

A Legacy of Flavor



A SERIES OF QUALITY SPICES



WAI AGRO INDUSTRIES

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WAI AGRO

A Legacy of Flavor

Wai Agro, a name synonymous with quality and tradition, is a prominent spice manufacturing company founded in 2020 & based in Satara MIDC. With a rich heritage and a deep understanding of Indian culinary traditions, Wai Agro has dedicated itself to producing premium spices that enhance the flavors of every dish. With confident moves, we've been able to build up our brand's success in Pune, Satara, Kolhapur, and other cities. Delivering the highest quality customer service is what drives every employee from the boardroom to the warehouse. What differentiates Wai Agro "the Best from the Rest", is the Purity of our spices. Our customers range from individuals who order by grams, to restaurants, catering, butcheries, bakeries, food stores and dealers who market our products all over Maharashtra. Commitment, Innovation, Partnership, High Quality requirements and a Pioneering Spirit are the core of our success.

AAMRAI MASALE

A Taste of Tradition

At the heart of Wai Agro's offerings lies their flagship brand, Aamrai Masale. This carefully curated collection of spices embodies the essence of authentic Indian flavors. From aromatic garam masala to vibrant turmeric powder, Aamrai Masale offers a diverse range of spices, each meticulously selected and processed to preserve its natural aroma and potency.





VISION

To be the most trusted and respected name in premium Indian spices, inspiring a love for authentic flavors in every kitchen worldwide.

MISSION

Our mission is to source and produce the finest quality spices, upholding the highest standards of purity and integrity, while preserving and promoting the rich heritage of Indian culinary traditions through expert spice blending. We aim to provide consumers with an exceptional spice experience that enhances their cooking and the joy of sharing meals. Committed to sustainability and ethics, we strive to build a responsible supply chain that empowers local communities and protects the environment. At the same time, we focus on continuous innovation, introducing new and exciting spice blends to meet evolving tastes and preferences.

OUR VALUES

Since 2020, the culture of Wai Agro has been consistently adherent to an unwavering commitment to quality and service by providing continuous training and development for our staff to offer the best flavorful cooking experience.



THE ADVANTAGE

Aamrai Masale stands for uncompromising quality, sourcing the finest spices from across India to deliver the most flavorful and aromatic ingredients. By employing traditional techniques such as hand-selection, gentle grinding, and meticulous quality control, Aamrai Masale preserves the unique flavors and aromas of each spice. Committed to purity, the brand ensures its products are free from artificial colors, flavors, and preservatives, offering a natural and wholesome culinary experience. With a wide range of spices, from everyday essentials like turmeric and chili powder to specialty blends like garam masala and biryani masala, Aamrai Masale promises a touch of tradition and heritage, enhancing your culinary journey with every dish.

OUR STRATAGY

We rely on longstanding partnerships. Fair and longstanding supplier relationships with certified contract partners enable extensive traceability and ensure reliable and sustainable procurement. We develop customer-friendly solutions and tailor-made products to meet every requirement for our customers in the food trade, food service segments and the food industry. Wai Agro follows a special policy in selling its spices by teaching "the Art of Cooking". A well trained team is accountable to teach your Chefs or concerned parties the best way you can use Adida Spices and special Blends in order to get the best taste ever.



MANUFACTURING PROCESS

The manufacturing process at Adida Spices integrates production and packaging equipment lines with food quality and safety standards.

Sorting

We sort our spices & herbs either manually or mechanically to ensure right shape, density, weight, color, and size. In order to meeting our demands of consistent quality and to ensure our products are clean, sterilized and free from physical hazards, we remove undesirable foreign objects through Double Visual Inspection & Sorting.

Grinding and Blending

We have a variety of machines to meet custom grinding sizes. In addition to pre-cleaning, we use various screen sizes to eliminate the unwanted material post grinding.

In House-Sterilization

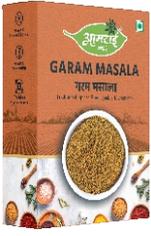
To ensure the best quality assurance and to reduce the contamination reduction, we receive certificate of analysis for each received product batch and we do the in-house fumigation process to ensure eliminating all stock destroying species in all their life stages. Microbial and chemical testing are continuously completed at accredited laboratories. All finished material are tested prior to shipment. Furthermore, an in-house sterilization system for microbial and chemical reduction is in process.

Packaging

Our product range encompasses the entire spectrum of spices and their derivatives processed and blended as per the requirements of the customer.

We offer packaging in various sizes and shapes:

- Pouches of 50g, 100g and 500g
- Bulk packaging from 1 to 5kg (flexible upon requirements)
- Ready to mix boxes
- Innovative and easy to use dispensers are in process



GARAM MASALA
गरम मसाला

PACKAGING
10gm | 50gm | 100gm
200gm | 500gm | 1kg



GODA MASALA
गोडा मसाला

PACKAGING
10gm | 50gm | 100gm
200gm | 500gm | 1kg



SABJI MASALA
सब्जी मसाला

PACKAGING
10gm | 50gm | 100gm
200gm | 500gm | 1kg



PANEER MASALA
पनीर मसाला

PACKAGING
10gm | 50gm | 100gm
200gm | 500gm | 1kg



BIRYANI MASALA
बिर्यानी मसाला

PACKAGING
10gm | 50gm | 100gm
200gm | 500gm | 1kg



CHOLE MASALA
छोले मसाला

PACKAGING
10gm | 50gm | 100gm
200gm | 500gm | 1kg



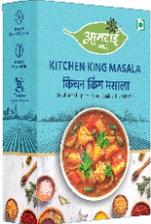
CHICKEN MASALA
चिकन मसाला

PACKAGING
10gm | 50gm | 100gm
200gm | 500gm | 1kg



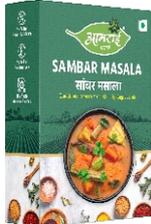
MUTTON MASALA
मटन मसाला

PACKAGING
10gm | 50gm | 100gm
200gm | 500gm | 1kg



KITCHEN KING MASALA
किचनकिंग मसाला

PACKAGING
10gm | 50gm | 100gm
200gm | 500gm | 1kg



SAMBAR MASALA
सांबर मसाला

PACKAGING
10gm | 50gm | 100gm
200gm | 500gm | 1kg



PAV BHAJI MASALA
पाव भाजी मसाला

PACKAGING
10gm | 50gm | 100gm
200gm | 500gm | 1kg



KALA MASALA
काळा मसाला

PACKAGING
10gm | 50gm | 100gm
200gm | 500gm | 1kg



CHAAT MASALA
चाट मसाला

PACKAGING
10gm | 50gm | 100gm
200gm | 500gm | 1kg



TURMERIC POWDER
हळद पावडर

PACKAGING
20gm | 50gm | 100gm
200gm | 500gm | 1kg



CHILLI POWDER
मिरची पावडर

PACKAGING
20gm | 50gm | 100gm
200gm | 500gm | 1kg



BYADGI CHILLI POWDER
ब्याडगी मिरची पावडर

PACKAGING
50gm | 100gm
200gm | 500gm | 1kg



CUMIN POWDER
जिरे पावडर

PACKAGING
20gm | 50gm | 100gm



CORIANDER POWDER
धना पावडर

PACKAGING
20gm | 50gm | 100gm
200gm | 500gm | 1kg



KANDA LASUN MASALA
कांदा लसूण मसाला

PACKAGING
50gm | 100gm
200gm | 500gm | 1kg

OUR USP'S



Authentic
Regional Taste



Premium
Quality



Focus on
Innovation



100%
Natural



Best in Class
Laboratory



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