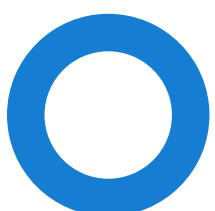
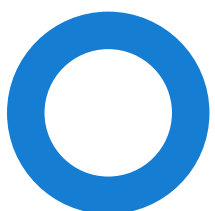
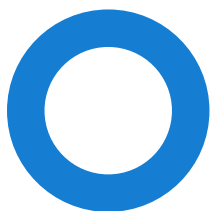
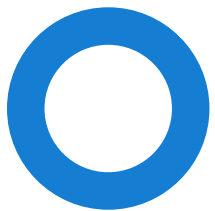




Gankeya Global

Bringing nature's finest to your table since 2022. We believe in creating a culture of optimal utilization of resources, so our future generation could also thrive on the countless gifts bestowed by nature.



www.gankeyaglobal.com

ABOUT US

Our Story = Mithras — By Nature

At Gankeya Global, we believe that nature holds the key to a healthier, happier life. Our journey began with a simple yet powerful vision: to bring the purest, most authentic natural products from India's rich soils to households around the world.

Through our flagship brand Mithras, we've redefined what it means to enjoy everyday meals. We don't just sell spices — we deliver the essence of nature, carefully curated and certified to ensure uncompromising quality in every single product.

What sets us apart is our deep respect for the land and the communities that cultivate these treasures. We work directly with farmers who share our passion for purity, sourcing from regions like the spice-rich hills of Kerala and the vibrant farms of North India.

Every product in our range — from the fiery Kashmiri chillies to the earthy turmeric — is handpicked, tested, and packed with care. We believe that when you choose Mithras, you're not just choosing a spice; you're choosing a commitment to health, sustainability, and the future of our planet.

Our philosophy is rooted in four core principles: health, ecology, fairness, and care. These aren't just words — they guide every decision we make, from sourcing to packaging to the way we treat our customers and partners.

We invite you to experience the difference that true natural products can make. Welcome to the Mithras family — where nature is not just an ingredient, but a promise.

OUR PRODUCTS



Cardamom

Elaichi, universally known as cardamom, is often called the 'Queen of Spices.' It is one of the world's most expensive spices by weight (right behind saffron and vanilla) because it is largely harvested by hand. Derived from the seeds of plants in the ginger family, it packs an incredibly complex flavor profile that is

simultaneously citrusy, herbal, minty, and sweet. Native to the evergreen rainforests of Southern India, cardamom comes from the seeds of plants in the ginger family. It features an incredibly complex, intense aroma. However, 'cardamom' actually refers to two entirely different spices: Green Cardamom and Black Cardamom. They look different, taste different, and serve completely different purposes in the kitchen.



OUR PRODUCTS



Asafoetida

Asafoetida (known as Hing) is one of the most fascinating and powerful spices in the culinary world. It is an absolute staple in Indian cooking, famous for its ability to mimic the deep, savory flavors of onions and garlic. In its raw state, it is notoriously pungent—so much so that its Western nicknames include 'devil's dung'

or 'stinking gum.' However, when dropped into hot oil, hing undergoes an instant chemical transformation. Its harsh, sulfurous smell completely disappears, replacing it with an incredibly savory aroma that tastes remarkably like cooked onions, garlic, and leeks.



OUR PRODUCTS



Black Pepper

Black pepper (*Piper nigrum*) is often called the 'King of Spices'—and for good reason. It is the world's most traded spice, a historical currency, and a staple on nearly every dinner table today. It is derived from the unripe green berries of the *Piper nigrum* vine, a flowering plant native to the Malabar Coast of Kerala in

Southern India. The intense, sharp, and biting heat of black pepper does not come from capsaicin (the chemical that makes chili peppers hot), but from a unique alkaloid compound called piperine.



OUR PRODUCTS



Red Chilli Powder

Red chillies are the ripe, mature fruit of capsicum plants, famous worldwide for adding heat, vibrant color, and deep flavor to culinary dishes. Originally native to the Americas, they are now a cornerstone ingredient in global cuisines, from Indian curries to Mexican salsas. Belonging to the Capsicum genus, these

fiery pods are native to Central and South America. They were introduced to Asia, Africa, and Europe by Portuguese and Spanish traders in the 15th and 16th centuries—completely revolutionizing global food culture. Unlike black pepper, which gets its bite from piperine, red chilis owe their intense, sweat-inducing heat to a chemical compound called capsaicin.



OUR PRODUCTS



Turmeric Powder

Turmeric powder is a bright golden-yellow spice made by grounding the dried rhizomes (underground roots) of the *Curcuma longa* plant, which belongs to the ginger family. Derived from the underground rhizomes (roots) of the *Curcuma longa* plant, turmeric is a member of the ginger family. Raw

turmeric roots look remarkably like ginger on the outside, but snapping one open reveals a shockingly brilliant, glowing orange flesh. When boiled, dried, and ground down, it creates the fine, golden-yellow powder that acts as the defining color profile of global curry dishes.



OUR PRODUCTS



Bay Leaf

Bay leaves are one of those ingredients that often get downplayed, but they act as the 'backbone' flavor in slow-cooked dishes like soups, stews, and sauces. Rather than hitting you with a bold front-and-center flavor, they impart a subtle, herbal background note that helps bridge and deepen other flavors. Bay leaves are

the quiet conductors of the culinary world. While they rarely take center stage like a fiery red chili or intense ginger, they provide an indispensable, deeply aromatic background note that holds entire dishes together. If you sniff a dry bay leaf on its own, it might just smell like dried grass. However, when simmered slowly in a liquid, it releases a beautiful, complex profile of herbal freshness, minty eucalyptus, and a faint, sweet tea-like aroma.



OUR PRODUCTS

Coriander Seeds



Coriander seeds are the dried, round fruits of the *Coriandrum sativum* plant. If you are familiar with cilantro, you already know this plant—cilantro refers to the fresh, leafy green herb, while coriander typically refers to the seeds. Biologically, these are the dried fruit of the *Coriandrum sativum* plant. They look like

tiny, hollow, ribbed tan spheres. Holding a whole seed in your hand opens up a completely different flavor experience compared to the powder: inside that woody shell are highly volatile essential oils—chiefly linalool and pinene—that give the whole seeds a remarkably vibrant, crisp flavor profile defined by bright citrus, orange peel, and warm floral notes.



OUR PRODUCTS



Ajwain Seeds

Carom seeds, most commonly known as Ajwain (and scientifically as *Trachyspermum ammi*), are an incredibly aromatic spice popular in Indian, Middle Eastern, and North African cooking. Biologically, they are the fruits of the *Trachyspermum ammi* herb, a relative of the parsley, cumin, and fennel family.

Physically, ajwain seeds are incredibly small, oval, and grayish-green, looking almost like miniature cumin seeds. However, biting into a raw carom seed reveals an explosion of flavor that is sharp, pungent, and fiercely hot, leaving a numbing, cool sensation on your tongue.



OUR PRODUCTS

Cumin Seeds



Jeera (the Hindi word for cumin seeds) is one of the most essential, hard-working spices in global cuisine. Derived from the *Cuminum cyminum* plant, a member of the parsley family, these small, boat-shaped seeds pack an incredibly distinctive punch. Jeera is one of the absolute pillars of global flavor. If a dish

tastes distinctly savory, warm, and comforting, there is a very high chance jeera is working behind the scenes. Biologically derived from the *Cuminum cyminum* plant (a member of the parsley and fennel family), jeera seeds are small, slender, elongated, and yellowish-brown with fine, hairy ridges. The secret behind its signature punch is an essential organic compound called cuminaldehyde, which gives jeera its deeply earthy, nutty, smoky, and slightly bitter flavor profile.



OUR PRODUCTS

Cloves



Cloves are one of the world's most potent and recognizable spices. What you might find surprising is that they aren't seeds or roots—they are actually the dried, unopened flower buds of an evergreen tree called *Syzygium aromaticum*, which is native to the Maluku Islands in Indonesia. Unlike seeds, berries, or bark,

cloves are actually the undried, immature flower buds of an evergreen tree (*Syzygium aromaticum*) belonging to the myrtle family. Native to the historic Maluku Islands of Indonesia (famously known as the Spice Islands), whole cloves resemble tiny, rustic metal nails. They pack an assertive, incredibly warm, sweet, and woody flavor profile paired with an immediate, tongue-numbing heat.



OUR PRODUCTS

Fenugreek Leaves



If you've ever wondered why restaurant-style Indian curries have that distinct, deeply savory, and slightly sweet aroma that you can't quite replicate at home, this herb is usually the secret. It consists of the sun-dried leaves of the fenugreek plant (*Trigonella foenum-graecum*). While raw, fresh green fenugreek leaves

(methi) taste sharp, grassy, and distinctly bitter, the drying process entirely transforms them. Kasuri Methi boasts an intensely fragrant, complex aroma that is deeply savory, nutty, and sweet, closely mimicking the warm scent of maple syrup and toasted nuts.



OUR PRODUCTS



Cinnamon

Cinnamon is one of the oldest and most popular spices in the world, made from the inner bark of trees belonging to the *Cinnamomum* genus. When the bark dries, it naturally rolls into the recognizable curly sticks (called quills) that we use in cooking. To obtain it, artisans carefully shave the outer bark of

the tree, scrape out the delicate inner layer, and let it dry in the sun. As it dries, the bark naturally curls up into the familiar, hollow tubes we know as cinnamon sticks (or quills). Its signature warm, woody, and sweet aroma is driven by a natural essential oil called cinnamaldehyde.

However, much like cardamom, what we call 'cinnamon' in the market is actually divided into two completely different species: Ceylon Cinnamon and Cassia Bark.



OUR PRODUCTS



Saffron

Saffron is famously known as the world's most expensive spice by weight, and its story is fascinating—spanning intensive agricultural labor, unique flavor chemistry, and thousands of years of culinary history. Often called 'Red Gold,' it has been prized for millennia as a culinary luxury, a royal dye, and a potent

medicine. Saffron is not a seed, berry, or bark; it consists entirely of the dried, thread-like stigmas (the female pollen-capturing structures) found inside the purple *Crocus sativus* flower.



OUR PRODUCTS



Black Cardamom

While we introduced it briefly alongside its green cousin, black cardamom—known as Badi Elaichi or Kali Elaichi in Hindi—is a fascinating, moody giant that deserves a spotlight all its own. Derived primarily from the species *Amomum subulatum*, it is native to the damp, mountainous eastern Himalayas,

particularly Sikkim and Nepal. Physically, it looks completely different from green cardamom: the pods are much larger, rough-textured, deeply wrinkled, and a dark, dusty brown with a distinctly smoky, camphor-like flavor.



OUR PRODUCTS



Fenugreek Seeds

Methi dana (known as fenugreek seeds in English) is a staple spice in Indian, Middle Eastern, and North African cuisines. These small, yellowish-brown, angular seeds pack a distinct punch: raw, they are quite bitter, but when toasted or cooked, they release a complex, nutty aroma reminiscent of maple syrup.

Biologically, these are the seeds of the *Trigonella foenum-graecum* plant—the exact same plant that gives us fresh green methi leaves and the fragrant dried herb Kasuri Methi. Physically, methi dana looks like tiny, angular, yellowish-orange pebbles or hard golden cubes. Raw methi dana is notoriously bitter and sharp. However, when subjected to the right cooking techniques, that harsh bitterness totally transforms, unlocking a deeply complex flavor profile of burnt sugar, roasted nuts, and a sweet, maple-syrup-like aroma.



OUR PRODUCTS



Kashmiri Chilli Powder

If you've ever wondered how Indian dishes like Tandoori chicken or Rogan Josh get that incredibly vibrant, deep red color without tasting like liquid fire, Kashmiri chili powder is the secret. While we touched upon it briefly in the general red chili guide, this specific powder is so distinct that it functions as a completely

unique ingredient in a chef's arsenal. It is made ground exclusively from a specific variety of long, deeply wrinkled, dark crimson chilis grown primarily in the state of Jammu and Kashmir, as well as parts of Himachal Pradesh. Its defining characteristic is a fascinating culinary paradox: it features a brilliant, fiery, almost neon-red color but carries an incredibly mild, gentle heat paired with a sweet, smoky, and slightly fruity flavor.



OUR PRODUCTS



Black Cumin

Black cumin is one of those fascinating ingredients that goes by a dozen different names, but most commonly refers to *Nigella sativa*. It is the seed that most people are actually looking for when they talk about the health benefits of 'black cumin' or 'black seed.' Though frequently mislabeled as black cumin, black

caraway, or onion seed, kalonji is completely unrelated to any of them. It is the seed of a beautiful, pale blue flowering plant belonging to the buttercup family. Physically, the seeds are matte, pitch-black, and distinctly angular or teardrop-shaped, resembling tiny shards of charcoal with a bitter, pungent flavor.



OUR PRODUCTS



Jaiphal

Jaiphal is the Hindi name for nutmeg, an intensely aromatic spice made from the seed of the *Myristica fragrans* tree.

Biologically, jaiphal is the inner kernel of the fruit borne by the *Myristica fragrans* tree, an evergreen native to the exotic Banda Islands of Indonesia (historically known as the Spice Islands). When the

yellow, apricot-like fruit ripens, it splits open on the tree to reveal a hard, dark brown shell wrapped tightly in a bright crimson, lacy web. That striking red web is stripped off and dried to become a completely separate spice called Mace (Javitri), while the inner seed inside the shell is dried until it rattles, becoming Jaiphal.



OUR PRODUCTS



Dried Mango Powder

Amchoor (sometimes spelled amchur) is a staple spice in North Indian cuisine made entirely from dried, pulverized green (unripe) mangoes. The name itself gives away its identity: it is a combination of the Hindi words Aam (mango) and Choor (powder). Unlike vinegar, lemon juice, or tamarind, amchoor provides a

completely dry, highly concentrated sourness. It is made by harvesting unripe, green mangoes at the peak of their tartness, peeling them, cutting them into thin strips, sun-drying them until they are perfectly brittle, and grinding them into a fine, pale beige-to-tan powder.



OUR PRODUCTS

Basil Seeds



Sabja seeds, also known as sweet basil seeds (*Ocimum basilicum*), are tiny black seeds that look a lot like black sesame seeds when dry. However, once you soak them in water, they transform completely, swelling up and developing a translucent, jelly-like outer coating. Biologically harvested from the sweet basil plant

(*Ocimum basilicum*), these seeds look like tiny, pitch-black ovals when completely dry. However, they possess a fascinating chameleon-like property: the absolute moment they touch water, their outer mucilage layer instantly hydrates. Within 5 to 10 minutes, they swell up to four times their size, transforming into soft, gelatinous gray pearls with a crunchy black center.



OUR PRODUCTS



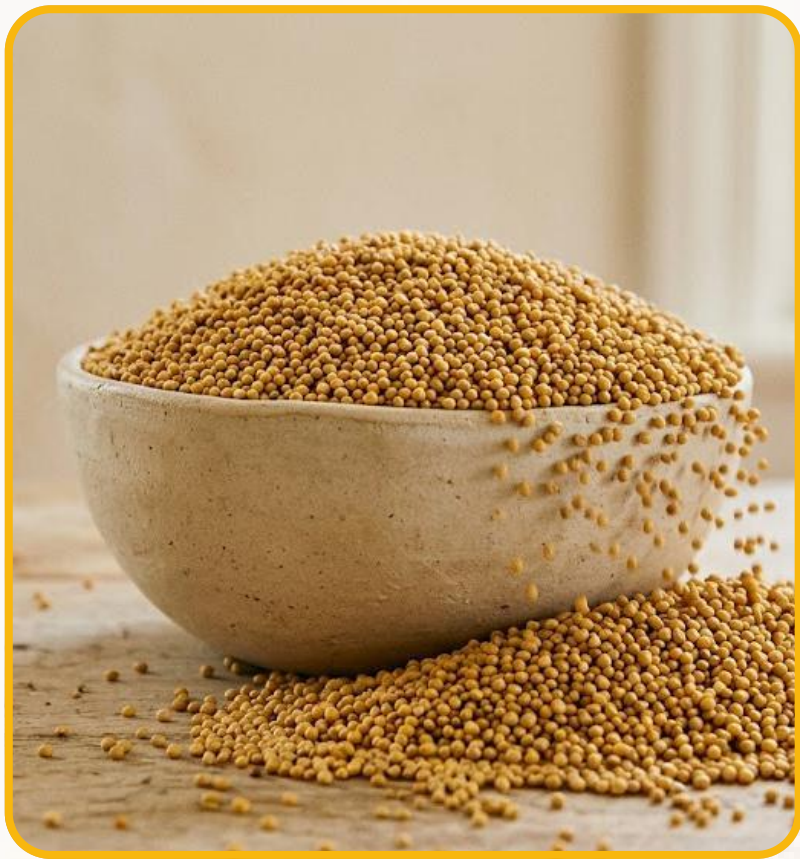
Brown Mustard

Rai (scientifically known as *Brassica juncea*) is the Hindi name for brown mustard seeds. It is a foundational spice in South Asian cuisine, distinct from both the milder yellow mustard popular in Western cooking and the intensely pungent black mustard (*Brassica nigra*). While Western traditions use mustard

seeds mainly to make smooth condiments, South Asian cooking treats whole rai as an essential oil-flavoring agent. Physically, rai seeds are incredibly tiny, round spheres displaying a deep reddish-brown to dark chocolate hue. They are visibly smaller, darker, and significantly more pungent than yellow or white mustard seeds.



OUR PRODUCTS



Mustard Seeds

Mustard seeds are tiny, powerful kitchen staples that come from plants in the Brassicaceae family (the same family as broccoli and cabbage). They have been used for thousands of years as both a spice and a medicinal remedy. What surprises many people is that a dry, whole mustard seed has almost no

aroma or heat. The signature fiery punch is only unleashed when the seed is crushed and mixed with a cold liquid. This reaction activates an enzyme called myrosinase, creating the pungent compounds that give mustard its kick.



OUR PRODUCTS

Fennel Seeds



Saunf, universally known as fennel seeds, is an aromatic, sweet herb derived from the *Foeniculum vulgare* plant. It features tiny, ridges-covered, oval-shaped green or yellowish seeds that are deeply rooted in culinary, cultural, and medicinal traditions—particularly across the Indian

subcontinent and the Mediterranean. Just like star anise, saunf contains anethole, which gives it a bright, sweet, licorice-like aroma. However, fennel seeds are noticeably milder, cooler, and carry an herbaceous, slightly woody undertone.



OUR PRODUCTS



Star Anise

Star anise is one of the most visually distinct and aromatically powerful spices in the world. Named for its striking star-shaped pods, it is native to northeast Vietnam and southwest China. Despite the similar name and licorice-like flavor profile, it is completely unrelated to common anise seed or fennel—though

they all share an organic compound called anethole, which gives them that signature sweet, herbal punch.



OUR PRODUCTS

Coriander Powder



Coriander powder, known as Dhaniya powder in Hindi, is one of the most foundational grounding spices in global cuisine. It is made by grinding the dried, small round seeds of the coriander plant (*Coriandrum sativum*). While the fresh leaves of the exact same plant (cilantro) taste bright, pungent, and sharp, the

seeds tell a completely different story. Coriander powder is wonderfully warm, mild, and sweet, with a distinct citrusy, orange-peel aroma and woody undertones.



OUR PRODUCTS



Cassia Bark

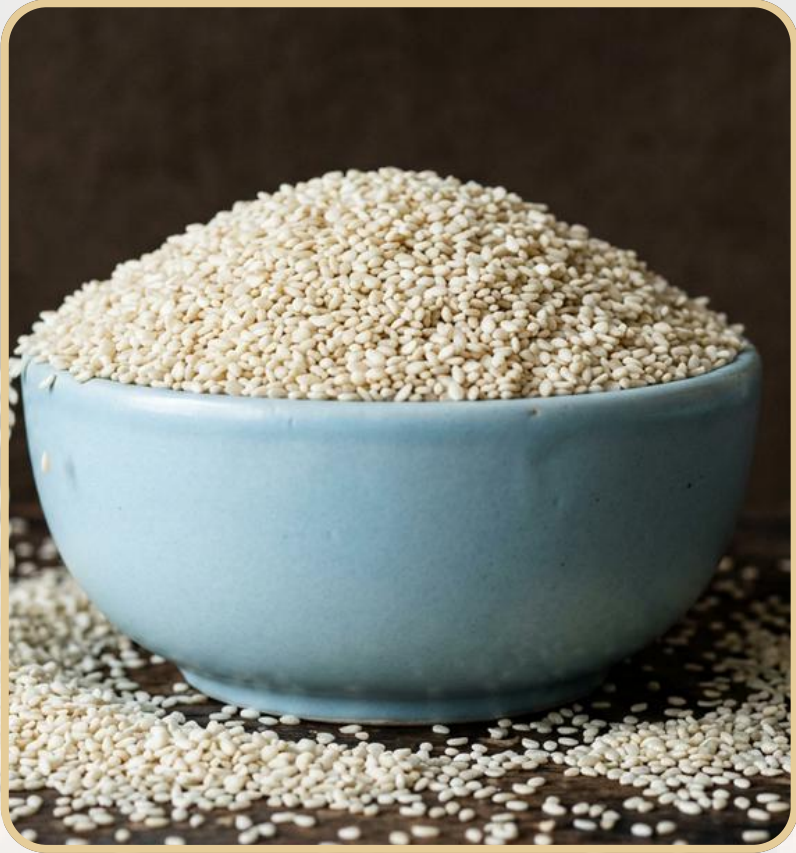
Dalchini Chaal, known widely as Cassia Bark (derived from the *Cinnamomum cassia* tree), is the bold, rugged cousin of true Ceylon cinnamon. The name itself tells you everything you need to know about its physical traits: in Hindi, Jangalee means wild, Dalchini means cinnamon, and Chaal means bark. Unlike

the tightly scrolled, paper-thin layers of sweet Ceylon cinnamon, cassia bark looks like thick, rough, single-layer pieces of tree bark. It is intensely aromatic, pungent, and carries a strong, sweet-spicy warmth with a subtle, biting heat.



OUR PRODUCTS

White Sesame Seeds



White til, known universally as white sesame seeds (*Sesamum indicum*), is one of the most beloved, globally utilized oilseeds in culinary history. While black sesame seeds retain their thick, dark, rustic outer hulls, white sesame seeds have typically had their hulls gently removed (hulled) or are naturally lighter-

colored varieties. This processing gives them a beautifully uniform, pearly-white or cream appearance, a softer texture, and a far more delicate, milky sweetness compared to their bolder black counterpart.



OUR PRODUCTS



Black Sesame Seeds

Black til, universally known in English as black sesame seeds (botanically *Sesamum indicum*), is one of the oldest and most nutritionally dense oilseeds known to humankind. While white sesame seeds are highly popular for their mild, milky sweetness, black sesame seeds retain their intense, dark outer hull.

This makes them significantly crunchier and gives them a much bolder, deeply complex, and intensely smoky-nutty flavor profile with a pleasantly bitter undertone.



OUR PRODUCTS



Gooseberry Powder

Amla powder, known in English as Indian Gooseberry powder (botanically *Phyllanthus emblica* or *Emblica officinalis*), is one of the most revered herbal powerhouses in traditional Ayurvedic medicine and modern natural wellness. It is made by harvesting fresh green amla fruits—which look like small, striped, translucent green plums—slicing them, sun-drying them until they lose all moisture, and grinding them into a fine, light greenish-tan or grayish-brown powder.



OUR PRODUCTS

Ginger Powder



Ginger powder, known in South Asian kitchens as Sonth or Sunthi, is much more than just a dried version of the fresh root. Biologically sourced from the underground rhizome of the *Zingiber officinale* plant, it is created by washing, scraping, sun-drying, and pulverizing mature ginger roots. This dehydration

process triggers a radical chemical shift, giving ginger powder a completely distinct flavor identity and structural role compared to fresh ginger paste.



OUR PRODUCTS



Moringa Powder

Moringa oleifera is a tree with antioxidant and anti-inflammatory properties. Also known as the drumstick tree, the miracle tree, the ben oil tree, or the horseradish tree, people have used moringa for centuries due to its health benefits. The leaves are harvested, sun-dried, and ground into a fine, vibrant green powder packed with essential nutrients, vitamins, and minerals.



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