Danish Agro FARMS

PRODUCT SPECIFICATION

DANISH AGRO FARMS / 2026



PRODUCT PROFILE

GARAM MASALA

Product information / Specifications / Supply enquiries

danishagro.pk



GARAM MASALA

Premium Spice Blend | Rich Aroma | Quality-Focused Sourcing | Customised Blending

Product Overview

Danish Agro Farms offers Garam Masala, a traditional blend of aromatic spices used to enhance the flavour, fragrance, and richness of Pakistani, South Asian, and international cuisines.

We focus on sourcing quality whole spices, careful selection, cleaning, grinding, and blending according to product requirements. Our Garam Masala can be supplied to food manufacturers, restaurants, spice processors, wholesalers, retailers, and private-label customers, subject to agreed specifications and availability.

Key Features

- Rich, warm, and aromatic spice profile.
- Prepared from selected spices according to the agreed recipe.
- Suitable for traditional and commercial food applications.
- Customised spice ratios and flavour profiles.
- Whole-spice or ground-spice sourcing options, where required.
- Bulk supply and customised packaging options.

Ingredients & Spice Selection

Depending on the required formulation, Garam Masala may include:

- Black pepper
- Cumin seeds
- Coriander seeds
- Green cardamom
- Black cardamom



- **Cloves**
- **Cinnamon**
  - Bay leaves
  - Nutmeg and mace

Ingredient selection and proportions can be adjusted to achieve the desired aroma, flavour, heat, and cost target. The final ingredient list should match the actual formulation and product label.

Product Specifications

Parameter Description