



Spice Merchants



Sourcing Quality Spices
From Around The World

ITEM #	DESCRIPTION	UNIT SIZE
SPI328	ALLSPICE, GROUND A spice made from a small dried berry that boasts a flavor reminiscent of nutmeg, cinnamon and cloves.	7 oz
SPI307	BASIL LEAVES A wide-leaf herb with a subtle sweet, peppery flavor providing earthy, fresh essence.	3 oz
SPI306	BAY LEAVES The aromatic foliage of the Bay Evergreen Tree, boasting a woody, astringent essence that is used to infuse a balanced savory flavor.	2 oz
SPI409	CAJUN BLACKENING SEASONING Essential to the blackening cooking technique of Cajun cuisine - - adds a tangy burst of flavor and sears to a perfect blackened crust - - cayenne and parika with aromatic herbs adds punch to this bold seasoning.	5.25
SPI320	CARAWAY SEEDS A highly aromatic seed with a distinctive earthy anise flavor.	7 oz
SPI319	CARDAMOM -GREEN Seeds wrapped in a paper-like shells, holding their warm, spicy-sweet flavor and delicate floral aroma.	4 oz
SPI323	CARDAMOM, GROUND A member of the ginger family known for its eucalyptus-like floral, citrus flavor and aroma.	7 oz
SPI315	CHILI, RED FLAKES - ALEPPO Crisp, fruity flavor with moderate heat.	4.5 oz
SPI316	CHILI, RED FLAKES - GOCHUGARU An Asian chili, warm & fruity with heat.	4.75 oz
SPI318	CILANTRO LEAVES The dried leaves of the coriander plant, its flavor is often described as a fragrant mix of parsley and citrus, with pungent notes.	2 oz
SPI313	CINNAMON, GROUND One of the oldest spices, it has a warm, spicy and sweet flavor profile.	12 oz
SPI324	CINNAMON STICKS, 4" LONG Spicy-sweet, rolled woody sticks, perfect for infusing a curry, dessert sauce or hot drink.	5 oz
SPI327	CLOVES, WHOLE The unopened flower bud of an evergreen tree, boasting pungent, woody, sweet-peppery notes and pairs well with sweet & savory.	4 oz
SPI309	CORIANDER SEEDS Warm, nutty and spicy with an essence reminiscent of citrus peel and sage.	10 oz
SPI401	CURRY - MADRAS Complex, warm flavor with mild spice. South India Style.	12 oz
SPI407	CURRY - VADOUVAN FRENCH MASALA Spicy-savory interpretation of Indian masala curry, classic curry spices with aromatic onion, garlic, and shallot.	9.25 oz
SPI406	CURRY - THAI RED Mild- to medium-hot blend of chiles, spices. Distinctive combination of lemongrass, galangal, red Thai chiles, Makrut lime and garlic.	8 oz
SPI403	FAJITA SPICE BLEND This melange, conveniently brings that distinct Southwestern flavor to your dishes - - makes an excellent rub too!	12 oz
SPI414	FENNEL POLLEN The most potent form of fennel.	1 oz
SPI310	FENNEL SEEDS A sharp, aromatic spice with the sweet, herbaceous, licorice-like flavor of anise.	12 oz
SPI404	FIVE SPICE ASIAN BLEND A traditional blend of spices used in Chinese cooking to create sweet and savory flavor.	12 oz
SPI405	GARAM MASALA - KASHMIRI A traditional North Indian blend of hot and savory spices with cinnamon and cloves adding a rich, warming flavor. Overall, pungent & spicy.	7.25 oz



ITEM #	DESCRIPTION	UNIT SIZE
SPI314	GINGER, GROUND A unique flavor combination of citrus and peppery notes that is refreshing and sharp, accenting both sweet and savory.	10 oz
SPI300	HERBS DE PROVENCE Savory, rosemary, oregano and thyme leaves.	10 oz
SPI411	HERBS DE PROVENCE WITH LAVENDER Classic French melange of herbs with the addition of lavender.	10 oz
SPI322	JUNIPER BERRIES These flavorful berries add a sharp, distinctive flavor to game meat, sauerkraut and gin.	4.25 oz
SPI415	LAVENDER SUPER BLUE Highest quality super blue lavender from France.	1 lb
SPI329	MACE, GROUND Made from the dried bright red-orange aril of the nutmeg fruit, mace delivers a delicate, nutmeg-like aroma pairs nicely with warm spices such as cardamom, cinnamon and clove.	6.5 oz
SPI308	MUSTARD SEEDS Seeds that are both sharp and pungent, but a balanced release of taste and aroma when toasted or ground.	20 oz
SPI326	NUTMEG, WHOLE The hard, brown seed from the tropical evergreen tree has a warm, sweet spicy flavor that is released when ground or grated.	8 oz
SPI325	NUTMEG, GROUND The hard, brown seed from the tropical evergreen tree has a warm, sweet spicy flavor that is released when ground or grated.	7 oz
SPI317	OREGANO – MEDITERRANEAN A staple culinary herb, used for the assertive, woody, slightly peppery flavor of its leaves.	1.5 oz
SPI305	PEPPER, GROUND – BLACK An essential seasoning, highly aromatic with a sharp, pungent flavor that complements a wide variety of foods.	14 oz
SPI304	PEPPERCORNS – BLACK An essential seasoning, highly aromatic with a sharp, pungent flavor that complements a wide variety of foods.	14 oz
SPI303	PEPPERCORNS – SZECHUAN A native Chinese spice with a unique citrusy and slightly wood-infused pepper flavor with strong heat.	6 oz
SPI410	PUMPKIN PIE SPICE A warming spice blend of cinnamon, nutmeg, ginger and allspice.	7 oz
SPI400	PICKLING SPICE BLEND Mixture of herbs & spices for classic pickling or to bring a briny flavor to dishes.	8 oz
SPI412	RAZ EL HANOUT Popular Moroccan spice blend used across North Africa.	8 oz
SPI301	ROSEMARY LEAVES Dried Rosemary grown in France.	10 oz
SPI312	STAR ANISE A visually stunning spice with a strong, sweet, licorice-like flavor of anise.	6 oz
SPI321	TAMARIND, GROUND A unique, sour spice typically used in Indian or other Asian savory cuisine to balance spicy and rich flavor profile.	8.25 oz
SPI402	TANDOORI SPICE BLEND Classic spice blend for traditional Indian tandoor-clay oven cooking, "Tandoori Chicken". Excellent, combined with yogurt for a marinade.	12 oz
SPI302	THYME LEAVES Dried thyme leaves grown in Provence.	10 oz
SPI311	TURMERIC, GROUND A dried root providing a warm, aromatic flavor with a slightly bitter undertone.	16 oz
SPI408	ZAHTAR Authentic Middle Eastern mix of herbs and spices, featuring sumac, thyme, oregano, sesame seeds and salt.	6 oz



Packaging: 6 Canister Tins per Case



SAFFRONS



ITEM #	DESCRIPTION	UNIT SIZE
SPI210	SAFFRON - SARGOL IRAN	1 oz
SPI230	SAFFRON - MANCHA SPAIN	1 oz

PILAR PERSIAN SARGOL SAFFRON IS THE HIGHEST OF SAFFRON GRADES AVAILABLE. SARGOL, LITERALLY TRANSLATES AS “TOP OF THE FLOWER”.

NINETY PERCENT OF THE WORLD’S SUPPLY OF SAFFRON COMES FROM PERSIA. IT IS MADE UP OF THE RED-ORANGE THISTLE TIPS OF SAFFRON THREADS WHICH HAVE BEEN CUT AND SEPARATED FROM THE STYLE PRIOR TO DRYING. THIS ENABLES IT TO RETAIN ITS PURE RED COLOR AND RESULTS IN A COLORING INDEX RANGE OF 220 TO 260. SAFFRON STIGMAS CUT THIS WAY PROVIDE MAXIMUM FLAVOR, AROMA AND NATURAL DYE IN COOKING AND BAKING, HENCE, SARGOL SAFFRON GOES A LONG WAY! THE BEST WAY TO CHECK THE QUALITY OF SAFFRON MAY BE ACHIEVED BY A SIMPLE TEST OF STEEPING THE THREADS IN HOT WATER – A QUALITY SAFFRON WILL RELEASE AN INTENSE AMOUNT OF AROMA, FLAVOR AND COLOR.

WHILE SARGOL GRADE 1 SOARED IN RECENT YEARS, IT IS NOW AVAILABLE AT A VERY ATTRACTIVE PRICE POINT, COSTING JUST A LITTLE MORE THAN PURE MANCHA GRADE 2 SPANISH SAFFRON. MOST IMPORTANTLY, PRICE IS IRRELEVANT DUE TO THE HIGHER CONCENTRATION OF SARGOL RESULTING IN A LESSER QUANTITY NEEDED COMPARED TO ANY OTHER SAFFRON. PILAR SARGOL SAFFRON IS 100% PURE SAFFRON; IT IS NOT BLENDED WITH FLORAL WASTE. THIS IS GRADE I SAFFRON BASED ON ISO STANDARD.

FOR COST CONSCIOUS CUSTOMERS, WE ALSO OFFER PILAR SPANISH SAFFRON AT A VERY AFFORDABLE COST, ALSO SELECTED AMONG THE BEST QUALITY GRADES AVAILABLE FOR THE MONEY!





SALTS



ITEM #	DESCRIPTION	UNIT SIZE /CASE
SPI416	FLEUR DE SEL Hand-harvested sea salt from Brittany.	2.2 LB PAIL / 1
SPI418	SEA SALT COARSE Hand-harvested sea salt from Spain.	11 LB PAIL / 1
SPI417	SEA SALT COARSE FLAKES WITH ASH Black (ash) sea salt harvested in Spain.	3.3 LB PAIL / 1
SPI413	HIMALAYAN SEA SALT Sea salt naturally found inside the Himalayan mountains.	16 OZ TIN / 6
SPI450	HIMALAYAN SEA SALT Sea salt naturally found inside the Himalayan mountains.	6 LB PAIL / 1





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