



Yumi One Spice Corporation

Organic Spice Farming · Import · Processing · Packing · Distribution & Export · A subsidiary of
Meekoo® Industries Limited

- CONTRACT SPICE FARMING
- SPICE IMPORT & EXPORT
- FSSAI CERTIFIED
- USDA ORGANIC
- APEDA RECOGNISED
- 100% ORGANIC
- ZERO ADDITIVES
- OEM & WHITE LABEL
- 30+ EXPORT COUNTRIES

CORPORATE MISSION

"To bring the world's purest organic spices – grown on certified Indian farms, processed with zero compromise, and delivered to every kitchen and industry across the globe – under one trusted name: Yumi One."



200+

SPICE SKUS

30+

EXPORT COUNTRIES

5

PRODUCT CATEGORIES

100%

ORGANIC & CLEAN LABEL

0

ARTIFICIAL ADDITIVES

PARENT COMPANY

Meekoo Industries Limited

CIN: U10610PN2024PLC232774 · ISIN: INE1YQS01016 · Pune, Maharashtra, India · Public Limited Company · FSSAI · USDA Organic · ISO 22000 · IEC · Non-GMO

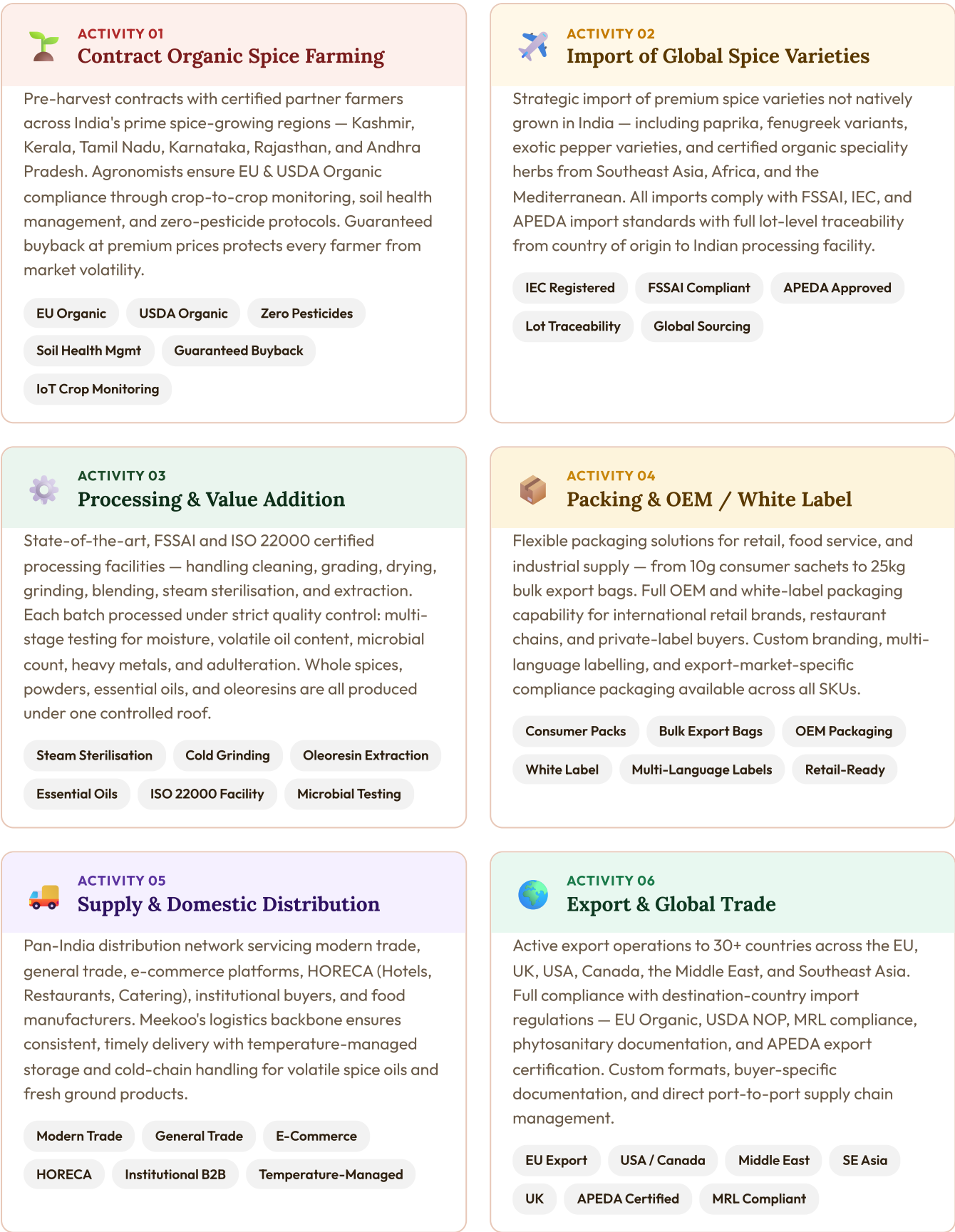
About Yumi One Spice Corporation

CORPORATE OVERVIEW

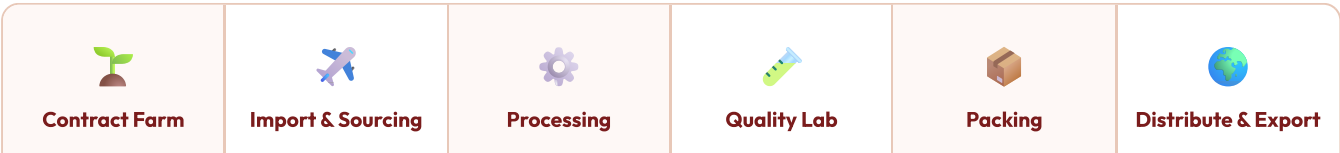
Yumi One Spice Corporation is the dedicated spice business arm of Meekoo Industries Limited — managing the complete lifecycle of organic spices from **contract farm to global consumer**. Yumi One operates a fully integrated, vertically controlled spice supply chain: beginning at the farm through certified contract growing, extending to the import of globally sourced spice varieties, and culminating in precision processing, hygienic packaging, and active distribution and export to 30+ countries.

Trusted by gourmet retailers, restaurant groups, and institutional food manufacturers across Europe, the Americas, the Middle East, and Southeast Asia, Yumi One is built on a single promise: **every spice, every batch, every time — pure, traceable, and certified**. With over 200 SKUs spanning whole spices, powders, extracts, oleoresins, and herbs, Yumi One is India's comprehensive organic spice partner for both premium retail and large-scale B2B supply.

Core Business Activities



The Yumi One Supply Chain — Farm to Fork



Certified organic growing with guaranteed buyback	Global varieties imported with full lot traceability	Cleaning, grading, grinding & sterilisation	Multi-stage testing before every batch is cleared	Retail, bulk, OEM & white-label packaging	Domestic distribution & 30+ country export
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Product Categories — 200+ SKUs

 Whole Spices Unprocessed, farm-direct organic whole spices	 Spice Powders Cold-ground, moisture-controlled, FSSAI tested	 Extracts & Oils Essential oils for food, pharma & cosmetics	 Oleo-resins Concentrated spice extracts for industrial use	 Herbs Dried & fresh organic herbs, teas & botanicals
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Key Spice Portfolio — Origin & Speciality

 Turmeric Tamil Nadu & Andhra Pradesh — high curcumin, FSSAI & USDA certified	 Red Chilli Andhra Pradesh, Rajasthan — whole, powder & oleoresin	 Coriander Rajasthan & MP — whole seed, powder & essential oil	 Cumin (Jeera) Gujarat & Rajasthan — premium export-grade cumin
 Black Pepper Kerala — whole, cracked, ground & white pepper	 Cardamom Kerala & Tamil Nadu — green, black & powder	 Saffron Kashmir — authentic ISO 3632 graded export saffron	 Cloves & Cinnamon Kerala & imported — whole, powder & oleoresin

Processing Protocol — Quality at Every Stage

01



Receipt & Grading

Raw spice inspected, lot-tagged and graded on arrival at facility

02



Cleaning & Drying

Foreign matter removed; moisture standardised for each spice variety

03



Steam Sterilisation

Low-temperature steam kills pathogens — no irradiation, no ETO gas

04



Grinding / Extraction

Cold-grinding or solvent extraction per product specification

05



Lab Testing

Moisture, volatile oil, microbial, heavy metals & adulterant checks

01



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Raw spice inspected, lot-tagged and graded on arrival

02



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Steam Sterilisation

Low-temperature steam — no irradiation, no ETO gas

04



Grinding / Extraction

Cold-grinding or solvent extraction per specification

05



Lab Testing & Dispatch

Moisture, microbial, heavy metals,

adulterant — then
cleared for packing

Sourcing Origins — India's Spice Belt



Kashmir

Saffron, Dry Ginger, Fennel



Kerala

Black Pepper, Cardamom,
Cloves, Nutmeg, Ginger



Tamil Nadu

Turmeric, Tamarind, Curry
Leaves, Star Anise



Rajasthan

Cumin, Coriander, Fenugreek,
Mustard



Andhra Pradesh

Red Chilli, Turmeric, Sesame,
Dill



Karnataka

Vanilla, Pepper, Cardamom,
Coffee Spices



Gujarat & MP

Cumin, Ajwain, Asafoetida,
Fennel Seeds



Global Import

Paprika, Exotic Herbs,
Specialty Peppers, Vanilla

Market Reach & Distribution Channels

ACTIVE MARKETS — DOMESTIC & INTERNATIONAL

IN Pan-India Retail

Modern Trade & Supermarkets

E-Commerce Platforms

HORECA — Hotels & Restaurants

Food Manufacturers & Industry

GB UK & Europe

us USA & Canada

Middle East & GCC

Southeast Asia

Private Label & OEM Buyers

Pharma & Nutraceutical Industry

Cosmetics & Personal Care

Certifications & Regulatory Compliance

IN

FSSAI Licensed

Food Safety & Standards Authority
of India — processing and export



USDA Organic

US NOP Organic certification for
all organic-labelled export lines



EU Organic Certified

EC 834/2007 compliant organic
certification for European markets



ISO 22000

International food safety
management system — processing
facility standard



APEDA Recognised

Agricultural and Processed Food
Export Development Authority —
export clearance



Non-GMO Verified

Zero genetically modified
organisms across all spice product
lines

Core Values

SIX PRINCIPLES — FROM SEED TO SHELF



Farm-First Sourcing

Every spice starts with a certified
farm, a named region, and a



Science-Backed Purity

Multi-stage lab testing for microbial,
moisture, oils, and adulterants — no



Farmer Partnership

Guaranteed buyback, fair pricing,
and agronomy support make spice

documented harvest batch.



Global Compliance

EU, USDA, FSSAI, APEDA —
formulated and documented to
meet every destination market's
standard.

batch ships without clearance.



Customer Flexibility

From 10g retail sachets to 25kg
industrial bags — format, label, and
spec built around the buyer.

farming a stable livelihood.



Aroma & Potency

Processing methods preserve
natural volatile oils — what leaves
our facility smells and tastes like the
farm.

Corporate & Contact Details

REGISTRATION DETAILS

DIVISION OF	Meekoo Industries Limited
PARENT CIN	U10610PN2024PLC232774
PARENT ISIN	INE1YQS01016
GST	27AASCM3310N1Z2
IEC CODE	AASCM3310N

CONTACT & OPERATIONS

HEADQUARTERS	Pune, Maharashtra, India
SOURCING REGIONS	Kashmir · Kerala · TN · Rajasthan · AP · Karnataka
WEBSITE	www.meekoo.in
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DIVISION HEAD	Mrs. Y. S. Shah — Head, Herbs & Spices

Yumi One Spice Corporation

A wholly-owned subsidiary of Meekoo® Industries Limited · Pune, Maharashtra, India
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