



masala & spices

Product Catalog



About Us



Maami Foods Pvt.Ltd. is a food processing company promoted by P.C.Kannan group who has six decades of experience in spices. The parent concern of the group P.C.Kannan & Co. is one of the leading exporters of seed spices in India. P.C.Kannan group has spices procuring centers and processing plants at different locations in the country, one at Virudhunagar in Tamilnadu, one each at Guna and Indore in Madhya Pradesh, one at Unjha in Gujarat and the other at Kota in Rajasthan. As these are major centers for the production of many of the spices.

The promoters have direct access to the huge supplies of good quality spices from the farmers directly. The promoter's vast experience enables the company to choose and procure the best raw materials from different regions.

Maami Foods Pvt. Ltd. has been promoted with the sole aim of manufacturing quality Spices products and other Food items which are of traditional south Indian tastes for the benefit of all segments of consumers in India and around the world.

Maami Foods Pvt. Ltd. is manufacturing a wide range of Spices and Masala Powders under the own brand name MAAMIS & MASTER with a commitment to provide total customer satisfaction. Maami products are the result of committed effort in research and quality control to give superior healthy foods that are natural and tasty.

Best varieties of all the spices viz. Turmeric, Red Chilli, Coriander Seeds, Pepper, Cumin Seeds, Fennel seeds, fenugreek etc. are procured from the respective markets and stored in cold storage and /or well maintained godowns. Pure and Natural ingredients for the Masala powders are blended perfectly to match the expectations of old grandmas and young mums. Maamis Masala products add further flavour to the tasty preparations. Quality is given the utmost importance at Maamis. More than thirty different items go into the manufacture of various products.

Being an ISO Certified Company, Maami Foods Pvt. Ltd. stringently follows several appropriate procedures in Purchase, Storage, Production, Quality Control, Sales and Delivery to maintain quality and promptness. In keeping with technological advances, the company is equipped with latest advanced machinery for various operations viz, cleaning, sorting, roasting, grinding, sieving, blending and packing. All the operations are done in strict compliance with international standards. The commitment to quality runs through the entire post-production as well. The packaging is done in colourful and attractive multi layer film that retains the freshness and flavour for a long period. Besides, the packing machinery used is World-renowned which gives the packet a beautiful finish with perfect sealing on all sides.



Maamis®

TURMERIC POWDER

மஞ்சள் தூள்

हल्दी पावडर



Authentic and Aromatic Spice Powder

50 g

Mini

Junior

50g

100g

500g

Turmeric and its powerful ingredient, curcumin have the potential to prevent heart disease, eye Conditions and alzheimer's Anti-Inflammatory Properties can help people with arthritis. Turmeric may even reduce the risk, or spread of cancer, Antioxidants in turmeric may also reduce the risk of cataracts, glaucoma and macular degeneration



Junior

50g

100g

500g

Coriander powder is widely used in south Indian preparations, especially rasam, kara kuzhambu, vegetable preparations, etc. It is an essential ingredient of many curries and gravies as it has a mild aroma that instigates the appetite. Adding ground coriander to pancake and waffle mixes imparts a pleasing taste to it.

Maamis

RED CHILLI POWDER

மிளகாய் தூள்

लाल मिर्च पावडर



Authentic and Aromatic Spice Powder

50 g

Mini

Junior

50g

100g

500g

Fresh red and green chilli are rich in vitamin C, which helps in protecting from scurvy, develop the immune system and works against free radicals. Chilli is having varied minerals potassium, Manganese, iron, Magnesium etc.. Potassium is good for heart rate and blood pressure. Chilli is Loaded with vitamins like niacin, pyridoxine, riboflavin and thiamine.



Junior

50g

500g

Cumin can be used ground or as whole seeds. It imparts an earthy, warming and aromatic character to food, making it a staple in certain stews and soups, as well as spiced gravies such as curry and chilli. It is also used as an ingredient in some pickles and pastries.

Maamis

BLACK PEPPER POWDER

மிளகுத் தூள்

काली मिर्च पावडर



Authentic and Aromatic Spice Powder

50g

Mini

Junior

50g

500g

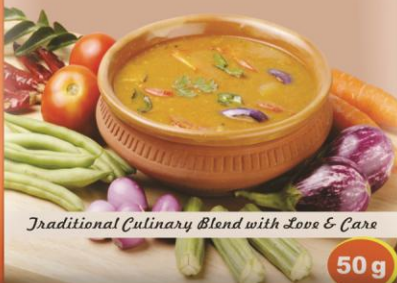
Black Pepper is a very common herb. It is traditionally considered to be a hot, pungent herb that stimulates agni, or digestive fire, by supporting the secretion of fluids and circulation of blood in the GI tract.

Maamis

SAMBAR POWDER

சாம்பார் பொடி

साम्बार पावडर



Traditional Culinary Blend with Love & Care

50 g

Mini

Junior

50g

100g

500g

Boil 200 gms of toor dhal with a spoon of turmeric powder. Fry few mustard, Fenugreek, 2 green chillies and curry leaves in 2spoons of edible oil. Mix them all with 100 gms of favourite vegetables, 2 tomatoes, little tamarind juice, salt and 2 spoons of Maamis Sambar Powder. Cook this mixture for 15 minutes. Finally spread some coriander leaves on it. The tasty Sambar is ready to serve.

Maamis

KULAMBU CHILLI MASALA

குழம்பு மிளகாய் மசாலா

कुलम्बू मिर्ची मसाला



Traditional Culinary Blend with Love & Care

The photograph shown is not the real contents of this pack

50 g

Mini

Junior

50g

200g

500g

Maamis Kulambu Chilli Masala can be used for preparing all kinds of curry viz, Egg Curry, Fish Curry, Dry Fish Curry, Tamarind Kulambu, Mushroom Curry, Fenugreek Kulambu, Chilli Kulambu, etc.,

Maamis

RASAM POWDER

ரஃபம் பொடி

रसम पावडर



Traditional Culinary Blend with Love & Care

50 g

Mini

Junior

50g

500g

Add spoon of this rasam powder, Garlic, tomato, salt to taste of tamarind juice. Fry mustard, chilli, curry leaves in spoon of edible oil and add the tamarind mixture and let it boil. Garnish it with coriander leaves. Now the tasty Maamis Rasam is ready.

Maamis

CURRY POWDER

கறி மசால் பொடி

सब्जी मसाला पावडर



Traditional Culinary Blend with Love & Care

The Photograph shown is serving suggestion only.

50 g

Mini

Junior

50g

500g

Fry few mustard and onions in spoon of edible oil. Add favorite vegetables, coconut paste, salt and add Maamis Curry Powder. Cook this mixture in water for 10 minutes. Then spread some coriander leaves on it. Now the tasty vegetable curry is ready to serve. Mutton curry can also be prepared in the same manner.

Maamis

GARAM MASALA

கரம் மசாலா

गरम मसाला



Traditional Culinary Blend with Love & Care

The photograph is not the real contents of this pack

50 g

Junior

50g

500g

*Add little Maamis Garam Masala
in all food curry preparations to
enhance taste and aroma.*

Maamis

BIRYANI MASALA

பிரியாணி மசாலா

बिरयानी मसाला



Traditional Culinary Blend with Love & Care

50g

Junior

50g

500g

Fry Chopped onion and add Maamis Briyani Masala with required water and coconut milk. Let it boil for few minutes. Then add rice alongwith favourite vegetables or half boiled mutton or chicken and cook this mixture. Finally add ghee or vanaspathi to taste.

Maamis

LEMON RICE POWDER

எலுமிச்சை சாதப் பொடி

लेमन राइस पावडर



Convenience Culinary Blend with Love & Care

The Photograph shown is serving suggestion only.

50 g

Mini

Junior

50g

500g

Add hot gingelly oil and "Maamis Lemon Rice powder" with cooked rice and mix thoroughly. Now the tasty Maamis Lemon Rice is Ready.



Junior

500g

Fry Mustard, Orid Dhal, Curry Leaves along with "Maamis Tamarind Rice Powder" in Gingelly oil and mix thoroughly with cooked rice. Now the tasty Maamis Tamarind rice is ready.



Junior

500g

Fry onion, Mustard curry leaves etc..in gingelly oil and mix this powder apply this mixture thoroughly with cooked rice. Now the tasty Maamis Tomato rice is ready.

Maamis

IDLY CHUTNEY POWDER

இட்லி மிளகாய் பொடி

इडली चटनी पावडर



Traditional Hot Chutney Powder for Idly & Dosa

50 g

Mini

Junior

50g

500g

Add Sesame Oil or Ghee with the Maamis Idly Chutney Powder and serve for Idly or Dosa.

Maamis

BAJJI - BONDA POWDER

பஜ்ஜி போண்டா மாவு

बज्जी बोण्डा पावडर



Traditional Snack Mix for Bajji, Bonda & Pakoda

200 g

200g

500g

Add Chopped onion ,green chilli, curry leaves ,coriander leaves to this Maamis Bajji Bonda Mix and mix in little water. Make this into small balls and fry in edible oil. Now the tasty Maamis Bonda is ready.

New

Maamis[®]



Easy Cooking...
Fine Dining

Instant

 **VENPONGAL MIX**



Net Wt.
200g

200g

Add 200gm Maamis Venpongall Mix with 600ml of water and mix thoroughly. Cook this mixture to 10 to 15 minutes in a pressure cooker. Now your tasty Maamis Venpongall is ready to eat. Serve hot Maamis Venpongall with sambar and coconut chutney.

Master

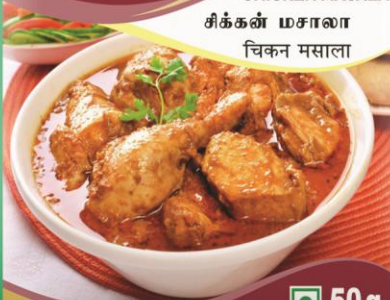


*Traditional Culinary Blend
with Love & Care*

CHICKEN MASALA

சிக்கன் மசாலா

चिकन मसाला



50g

Junior

50g

500g

Fry chopped onion in oil along with Masala Powder. Add tomatoes, cup of water, cleaned chicken and little salt and boil the mixture. If chicken kuruma is intended, add coconut paste instead of tomatoes.



Junior

50g

500g

Apply Master Chilli Chicken (65) Masala in cleaned chicken pieces and let it soak for 1 hour in curd. Add salt to taste. Fry the soaked pieces in low flame and get tasty chicken (65). Similarly veg items can also be prepared.

Master



*Traditional Culinary Blend
with Love & Care*

MUTTON MASALA

மிட்டன் மசாலா

मटन मसाला



50g

Junior

50g

500g

Fry chopped onion, tomatoes, etc., in oil along with masala powder. Add required water, salt to taste and cleaned mutton pieces and boil the mixture to prepare mutton curry. If mutton Kuruma is intended, add coconut paste instead of tomatoes. Vegetable curry can also be prepared in the same manner

Master



*Traditional Culinary Blend
with Love & Care*

मछली करी मसाला

FISH CURRY MASALA

மீன் குழம்பு மசாலா



50 g

50g

500g

*Add Fried onion, Tomatoes etc.,
50g masala, 1 Kg fish pieces, salt
to taste and coconut paste to one
litre boiling tamarind mixture and
cook for 10 minutes. This masala
can also be used for preparing Fish
Fry.*



Junior

500g

Apply Fish Fry masala, salt to taste, cleaned fish pieces and let it soak for one hour. Fry the soaked fish pieces in edible oil.



Junior

500g

Fry Egg Curry masala with onion, tomato, etc., and add salt to taste, cup of coconut milk, and half-sliced boiled eggs and cook the mixture for 10 minutes. This masala can also be used for preparing Mushroom Curry, Meal maker(Soya) Curry, etc.



Mini

25g

50g

100g

200g

The piperine in black pepper can be credited with the prevention of cancer, and becomes twice as potent when combined with turmeric. The spice also has Vitamin C, Vitamin A, flavonoids, carotenes and other anti-oxidants that help remove harmful free radicals and protect the body from cancers and diseases. The best way to eat pepper to harness maximum benefits is to eat freshly ground pepper.



Mini

25g

50g

100g

200g

Cumin seeds in Indian cuisine are often chewed as a digestive aid in India and may be offered at Indian restaurants at the completion of a meal for this purpose. Cumin is also high in iron and contains plant compounds that are antioxidants.



Mini

50g

100g

200g

Fennel seeds helped increased the nitrite content in saliva, making it a great natural way to keep a check on blood pressure levels. Apart from this, fennel seeds are also a very rich source of potassium and since potassium is an essential component of cells and body fluids, it helps control your heart rate and blood pressure.



Mini

50g

100g

200g

Fenugreek is taken by mouth for digestive problems such as loss of appetite, upset stomach, constipation, inflammation of the stomach (gastritis). Fenugreek is also used for diabetes, painful menstruation, polycystic ovary syndrome, and obesity.



50g

100g

200g

Mustard seeds are a very good source of omega-3 fatty acids, which boost heart health and lower triglycerides. Mustard seeds also contain calcium, dietary fiber, iron, manganese, magnesium, niacin, phosphorus, protein, zinc, and selenium - a trace mineral that is an antioxidant that may offer protection against asthma, heart attacks, and some cancers.



Mini

50g

100g

200g

Mustard is used as a food flavoring, for forage, as an emetic, and diuretic, as well as a topical treatment for inflammatory conditions such as arthritis and rheumatism. Mustard also has potential pharmacological effects in cardiovascular disease, cancer, and diabetes; however, there are limited clinical trials to support its use for any indication.

50g

100g

150g

200g



PAPU

Papad

Best Quality
Appalam

Papads are low calorie, gluten free, high fibre, high protein accompaniment or snack, are an appetizer for a healthy and complete meal. They promote the growth of good bacteria in the gut, i.e. act as a probiotic that supports digestion and assimilation of the macro and micronutrients from your food. Papad enhance the secretion of digestive enzymes and juices which are essential for metabolism and hence act as a digestive

Our Upcoming Products...



Soya



Pickles



Thokku



Maami Foods Private Limited

#133/2, Pullalakottai Road,

Virudhunagar - 626001. TN. India

+91 4562 267838 | +91 94437 12468

sales@maamis.com | www.maamis.com

