharti Vidyapeeth Institute of Management Studies and Research and DNA twice in both 2004 and 2005.

<p><b>Garam Masala Powder</b> The perfect and aromatic blend of spices enriched thick gravies, dals and makes yummy snacks like samosas and kachoris</p> 	<p><b>Shahi Garam Masala</b> Perfect ingredients of Bengali flavors make this blend unique and essential for authentic Bengali dishes.</p> 	<p><b>Chaat Masala</b> Bring alive the taste of fruit and vegetable salads, North Indian chaats, dahi vada, etc. with this tangy, tasty blend of spices</p> 	<p><b>Tea Masala</b> Perfect blend of spices like cinnamon, ginger &amp; clove adds aroma and cheer to a steaming cup of tea and anytime you are in the mood for a rejuvenating sip.</p> 	<p><b>Egg Curry Masala</b> It is a blend of a wide range of spices, like Cumin, Cinnamon, Coriander, Cardamom, Anistar, Fennel and many more, which gives it a complex aroma and flavor.</p> 	<p><b>Momo Masala</b> Momos Masala adds unique taste and mesmerizing aroma to the Momos and is a huge hit among Momos Lovers.</p> 
<p><b>Royal Garam Masala Powder</b> Captures the distinct North Indian taste for your rich, aromatic vegetable gravy or dal.</p> 	<p><b>Pav Bhaji Masala</b> Make Pav Bhaji at your home like an expert with a flourish of this special blend of spicy secrets, loved by India's entertainment capital, Mumbai.</p> 	<p><b>Pani Puri Masala</b> Known as Pani Puri in Mumbai, Gol Gappa and Puchka in Kolkata, this street delicacy is an "any time" treat. Let your family savor the best Pani Puri in town.</p> 	<p><b>Shahi Biryani / Pulav Masala</b> This spice recipe from Lucknow and Hyderabad's biryani artisans helps you prepare royal pulavs and biryanis.</p> 	<p><b>Chicken Masala</b> A flavorful blend that is less steeped in pungency. Creates the right balance between spices and other ingredients in a chicken dish.</p> 	<p><b>Rajma Masala</b> Everest Rajma Masala recreates grandma's secret rajma flavor, spice by pure spice, and brings back the real taste of rajma.</p> 
<p><b>Kitchen King Masala</b> Aromatic mix of 24 spices, this blend brings out the delicate flavor of paneer (cottage cheese) and vegetables.</p> 	<p><b>Chhole Masala</b> A mouthwatering combination of 24 spices for an authentic preparation of North Indian Chhole.</p> 	<p><b>Jaljira Powder</b> Mixed with chilled water, lemon and mint leaf, Jaljira is an ideal 'pick-me-up' during hot summer days; also serves as an excellent natural appetizer and a digestive.</p> 	<p><b>Tandoori Chicken Masala</b> This blend strikes an even balance between aromatic and flavoring spice agents to give chicken a luscious, inviting flavor.</p> 	<p><b>Fish Curry Masala</b> A fine blend of spices like Chilli, Coriander, Tamarind, among many more, Everest Fish Curry Masala lends great taste, color and texture to your fish curry.</p> 	<p><b>Curry Powder</b> The blend of aromas and flavors suits a wide variety of curries, from vegetables to meat and chicken. Turning any regular dish into an unforgettable treat, with ease.</p> 
<p><b>Sabji Masala</b> Enhances the aroma and flavor of light and quick daily vegetable dishes.</p> 	<p><b>Sambhar Masala</b> Introduce your family to the true taste of South India's most popular signature dish.</p> 	<p><b>Jiralu Powder</b> An all-time favourite taste-enhancer from Gujarat, Jiralu can be sprinkled over curd, buttermilk, raita, and snacks etc.</p> 	<p><b>Meat Masala</b> A pepper-coriander-chilli based rich blend that imparts a dark tan and a hot taste to non-vegetarian dishes, especially meat.</p> 	<p><b>Kasuri Methi</b> Aromatic, flavorful Kasuri Methi enhances veggies, dals, rotis and naans with its unique flavor.</p> 	<p><b>Shahi Paneer Masala</b> Humble cottage cheese is now just a dash away from its royal transformation. Everest Shahi Paneer Masala achieves a subtle flavour and royal aroma in every grain, with pure Kashmiri spices.</p> 



**EVEREST**

A Perfect Blend of Pure Spices

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