



LAXMI INTERNATIONAL FOODS

HING | SPICES | SAFFRON | SEASONING

www.laxmihingwale.com

FERULA TREE



About Us

Established in 2021 by passionate and experienced people from spice industry with having depth knowledge of Asafoetida & Saffron they have not only established the state-of-art manufacturing 2000 Sq.ft unit but also innovated & customized the blends for Spice, Pickle, Papad and many B2B company.



The finest Quality

Premium quality Hing powder with a perfect blend of aroma and taste. Ideal for enhancing flavor in dals, curries, snacks, and traditional Indian recipes.

Irani Saffron

Premium Iranian Saffron – Negin, Super Negin & Mogra grades, handpicked for unmatched aroma and rich color.



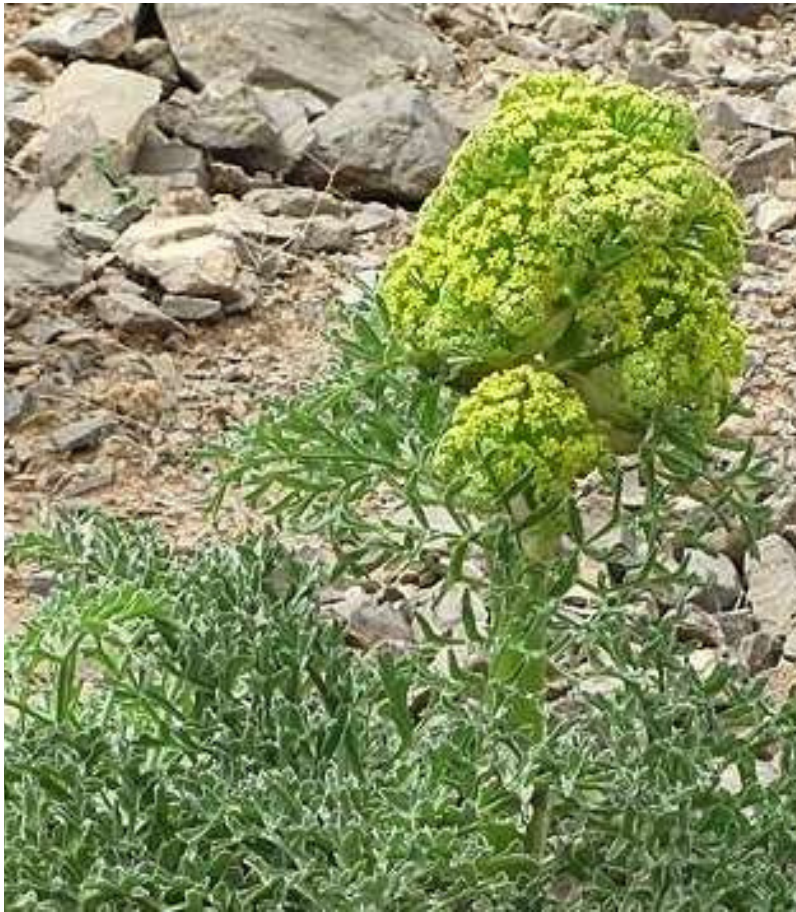
Welcome To the Tadka Zone...

Laxmi International Foods Hing is a trusted choice for food manufacturers and home kitchens alike. Widely used in namkeen, achar, papad, and a variety of spice blends, our hing adds a rich, authentic aroma and enhances the overall flavor profile of any dish. Sourced with care and processed to perfection, it brings consistency, purity, and taste to every recipe.



Asafoetida Process and Sourcing..

Asafoetida, commonly known as Hing, is cultivated from the roots of the Ferula plant, native to arid and mountainous regions like Afghanistan, Iran, and parts of Central Asia. It thrives in cold, dry climates at high altitudes (2000–3000 meters) and prefers well-drained, alkaline sandy or loamy soils. The plant is propagated from seeds and takes 5–6 years to mature. Once mature, the roots are tapped in spring to extract a milky resin. This resin hardens upon exposure to air and is later dried and processed.



Type of Raw Hing



Afghani Pinakshi



Hingda



Irani Hadda



Irani Sheer



Kabuli



Pinakshir Dana



Sheera



XI Hing Mazari Tazaki

Type of Process Hing



Yellow Powder



Kabuli wadi



Strong Brown Powder



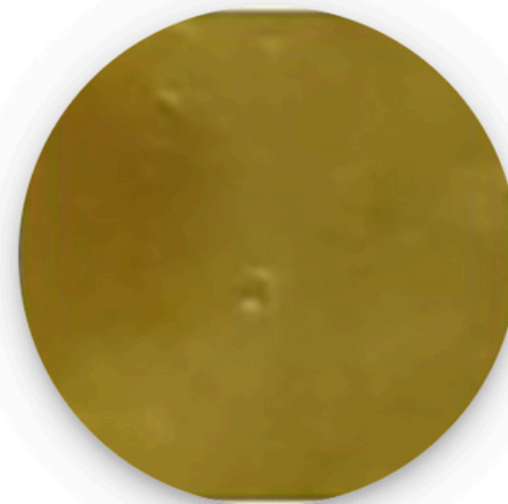
Kabuli Khada no1



Black Kabuli Khada



White Khada



Hing Moist



Private Labeling

We Customize & Develop as per your signature look, feel & taste maintain the quality.

With finalized artwork we move into print production. Our in-house printing can save money & enable you to expand your product offering at any time.

Through a combination of quality control, flavour profiling, food safety and taste, our private label products satisfy the most demanding retailer and discerning consumers.



Benefits

Increase customer loyalty with your own brand.

Delivery and Logistics always on Time.

Greater Pricing control with superior quality.



Sales Growth

50% of brands agree that our Hing (Asafoetida) products consumption has increased compared to their national brand counter parts.



Brand Loyalty

Private labeling offers our customers exclusive and effective branding of their name to promote customer loyalty while maximizing image.

Our In-House Brand Rasya Hing

Inspired by the Vedas, Perfected for
Your Kitchen

From the sacred pages of Rig, Yajur, Sama, and Atharva Veda, comes Rasya – where Rasa means taste, essence, and life-force.

Rooted in Ayurvedic wisdom, Rasya Hing is more than a spice – it's a sacred blend of purity, aroma, and healing.



****Available in 25g, 50g, 100g**

Saffron & Seasoning

Quality Saffron –

We proudly source premium Saffron from Iran, including top varieties like Super Negin, Negin, and Mogra. Renowned for vibrant color, rich aroma, and unmatched quality—perfect for elevating any dish.

Seasoning –

Chilli Flakes – Sourced from Guntur, India, for bold heat and vibrant flavor.

Oregano– Imported from Turkey, offering authentic Mediterranean aroma and taste.

Pizza Masala – A perfect blend of Italian herbs and spices for delicious, flavorful pizzas.











CERTIFICATE





Form C
Government of Maharashtra
Food And Drug Administration
Food Safety and Standards Authority of India
License under FSS Act, 2006



License Number: 11522068000001



1. Name & Registered Office address of Licensee:

2. Address of Authorized Premises:

3. Kind of Business:

4. Dairy Business Details:

5. Category of License:

LAXMI INTERNATIONAL FOODS
SHOP NO. 1A, HEERA COMPOUND, OPP.
NAVJEEVAN SOCIETY, R C MARG, CHEMBUR,
NAVJEEVAN MUMBAI- 400074, Greater
Mumbai, Maharashtra-400074

SHOP NO. 1A, HEERA COMPOUND, OPP.
NAVJEEVAN SOCIETY, R C MARG, CHEMBUR,
NAVJEEVAN MUMBAI- 400074, Greater Mumbai
Ward-M/W, Greater Mumbai,
Maharashtra-400074

Manufacturer - General Manufacturing
Trade/Retail - Retailer
Trade/Retail - Wholesaler

No

State License

This license is granted under and is subject to the provisions of FSS Act, 2006 all of which must be complied with by the licensee.

Place: Greater Mumbai

Issued On: 15-02-2025 (Renewal License)

Valid Upto: 16-05-2030 (For details, refer Annexure)

Designated Officer

Annexures:

- Product Annexure
- Validity Annexure
- Non-Form C Annexure
- Conditions Of License

Note:

- Application for renewal of License can be filed as early as 180 days prior to expiry date of License. You can file application for renewal or modification of License by login into FSSAI's Food Safety Compliance System(<https://foscos.fssai.gov.in>) with your user id and password or call us at 1800112100 for any clarification.
- This License is only to commence or carry on food businesses and not for any other purpose.
- This is computer generated license and doesn't require any signature or stamp by authority.

Page 1 of 9



Certificate
Of Registration

WRG Certifications hereby certifies that the Quality Management System of:

LAXMI INTERNATIONAL FOODS

Shop No. 1A, Heera Compound, Opp - Navjeevan Society, R C Marg, Chembur,
Navjeevan Mumbai - 400074, Greater Mumbai - Maharashtra - 400074, India

has been assessed and found to operate in compliance and meets the requirement of following standard

ISO 9001:2015

for the scope of

Manufacturer & Supplier of Food Products Asafoetida Saffron Spices pulses,
Dry fruit rice wheat Arabic Gum

Initial date of certification : July 18, 2024

Current date of certification : July 18, 2024

Date of expiry : July 17, 2027

(Subject to surveillance mark present)

1st Surveillance Date : June 2025

2nd Surveillance Date : June 2026

Certificate Number : QMS-MMXXIV-07-13877

NACE Code : H-55.50

WRG Certifications

A.dpanghal

Authorised Signatory



Registry Information can be found at: www.wrgcert.com/register



ISO 9001

This certificate remains the property of American International Accreditation Organization – Bureau of Accredited Registrars, (AIAO-BAR) & World Registrar Group Certification, (WRG Certifications). This certificate is valid for three years from the date of its issuance. Must be returned, if certificate is withdrawn. Compliance & Accreditation by AIAO-BAR, www.aiao-bar.org. Registration No – AIAO-BAR-0305131-1



Certificate
Of Registration

WRG Certifications hereby certifies that the Food Safety Management System of:

LAXMI INTERNATIONAL FOODS

Shop No. 1A, Heera Compound, Opp - Navjeevan Society, R C Marg, Chembur,
Navjeevan Mumbai - 400074, Greater Mumbai - Maharashtra - 400074, India

has been assessed and found to operate in compliance and meets the requirement of following standard

ISO 22000:2018 (FSMS)

for the scope of:

Manufacturer & Supplier of Food Products Asafoetida Saffron Spices pulses,
Dry fruit rice wheat Arabic Gum

Initial date of certification : July 18, 2024

Current date of certification : July 18, 2024

Date of expiry : July 17, 2027

(Subject to surveillance mark present)

1st Surveillance Date : June 2024

2nd Surveillance Date : June 2025

Certificate No. : FSMS-MMXXIV-07-13878

NACE Code : H-55.50

WRG Certifications

A.dpanghal

Authorised Signatory



Registry Information can be found at: www.wrgcert.com/register



ISO 22000

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CERTIFICATE



Certificate

This is to Certify that Food Safety System Certification of the

LAXMI INTERNATIONAL FOODS

Shop No. 1A, Heera Compound, Opp - Navjeevan Society, R C Marg, Chembur, Navjeevan Mumbai - 400074, Greater Mumbai - Maharashtra - 400074, India

Has been assessed and found to be in accordance with the requirements standard detailed below

FSSC 22000

This Certificate is valid for the following scope

Manufacturer & Supplier of Food Products Asafoetida Saffron Spices pulses, Dry fruit rice wheat Arabic Gum

Certificate No : FSSC-MMXXIV-07-13880
NACE : H-55.50
Issue Date : 18-July-2024
Valid Until : 17-July-2027

A.dpanghal
Authorised Signatory
WRG Certification

This certificate remains the property of American International Accreditation Organization-Bureau of Accredited Registrars, (USA)

Validity of the certificate is subject to successful completion of surveillance audits. Further clarification regarding the scope of this certificate and the applicability of standard may be obtained by consulting the WRG Certification Organization, India Aditya Corporate Hub, Raj Nagar, Ghaziabad-201002 (U.P.) India, E-mail : wrgcert@gmail.com, website : www.wrgcert.com, www.aiao-bar.org

HAZARD ANALYSIS & CRITICAL CONTROL POINTS

Certificate

Of Registration

WRG Certifications hereby certifies that the HACCP System of:

LAXMI INTERNATIONAL FOODS

Shop No. 1A, Heera Compound, Opp - Navjeevan Society, R C Marg, Chembur, Navjeevan Mumbai - 400074, Greater Mumbai - Maharashtra - 400074, India

has been assessed and found to operate in compliance and meets the requirement of following standard

HACCP

for the scope of:

Manufacturer & Supplier of Food Products Asafoetida Saffron Spices pulses, Dry fruit rice wheat Arabic Gum

Initial date of certification : July 18 2024
Current date of certification : July 18 2024
Date of expiry : July 17 2027

1st Surveillance Date : June 2025
2nd Surveillance Date : June 2026

Certificate No. : HACCP-MMXXIV-07-13879
NACE Code : H-55.50

A.dpanghal
Authorised Signatory

Registry Information can be found at: www.wrgcert.com/register

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भारत सरकार
Government of India
सूक्ष्म, लघु एवं मध्यम उद्यम मंत्रालय
Ministry of Micro, Small and Medium Enterprises

UDYAM REGISTRATION CERTIFICATE

UDYAM REGISTRATION NUMBER

NAME OF ENTERPRISE

TYPE OF ENTERPRISE *

MAJOR ACTIVITY

SOCIAL CATEGORY OF ENTREPRENEUR

NAME OF UNIT(S)

OFFICIAL ADDRESS OF ENTERPRISE

DATE OF INCORPORATION / REGISTRATION OF ENTERPRISE

DATE OF COMMENCEMENT OF PRODUCTION/BUSINESS

NATIONAL INDUSTRY CLASSIFICATION CODE(S)

UDYAM-MH-33-0165158

M/S LAXMI INTERNATIONAL FOODS

S.No.	Classification Year	Enterprise Type	Classification Date
1	2021-22	Micro	21/01/2022

SERVICES

GENERAL

S.No.	Name of Unit(s)
1	M/S LAXMI INTERNATIONAL FOODS

Flat/Door/Block No.	C/O LAXMI FARSAN	Name of Premises/ Building	Gala No 1 A Ground floor
Village/Town	Hira Compound	Block	Chembur East
Road/Street/Lane	R C Marg Opp.Navjivan Society	City	Mumbai
State	MAHARASHTRA	District	THANE , Pin 400074
Mobile	9821585856	Email:	LAXMIINTERNATIONALFOODS@GMAIL.COM

10/01/2022

10/01/2022

SNo.	NIC 2 Digit	NIC 4 Digit	NIC 5 Digit	Activity
1	10 - Manufacture of food products	1079 - Manufacture of other food products n.e.c.	10795 - Grinding and processing of spices	Manufacturing

PR & AWARDS



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Spotlight Feature

Laxmi International Foods

“The Power Duo Bringing Authentic Hing Back to the Forefront”

In the bustling and ever-evolving landscape of India's food industry, a silent revolution is taking place—led not by legacy corporations or inherited empires, but by two first-generation entrepreneurs with an unrelenting vision. Abhishek Tripathi and Mehjabin Memon, co-founders of Laxmi International Foods, have transformed a simple, often-overlooked kitchen staple into a ₹10 crore business and a category-defining brand.



Their journey is not one of blind ambition or accidental discovery—it's rooted in hands-on experience. Both Abhishek and Mehjabin once worked within the very industry they now seek to redefine. That experience was more than a stepping stone; it was a lens into the compromises and shortcuts that often plague traditional supply chains. “We gained firsthand experience of the challenges and compromises made behind the scenes,” they recall. **“As the face of the company, we believed in delivering only the best—a belief that wasn't always shared.”**

It was this core dissonance that pushed them to take a bold and transformative decision: to resign and establish their own manufacturing unit, one built entirely on the values of purity, customisation, and uncompromising quality.



APRIL-JUNE 2025- ENTREPRENEUR NEWS

Cracking Open a Closed Market

Hing (asafoetida) has long been an essential yet shadowed hero in Indian kitchens—ubiquitous in flavor but often neglected in brand presence. Traditionally monopolized by legacy players and riddled with unorganized practices, the hing industry was far from welcoming to newcomers. But Abhishek and Mehjabin saw an opportunity in that very resistance. “This industry was seen as a legacy stronghold,” says Abhishek. “But we knew that with the right quality, consistency, and transparency—we could earn our place.”

Starting with ₹25 lakhs raised from friends and well-wishers, the duo took the leap. From sourcing raw materials and setting up a fully compliant manufacturing unit to building a nationwide B2B network from scratch—their journey was anything but easy. Every hurdle was met with the same determination that had driven their resignation: a refusal to compromise on quality.

From Employees to Industry Leaders

At Laxmi International Foods, the mission was clear from day one: deliver trust, not just products. The company quickly positioned itself as a specialised hing manufacturer with an unwavering commitment to purity and customisation. Over time, their dedication paid off. Today, they proudly cater to some of the most respected names in the industry, including **Ashok Masale, Rajesh Masala, Kitchen Xpress, Synthite, Intergrow, Kancor Mane, and Bikaji Namkeen**, among others in the papad, pickle, namkeen, and masala sectors.

What sets Laxmi International Foods apart is not just the product—it's the process. Their ability to tailor formulations to meet client-specific needs has turned them from a supplier into a strategic partner for some of India's most iconic food brands. Each product that leaves their facility is a result of deep expertise, quality control, and a vision to modernize the age-old art of hing production.

APRIL-JUNE 2025- ENTREPRENEUR NEWS

A Brand That's Breaking Norms

While many businesses in this sector prefer to remain behind the scenes as B2B suppliers, Abhishek and Mehjabin had bigger ambitions. They didn't just want to manufacture hing—they wanted to redefine its presence in Indian households.



Their boldest move yet? Launching their own consumer-facing brand: RASYAA – The Real Hing. “RASYAA is our love letter to Indian kitchens,” says Mehjabin with pride. “This isn't just another hing product on the shelf. It's a commitment to purity, to tradition, and to elevating everyday cooking experiences for Indian families.” Crafted with the same integrity that built their B2B empire, RASYAA is designed for the modern Indian household. Its branding, aroma, and texture break away from conventional offerings—positioning it as a game-changer in a market ripe for disruption. Every detail, from its sourcing to its packaging, has been curated to reflect authenticity and trust.

Moreover, their partnership with Rajesh Masala—where they set up a dedicated hing manufacturing unit—is a powerful testament to the credibility and respect they have garnered within the industry. It's a rare achievement and highlights their transition from suppliers to trusted collaborators.

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More Than Business—It's a Movement

Laxmi International Foods is not just a company; it's a movement led by two individuals determined to rewrite the rules of a deeply traditional sector. Their success story is a rallying cry for other first-generation entrepreneurs who dare to dream beyond convention. They've entered a tightly held market and thrived—not by cutting corners or chasing trends, but by choosing the harder path of truth, craftsmanship, and resilience. “We're not chasing trends,” Abhishek affirms. “We're building a legacy. And legacy is built on truth, not tactics.” The company's impact also extends beyond revenue. By creating employment, fostering ethical sourcing, and inspiring change within the food manufacturing ecosystem, they are shaping a future where Indian spices can once again command global respect.



The Road Ahead

With a ₹10 crore turnover and a growing reputation across both B2B and B2C segments, the future for Laxmi International Foods looks brighter than ever. The duo plans to expand their product line into other seasonings and spice blends, while also exploring international markets that crave authentic Indian flavors. But no matter how big they grow, one thing remains unchanged—their commitment to quality, tradition, and trust. For a pair of visionaries who once walked away from secure jobs to pursue a higher standard, their journey has not only spiced up the hing industry—it has set a new benchmark for integrity-led entrepreneurship in India's food sector.

INCREDIBLE WORLD OF HOSPITALITY NEWS
May 2025

www.worldofhospitality.in

Industry News 61

Elevating Indian Kitchens

Laxmi International Foods becomes a trusted partner in hospitality with the power of its authentic ingredients and culinary consistency, driving India's food service excellence

IWOH News

IN THE WORLD OF professional kitchens, flavour is the ultimate currency, and Laxmi International Foods has emerged as a silent powerhouse in delivering it. With pure, lab-tested hing (asafoetida) as its hero product, the company, co-founded by Abhishek Tripathi and Mehazabin Menon, has carved a robust niche in India's dynamic hospitality landscape.

What began as a ₹25 lakh loan-backed venture has grown into a ₹10 crore enterprise supplying to leading hotel chains, spice brands, and institutional food service providers. Backed by FSSAI, GMP, HACCP, and ISO certifications, Laxmi International's offerings are defined by consistency – a non-negotiable in commercial kitchens.

“Chefs trust us because our hing delivers the same flavour and aroma every single time,” informed Menon. That dependability has earned the company partners like Ashok Masale, Kitchen Xpress, Rajesh Masala, Sodexo, and even Google India, many of whom have entrusted Laxmi International to set up dedicated hing manufacturing facilities.

From traditional Indian dishes to new-age global fusion plates, their hing elevates every flavour profile, making them a preferred B2B supplier in the HoReCa segment. Whether it's a bulk requirement, a customised formulation, or white-label manufacturing, Laxmi International Foods is able to adapt and scale to meet the industry's evolving needs.



Now, in a bold move to expand their presence across both commercial and premium retail segments, they are launching their flagship brand: **RASYAA – The Real Hing**. Positioned as India's first lab-tested, premium-quality hing for discerning users, RASYAA is set to become a staple not just in five-star hotel kitchens but also in gourmet retail shelves and chef-driven boutiques.

“This isn't just hing—it's a standard of excellence,” shared Tripathi. “It's for chefs and professionals who understand the value of genuine ingredients and demand performance with every pinch.”

With a vision rooted in quality, innovation, and service, Laxmi International Foods continues to strengthen its foothold as a trusted B2B partner in the hospitality and food processing industry. From spice rooms to boardrooms, their journey is redefining what it means to be a flavour-first, customer-centric business in modern India. ■

PR & AWARDS







Let's Meet The Team



Abhishek Tripathy
Founder & MD



Mejabin Memon
Founder & MD



THANK YOU!

And See You Next Time

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