

Product Catalogue

JUMBO SPICES

LIMITED

as your supplier of Herbs, Spices and Natural Seasonings...



The pleasure of Good Taste



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Jumbo Spices facts

- ✓ Established in 2017
- ✓ Major categories: spices & Herbs
- ✓ KEBS, NEEMA and Halaal certified
- ✓ Global presence

OUR VALUES

Justice & Equity

Uniformity & Consistency

Maximum utilization

Being the best

Optimism & Openness



The pleasure of Good Taste

About us

Jumbo spices limited was entrenched and set in the year 2017 targeting flavour market segment and positioning itself as a quality and trusted brand. Over the years to date, our journey has seen us, delight in bulk production of Fresh and Pure products that its ultimate evaluation upon consumption has seen customers consider repurchasing. Our goals are geared toward improving our services that will see us deliver the best product to our esteemed customers.

Jumbo spices



Chillies available in: 50g,100g

Contains: Chilli Pepper

Usage:Can be used to add heat in vegetables, meat dishes and most Indian foods.

It pairs well with meats, fish, pasta vegetables, sauces, pizzas, even in desserts and chocolate. Use it in any dishes you want to add spicy flavor to, but be careful not to touch it with your hands, because even after washing them, it can still irritate your eyes and lips.



Available in: 50g,100g

Contains:Pure red Paprika

Usage:Paprika goes well with just about any savory food, including eggs, meat poultry, stew, fish, shellfish, soup, boiled and steamed vegetables, rice, and creamy sauces.



Cayenne available in: 50g,100g

Contains:Cayenne pepper

Usage:It's a common ingredient in hot sauces, dry rubs, salsas and both meat and vegetarian chillies. It really pairs well with all meats and vegetables, as well as eggs, cheese and can be used in everything from soups to sauces, rice dishes and pastas.



Chilli available in: 50g,100g

Contains:Chilli Pepper

Sprinkle on savoury foods such as curries stews, creamy sauces, pastas, pizza tomato dishes and salads.

From pastas to salads, a dash of red chilli flakes can liven up a dish in seconds adding a little bit of that spicy kick.



Black pepper available in: 50g,100g

Contains: Black Pepper Corn

used in chicken dishes, meat, fish mushroom and as a light seasoning on fresh fruits.



Cinnamon available in: 50g,100g

Contains:Cinnamon

Usage:this highly delicious spice has a very distinct taste and can be used to elevate sweetness in meals like sweet potatoes, Cappuccino coffee, Tea Muffins, Candies, Bacons, Pancakes Fruit salsa and Bread.



Cloves: available in: 50g,100g

Contains: Cloves

Usage:With a warm to hot taste cloves can be used to add flavor in foods like fruit pies, cakes, desserts biryani, curry dishes, pumpkin and tea. It adds flavor to meats, curries and meat marinades, ham and pork. It is often used in pastry making, along with other aromatic spices.



Coriander available in: 50g,100g

Contains: Coriander seeds

Crushed whole coriander seeds are delicious for flavoring homemade burgers, cakes and other baked goodies. Also can be used in pastries soup dishes, beans, peas and other vegetables



Nutmeg available in: 50g,100g

Contains Nutmeg

Usage:Nutmeg is essential to sauce and also goes well with baked or stewed fruit custards, eggnog, punches, curries sauces (particularly onion-based and milk sauces), pasta, and vegetables (especially spinach).



Garlic available in: 50g,100g

contains Garlic powder

With a salty and sweet flavor, garlic is used in spice blends, meat, vegetables as well as in salads, yogurt dipping sauces tzatziki and white sauces.

The garlic is widely used as seasoning throughout the world for its pungent taste. The taste varies in intensity and spiciness depending on the way of cooking. It is often paired with onion, tomato, or ginger.



Ginger available in: 50g,100g

Contains:Dried crushed Ginger

Usage:Ginger is but an immense flavor featured in meals like tea, coffee sauces, biscuits, milk pudding, beef and noodle dishes.

It pairs well with aromatic dishes, like meat or seafood, as well as with goat meat and vegetarian dishes.



Cardamoms available in: 50g,100g

Comprises: cardamom

Usage:It has a delicate flavor that is fantastic in soups, stews, beefs, barbeque sauces, bread, cakes, cookies and fruit salads.

Warm, intense, sweet and unique taste with a strong, resinous aroma. Use the whole cardamom pods to give delicate tones of spice to a rice casserole, and meat stews, like you would use bay



Pilau Mix available in: 50g,100g

Pilau mixed is used in preparing traditional pilau, chicken biriani coconut rice and other rice dishes.

Pilau mix Spice is a cook's gateway to culinary delight. They add flavor to sauces, soups, salads and a wide variety of dishes.



Turmeric available in: 50g,100g

Contains: Turmeric

Usage: serve this versatile ingredient in curries, soups, breads and rice dishes.

It pairs very well with chicken and sea food, as well as with meat, fish vegetables, eggs, soups, curry recipes and salad dressings.



Cumin available in: 50g,100g

Contains: Cumin seeds

Usage:Cumin is used in both meat and vegetable dishes, as well as in soups and sauces. Also delicious in cheese dishes salad dressings, bread, eggs and rice.

It is used in dishes with curry, soups, stews In combination with black pepper and honey, it pairs well with vegetables chicken and oily fish.



White pepper available in: 50g,100g

Contains:White pepper corn

Usage:It is always used in dishes that needs peppery bite such as meat vegetables dishes, potato dishes, soups and also as a seasoning.

White pepper has a warm, spicy taste with less flavor, but spicier taste, than the black pepper.

HERBS



Bay available in: 20g

Contains: Bay Leaves

Usage: put chopped parsley on everything: Don't chop it too finely bigger pieces are prettier and have more flavor. Throw it with abandon on top of grilled vegetables, roasted potatoes, a cold green-bean salad stews, soups, pasta, hot or cold grain dishes like couscous or quinoa

It adds immense flavor when featured in fish and poultry in sauces, risottos and to flavor sausages, pate, pickles vinegars, and variety of meat dishes.



Marjoram available in: 20g

Contains: Marjoram Leaves

Use in any savoury dishes such as lamb pork, beef, chicken, fish, vegetable dishes, tomato dishes and sauces spaghetti sauce, pizza, pasta, stuffings egg dishes, bread, green salads and vegetable soup.

Marjoram, also known as sweet marjoram, is an aromatic herb in the mint family used to garnish salads soups, and meat dishes.



Parsley Available in: 20g

Contains: Parsley Leaves

Parsley is often used in dishes with potatoes (boiled or mashed), dishes with rice (risotto or pilaf), in fish, fried chicken, lamb, chops, meat or boiled vegetables stews and soups.

Parsley should be added just before serving the food. Its taste is slightly sour very earthy and pairs with salads vegetable dishes, soups, dipping sauces, pasta dishes, tomato and white sauces.



Mint available in: 20g

Contains: mint Leaves

Use in sauces for desserts and for lamb fruit soup, split pea soup, lamb stew and roast, fish, poultry, sweet dishes vegetables, mint jelly, syrups, fruit compotes, devil's food cake, lemon based desserts such as tarts and mousse frosting, ice cream, sherbet, herbal teas and mint tea

Used to add some immense flavor in your tea or hot water.



Oregano available in: 20g

Contains: Oregano Leaves

Use oregano in tomato sauces, pizzas grilled meats, especially lamb, and other dishes with intense flavor. Add it also to fried or grilled vegetables, and fish.

It is mainly used to flavor meats especially mutton, barbecue and kebabs, as well as in salad and the olive oil-lemon dressing accompanying many dishes with fish or meat as well as some stews



Basil Available in: 20g

Contains: Basil Leaves

In cooking, it is used as flavoring in various grilled dishes, salads, boiled foods, stews, soups, pasta, while it also pairs well with sauces that have tomato as their main ingredient.

It is a dinner inspiration when added to foods like, Tomatoes Vegetables Fruits, Spaghetti & Pizza and Lemon.



Rosemary available in: 20g

Contains: Rosemary Leaves

Use rosemary with chicken and other poultry, game, lamb, pork, steaks, and fish, especially oily fish. It also goes well with grains, mushrooms, onions, peas, potatoes, and spinach. Rinse fresh sprigs of rosemary under cold running water and pat dry.

The tender stems and leaves of rosemary are used as seasoning in many dishes.



Sage available in: 20g

Contains: sage Rubbed

Use for Stuffing in poultry, fish, game and other meat, sausage, soups chowders, waffles, biscuits, onions tomatoes, cheese, potatoes, salads and tea.

using Sage Roast Lamb with Herb Crust With this recipe you account vegetarian aromatic, gluten free, Sage - Packaging Roast Lamb with Herb Crust, Pork



Thyme available in: 20g

Contains: thyme Leaves

use in Pasta and grilled meats. Soups, boiled dishes, vegetables, sauces potatoes of all types, dishes with rice even sprinkled over fresh bread with olive oil and coarse salt. It pairs well with oregano and marjoram.

Thyme can be used both fresh and dried.

Jumbo spices



Pilau Masala available in: 50g,100g

Contains: Cinnamon, Coriander Cardamoms, Cloves, Black Pepper

Usage:Used in preparing traditional pilau, biryani dishes, banana stew and other rice dishes.

Used in preparing traditional pilau, chicken biryani, coconut rice and other rice dishes



Citric acid available in: 50g,100g

contains Citric Acid

The citric acid can be used in ice creams, in the caramel so that it does not sugar, or in recipes in place of the fresh lemon juice. The citric acid can also be diluted with water and used as a household cleanser.

It is a natural preservative and is used in foods and refreshments which we want to have a sour taste. We can have it without any fear in our closet so that we can use it in ways that may surprise us!



Soya drink available in: 50g,100g ,200g
contains soya beans

Benefits of soya drink.Way before oat drink and almond drink, the original dairy-free milk alternative made waves in the vegan world: soya drink.

Soya drink is a plant-based drink produced by soaking and grinding soybeans, boiling the mixture, and filtering out remaining particulates. It is a stable emulsion of oil, water, and protein.



Tea masala available in: 50g,100g

Contains:Cinnamon, Coriander, Nutmeg Cardamoms, Cloves, Ginger, Black Pepper.

Usage:So tangy when added to Tea.

Masala tea is a mixture of several ingredients, including cardamom, ginger cinnamon, black pepper, and cinnamon Every manufacturer and tea connoisseur will have its blend of ingredients for masala tea, which means that no two cups of masala chai will be the same



Dhana jeera available in: 50g,100g

Contains:Coriander seeds, Cumin seeds Salt Turmeric

Usage:Use in seasoning curries casseroles, garnishing pasta dishes barbecued meat dishes. It is also used in cakes, especially fruit cakes, burns biscuits and cookies.

Dhania Jeera powder is an excellent blend of powdered cumin and coriander seeds along with other spices. This combination is one of the essential spice blends used in cuisine. Usually both spices are used in equal ratio to form this spice blend.



Mixed Spices available in: 50g,100g

Contains:Cinnamon, Coriander Seeds Nutmeg,Cardamoms, Cloves, Ginger Bay Leaves.

Use in seasoning curries, casseroles garnishing pasta dishes, barbecued meat dishes and most indian dishes.

It's used also in cakes especially fruit cakes, buns biscuits and cookies. It is also added to vegetables



Githeri Masala available in: 50g,100g

It Contains Coriander, Cumin, Onion Powder Fenugreek, Turmeric, Garlic, Bay Leaves Cinnamon, Ginger, Chillies, Salt, Corn Starch

It's excellent for seasoning any and all lentils, including Njahi and brown beans but it works specifically well on Githeri.It'll spicen up any meal and it's a perfect fit for your kitchen.



Garam masala available in: 50g,100g

Contains:Cinnamon, Coriander, Cloves Cardamom Ginger, Bay Leaves, Black Pepper Star Anise,Salts & Cumin.

Garam masala is best when added at the end of cooking and can even be sprinkled on a dish when serving. This mix can then be used in curries, lentils, and soups or just sprinkled in some scrambled eggs.

Boosts Digestion The main benefit of adding garam masala to your food is that it stimulates appetite and boosts digestion



Chicken Masala available in: 50g,100g

Contains: are coriander, Red Chilli Powder, Turmeric, Black Pepper, Cumin, Salt, Cloves, Cinnamon, Cardamom, Garlic, Dry Ginger, Onion, Dry Fenugreek leaves and Mustard.

Usage: Adds immense flavor in Chicken dishes, curries like biryani and stew. This chicken masala makes the gravy very tasty and makes cooking easier.



Beef Masala available in: 50g,100g

It contains Coriander, Rice, Salt, Turmeric Mustard, Fennel Seeds, Ginger, Black Pepper Garlic Powder, Cinnamon, Cloves, Chillies Fenugreek

Adds immense flavor in meat dishes curries like biryani and stew.

When it comes to quick and satisfying meals Beef Masala has to be at the top of the list.



Fish Masalavailable in: 50g,100g

It contains Coriander, Rice, Salt, Turmeric, Mustard,Fennel Seeds, Ginger Black Pepper,Garlic Powder, Cinnamon Cloves Chillies, Fenugreek

Usage:Adds immense flavor in Fish dishes curries like biryani and stew.

It contains no fillers, additives or preservatives making it a much healthier clean spice.masala spice blends are fragrant and a delight to the senses



Curry powder available in: 50g,100g

Contains: Cinnamon, Coriander, Nutmeg Cardamoms, Cloves, Fenugreek, Rice Ginger, Mustard, Citric, Fennel, Salts Black Pepper & Garlic

Usage:So delicious when featured in meals like, meat, vegetables, poultry dishes. It thickens soup and make it more appealing.

Curry powder is a mix of various dried ground spices. It usually looks bold yellow or orange in color.

Jumbo spices



Cumin seed available in: 50g,100g

Used in preparing traditional pilau, chicken biryani, coconut rice and other rice dishes

Our Pilau Masala has a warm, sweet taste. Pilau Masala is mainly used on rice in the Kenyan culture. If you want to add a subtle sweet flavour to your dish, try Pilau Masala. Ingredients: Cumin, Paprika, Turmeric, Sumac, Cloves, Cinnamon, Bay Leaves, Black Pepper, Cardamom.



Cinnamon available in: 50g,100g
Contains: Cinnamon

Usage: This highly delicious spice has a very distinct taste and can be used to elevate sweetness in meals like sweet potatoes, Cappuccino, coffee, Tea, Muffins, Candies, Bacons, Pancakes, Fruit salsa and Bread.



Cardamom available in: 50g,100g
Comprises: cardamom

Usage: It has a delicate flavor that is fantastic in soups, stews, beefs, barbeque sauces, bread, cakes, cookies and fruit salads.

Warm, intense, sweet and unique taste with a strong, resinous aroma. Use the whole cardamom pods to give delicate tones of spice to a rice casserole, and meat stews, like you would use bay.



Cloves available in: 50g,100g
Contains: Cloves

Usage: With a warm to hot taste, cloves can be used to add flavor in foods like fruit pies, cakes, desserts, biryani, curry dishes, pumpkin and tea.

It adds flavor to meats, curries and meat marinades, ham and pork. It is often used in pastry making, along with other aromatic spices.



Pilau Whole available in: 50g,100g

Pilau whole contains Cumin Seeds whole, Black Pepper corn, Cinnamon sticks, Cardamoms whole, Cloves whole.

Used in preparing traditional pilau, chicken biryani, coconut rice and other rice dishes.



Pilau Mix available in: 50g,100g

Pilau mixed is used in preparing traditional pilau, chicken biryani, coconut rice and other rice dishes.

Pilau mix Spice is a cook's gateway to culinary delight. They add flavor to sauces, soups, salads and a wide variety of dishes.



Pilau Masala available in: 50g,100g

Cumin Seeds, Black Pepper, Cinnamon, Cardamoms, Cloves

Used in preparing traditional pilau, chicken biryani, coconut rice and other rice dishes.

Our Pilau Masala has a warm, sweet taste. Pilau Masala is mainly used on rice in the Kenyan culture.



Black pepper available in: 50g,100g
Contains Black pepper

It is used in dishes with curry, soups, stews. In combination with black pepper and honey, it pairs well with vegetables, chicken and oily fish.

Make a tea with cumin, after boiling it for a few minutes in water and let it brew for about 10 minutes. Try it with lentils, black beans or foods that include them.



Tea Masala available in: 50g,100g

Contains: Cinnamon, Coriander, Nutmeg, Cardamoms, Cloves, Ginger, Black Pepper.

Usage: So tangy when added to Tea. Tea Masala is a mixture of several ingredients, including cardamom, ginger, cinnamon, black pepper, and cinnamon. Masala tea is extremely popular owing to its taste and aroma.



Ginger available in: 50g,100g
contains grounded Ginger

It pairs well with aromatic dishes, like meat or seafood, as well as with goat meat and vegetarian dishes. It is also widely used in baking products, such as ginger cookies, bread, cake, sweet pumpkin pies, and biscuits. It brings out spice blends, and you can also easily add it to marinades for a spicy, exotic flavor.



Soya drink available in: 50g,100g
contains Soya Beans

Benefits of soya drink. Way before oat drink and almond drink, the original dairy-free milk alternative made waves in the vegan world: soya drink.

Soya drink is a plant-based drink produced by soaking and grinding soybeans, boiling the mixture, and filtering out remaining particulates. It is a stable emulsion of oil, water, and protein.



Tea Masala available in: 10g

It contains ginger, Cinnamon, Cardamoms, Cloves, Black Pepper, Nutmeg

Use Tea Masala, a mixture of spices to uplift your mood and to perfectly and healthily complement tea. Add a pinch of Tea Masala to a cup of tea.



Pilau Masala available 10g

Cumin Seeds, Black Pepper, Cinnamon, Cardamoms, Cloves

Used in preparing traditional pilau, chicken biryani, coconut rice and other rice dishes.

Used in preparing traditional pilau, chicken biryani, coconut rice and other rice dishes.

food colours



Available in: 10g

Strawberry: Used in preparation of milkshake, Chocolates, strawberry cakes ice-creams, cheese cakes, and strawberry sundae.



Available in: 10g

Blue: used in baked goods, ice cream, canned peas, jellies, candy, beverages, dessert powders, condiments, mouthwash, medicines.



Available in: 10g

EGG YELLOW: Used to enhance the look and appeal of many dishes. Indian restaurants commonly use this colour for gently colouring curries, pulao rice and sauces like mint sauce.



Sodium Saccharin available in: 10g

SACCHARINE SUGAR: used to sweeten low-calorie candies, jams, jellies, and cookies. It's also used in many medicines. Can be used to sprinkle onto food, such as cereal or fruit, or used as a sugar substitute in coffee or when baking.



Golden Yellow available in: 10g

Golden yellow: gives you bright, rich colour that won't ever change the consistency of your cake batter, buttercream, or royal icing. You can also use it to tint white fondant and gum paste. Mix it with other icing colours to create a shade that's all your own.



Tomato Red available in: 10g

Tomato Red: This tasteless, odorless food colouring is extremely versatile, transforming any dough, batter, or sugary sweet icing into a colourful work of art.



Purple available in: 10g

Purple: Used to add purple pigment to food like; blackberries, Forbidden rice, purple sweet potatoes, eggplant, purple carrots, passion fruits, and red kales.



Orange available in: 10g

Orange: Used to add attractiveness to orange and potato skins, sausage casings, baked goods, candies, carbonated drinks, gelatine desserts, powdered drink mixes, and many other foods.



Green available in: 10g

Green: Used to add a perfect natural green food coloring to pancakes, oatmeal, eggs, muffins, and smoothies.



Raspberry: Used to make raspberry salsa to use with grilled fish, shrimp, or chicken. Used in smoothies, berry salad, muffins, and bread. Can use to top your yogurt.



The pleasure of Good Taste

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