

Why Nedspice?

CORPORATE BROCHURE

NEDSPICE



Index

Who we are About Nedspice	2
Why Nedspice Five reasons to outsource	3
Our signature products What we are proud of	4
Our products What we have to offer	5
Nedspice in a nutshell	6
Our locations	7
Nedspice in numbers Company highlights	8
Quality guaranteed Certifications	9
Sustainability Working together on sustainable spicing	10
Working together with our farmers Nedspice Farmers Partnership Programme	11
Contact	12

We deliver
spices, herbs
and dehydrated
vegetables **in a
sustainable way.**

Who we are

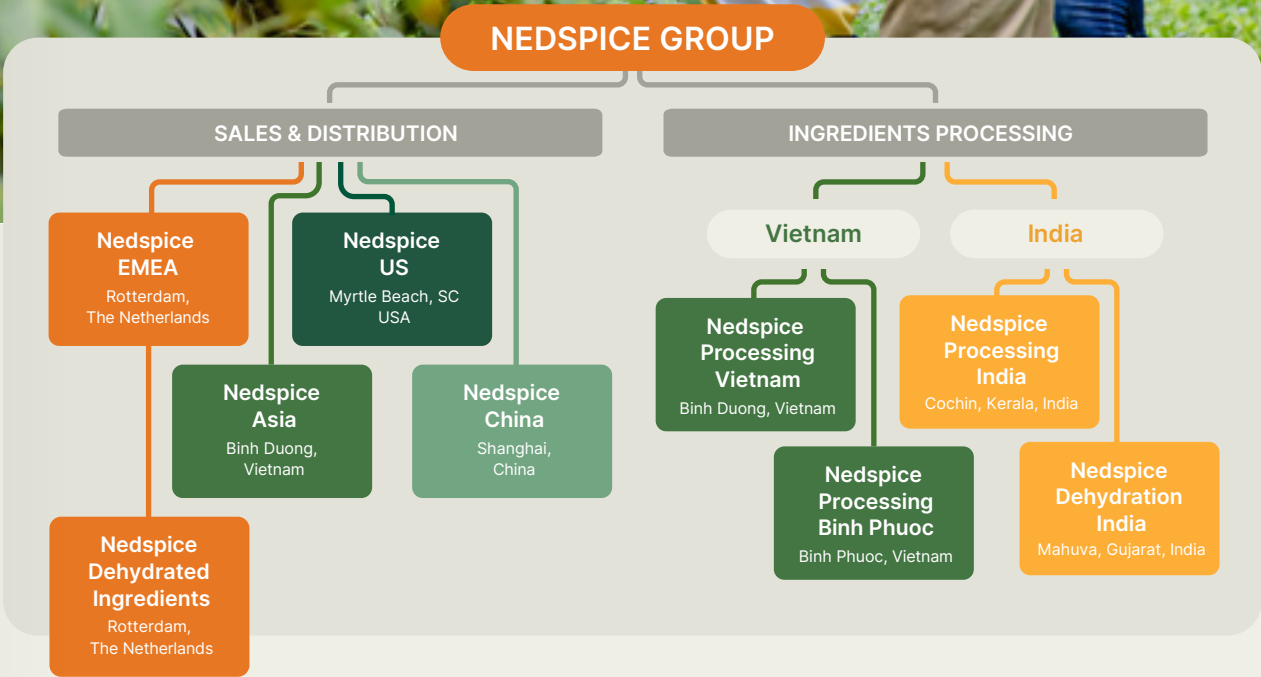
ABOUT NEDSPICE

Nedspice is a privately-owned group of companies with worldwide activities in sourcing, processing and distribution of spices, herbs and dehydrated vegetables.

Our business activities include sourcing, cleaning, sterilization, grinding, blending, packing and distribution of single spices, herbs and dehydrated vegetables.

We have close to 400 customers from 60 countries and we continue to grow each day. Whether it is whole black pepper for retail bottling or ground garlic

powder to season ready-to-eat-food, we deliver our customers the carefree part of their product. We use only natural, wholesome and high-quality ingredients. By providing traceability, transparency, quality assurance, on-time delivery and high service levels we provide your products in a carefree manner according to your specifications and needs.



Nedspice’s history dates back to the second half of the 19th century. Over the last twenty years Nedspice developed into a spice ingredients company with a global reach. Nedspice is active in over sixty countries and operates processing facilities in India and Vietnam.

Sales offices, warehouses and distribution facilities are located in the Netherlands, India, Vietnam, United States of America, the United Kingdom, South Africa and China.

Nedspice management and employees are committed to the success of their customers and operate on the principle of equal partnerships, benefiting both farmers and customers, and by continuously promoting sustainable spicing, benefiting the planet as a whole.

Why Nedspice

FIVE REASONS TO OUTSOURCE

Nedspice’s state-of-the-art processing facilities and integrated supply chain enable us to provide you with high-quality ingredients at a competitive price. Need more reasons to outsource to Nedspice? Please continue to read below.

1 Cost-efficient

Our integrated supply chain allows us to directly buy from farmers and process the ingredients in Nedspice’s local processing facilities. By cutting out the middlemen, we have fewer intermediary costs for handling. This, combined with our sourcing and processing expertise and volume efficiencies, enables us to provide ingredients in a cost-efficient manner.

2 Wholesome ingredients

We provide an uninterrupted supply of wholesome, natural and food safe spices. Through our unrivalled sourcing capabilities, we can supply conventional, certified sustainable and organic spices according to your specifications. Our control throughout the manufacturing process allows for consistent evaluation and testing of the products. We have an experienced quality control department that is dedicated to deliver high-quality and compliant products that meet your expectations as well as those of relevant regulatory agencies.

3 Product traceability

We have over 20 years of experience in processing spices in Vietnam and India. Our proximity to farmers enables us to guarantee full traceability. This gives us control of product quality and food safety and allows for efficient investigation into potential quality issues. Our state-of-the-art processing facilities and internal laboratory capabilities safeguard product quality all the way from the farm to your factory gate.

4 High service levels

Nedspice is well known for its high service levels. All our products can be delivered customised to your specifications and needs. This includes any specific sustainable and organic requirements you might have. On your request we can develop special products to meet individual market requirements. Moreover, our experienced sales team and research department will help you stay informed of market developments to guide you in making the right purchasing decision. All group entities use integrated SAP software that links sales orders directly to our procurement schedules. This enables us to guarantee on-time deliveries and flexibility in call off schedules.

5 R&D capabilities

Our years of experience within the spice industry has resulted in deep knowledge of the ingredients we sell. We put this knowledge to work via various projects and activities. Our highly skilled agronomists help farmers increase their yield and product quality through regular control and farm-level support. We continuously innovate to become more efficient and reduce our environmental footprint. We have developed the Nedspice blue bag to preserve the volatile oils of our ingredients during transport and storage and we have developed and mapped the sensory profiles for pepper.

Our deep understanding of the products we sell contributes to the development of food solutions that meet the specific needs of you and your customers.

From traditional supply chain to Nedspice supply chain



Compared to a traditional supply chain, our integrated supply chain has many benefits. By cutting out the middlemen, we have fewer intermediary costs for handling, processing and storage of ingredients. Our direct links with farmers and our own processing

facilities, located in Vietnam and India, enable us to exert control of the supply chain and thus the quality of the products. In combination with our expertise and volume efficiencies, this results in high-quality and safe spices offered at a competitive price.

Our signature products

WHAT WE ARE PROUD OF



Pepper
Piper nigrum

It is hard to imagine a spice rack without black pepper. The rich aroma and sharp pungent taste is used to season countless meals around the world. This universal spice is what Nedspice is well known for, on average we export 18.000 MT of high-quality black and white pepper per year.



Cumin
Cuminum cyminum

Evidence shows that cumin seeds were already used as seasoning in Syria some 4000 years ago. The distinctive flavour and warm aroma of this seed spice certainly stood the test of time, as it is still being used in innumerable recipes and spice blends. We source our cumin mostly from Rajasthan, India.



Turmeric
Curcuma longa

Turmeric is another ancient spice, native of south-east Asia. It is the rhizome of a ginger-like plant. Turmeric is famous for its bright yellow colour when powdered and its warm, slightly bitter taste which makes it ideal for curries and meals alike. In the western world the root spice is also becoming increasingly popular for its health benefits. Nedspice sources Turmeric in China, India, Indonesia and Vietnam.



Nutmeg
Myristica fragrans

The nutmeg seed is covered with a bright red aril, known as mace, both are encased in a peach-sized edible fruit. The nutmeg seed has a pungent fragrance and a warm, slightly sweet taste, which makes it suitable to both savoury and sweet dishes. Nutmeg is native to the Moluccas, the eastern islands of Indonesia. Nedspice sources nutmeg in India and Indonesia.



Cassia
Cinnamomum cassia

Cassia spice is made of the aromatic bark of a Cinnamomum cassia, Burmanni or Loureirii Blume tree. While drying, the bark curls into the characteristically cassia quills. Cassia is comparable to cinnamon, but has a more intense aroma and higher essential oil content. The cassia bark is also coarser and thicker than the cinnamon bark. We source our cassia in China, India, Indonesia and Vietnam.



Onion
Allium cepa

Onion is one of the most commonly used dehydrated ingredient for seasoning and flavouring in today's cuisine. Dried onion has a toastier and richer flavour compared to fresh onions, making it the ideal choice for impactful and long-lasting taste. Nedspice's new sustainable onion dehydration factory in Gujarat, India warrants a place for dried onion in our signature products range.

Our products

WHAT WE HAVE TO OFFER

TREE SPICE

Allspice (Pimento)

whole cracked ground

Cassia 🌿★

whole broken ground chips bark

Cinnamon ★

ground quills

Cloves

whole ground

Mace 🌿★🌐

whole broken ground

Nutmeg ★🌐

whole cracked ground

Pepper Black 🌿★🌐

whole cracked ground

Pepper Green

whole cracked

Pepper Pink

whole pepper mix

Pepper White 🌿★

whole cracked ground

Star Anise

whole ground

SEED SPICE

Aniseed

whole ground

Coriander

ground

Cumin ★🌐

whole cracked ground

Fennel 🌐

ground

Fenugreek 🌐

ground

ROOT SPICE

Ginger 🌿🌐

whole cracked ground crushed sliced

Turmeric 🌿★🌐

whole cracked ground

HERBS

Chives

flakes rings

Oregano

ground crushed

Parsley

whole broken ground

Rosemary

ground crushed

Sage

ground crushed

CAPSICUMS

Chilli

powder

Paprika

powder

DEHYDRATED VEGETABLES

Bell Pepper

powder flakes granules

Cabbage

powder flakes granules

Carrots

powder flakes granules

Garlic

powder flakes granules

Leek

powder flakes granules

Onion ★🌐

powder flakes granules minced chopped kibbled sliced rings

Parsnip

granules dices

Potatoes

dices

Red beets

powder flakes dices stripes

Tomatoes

powder flakes granules

★ SIGNATURE PRODUCTS

🌿 ORGANIC

🌐 SUSTAINABLE

Nedspice in a nutshell

WE HAVE CUSTOMERS
IN **60** DIFFERENT
COUNTRIES

LARGEST 
PRODUCER & EXPORTER
OF GROUND BLACK & WHITE
PEPPER IN VIETNAM



Nedspice in a nutshell

OUR LOCATIONS

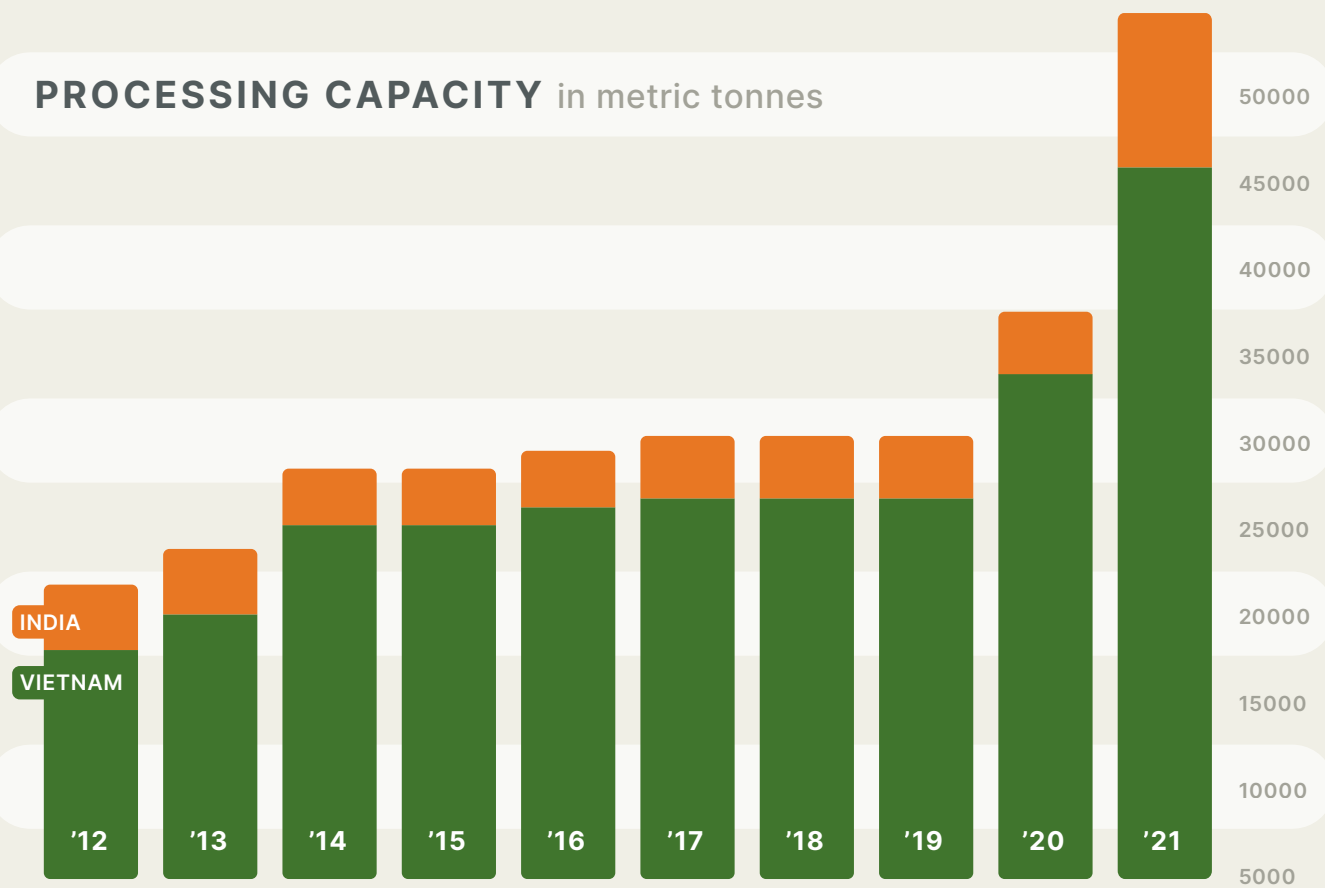


Nedspice in numbers

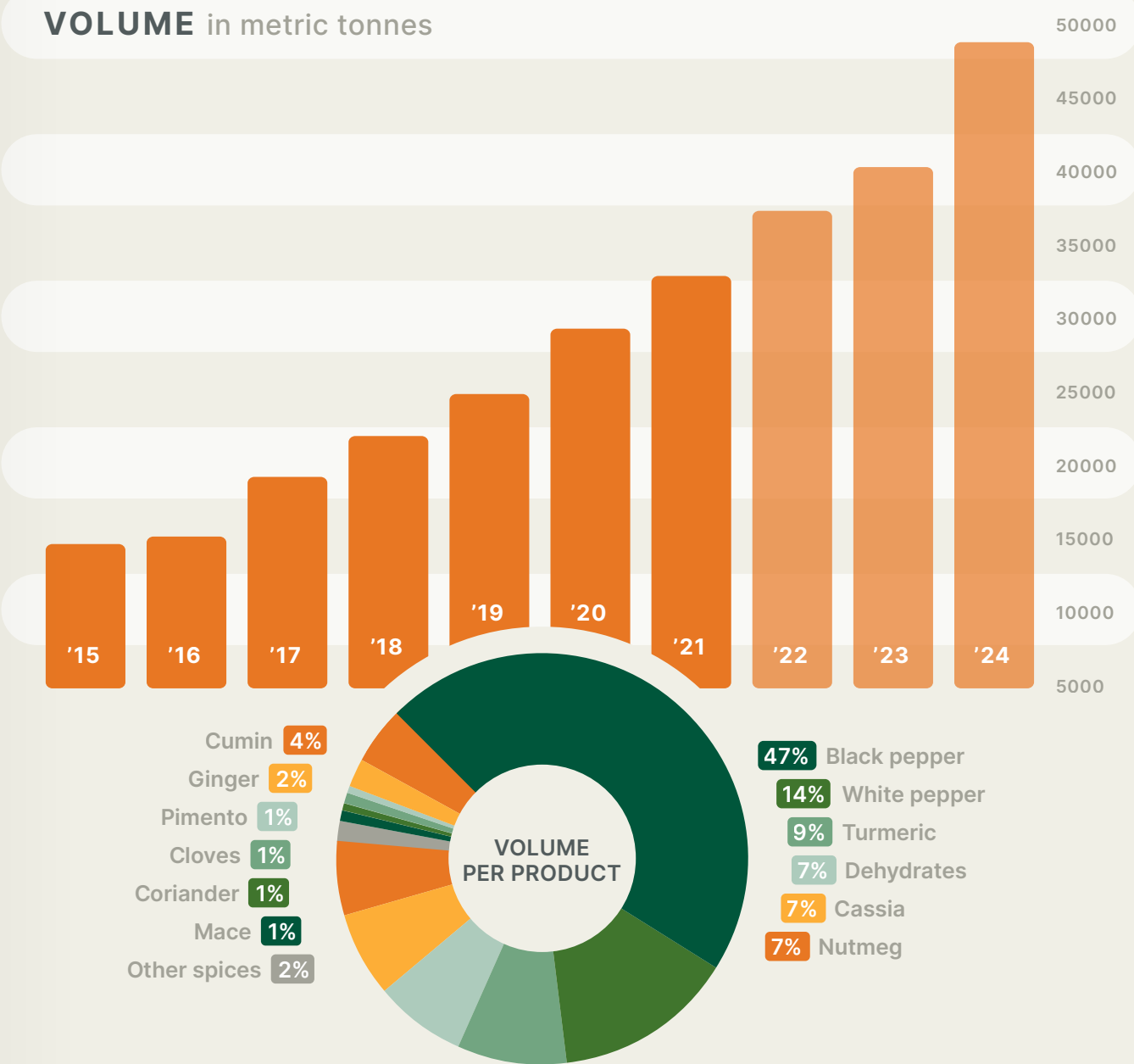
COMPANY HIGHLIGHTS

Our revenue was \$121 Million in 2020 and is expected to grow in the years to come. We handled 29K MT of spices, herbs and dehydrated vegetables in 2020, which is the equivalent of shipping 2,320 containers or nearly 42 million seasoned meals. We receive very few quality complaints on in-house processed ingredients, on average the justified complaints are as low as 1 per 822.25 MT of production.

PROCESSING CAPACITY in metric tonnes



VOLUME in metric tonnes





‘The commitment
to food safety
and quality
is present
throughout
the company.’

Quality guaranteed

CERTIFICATIONS

We guarantee high-quality and food safe ingredients. Quality food starts at farmer level, that is why we train farmers on Good Agricultural Practices through our Nedspice Farmers Partnership Programme. We believe that skilled farmers are critical to the cultivation of high-quality ingredients. Farmers in turn benefit from a price premium and increased yield when applying GAP.

To ensure the quality of the product is maintained throughout the supply chain we invest in state-of-the-art processing equipment and continuously innovate.

Food safety is our priority. Whether it concerns adulteration, contamination or allergen risks, our highly integrated supply chain combined with comprehensive microbiological testing at Nedspice quality assurance departments, ensures that all food safety risks are reduced to the bare minimum. Therefore, we can say that we deliver the carefree part of your product.

But don't just take our word for it... After independent verification we have been rewarded with the following certifications:

- **FSSC22000**
Food Safety System Certification 22000
- **ISO22000**
Food Safety Management System
- **ISO17025**
Laboratory Testing and Calibration Requirements
- **BRC - Grade A and AA**
Global Standard for Food Safety
- **VALID-IT Spices Protocol**
for chilli powder and turmeric
- **Halal and Kosher** certifications

Next to this, all our factories have implemented HACCP food safety management systems and we comply with all relevant national and international regulations regarding food safety.

Sustainability

WORKING TOGETHER ON SUSTAINABLE SPICING

We want to contribute to sustainable, social and economic development while we continue to grow. To achieve this we are involved in various activities and projects that aim to sustainably improve the spice industry.

The spice industry faces many challenges, such as excessive use of agro-chemicals, poor wastewater management, CO₂ emissions and biodiversity conservation. These issues can only be addressed by working together with farmers, customers, NGO's and industry platforms. Because only together we can drive change and transform the spice industry into a more sustainable industry.

At Nedspice we prioritise sustainability throughout the supply chain. At the source we support farmers to improve their agricultural practices and protect their livelihood through Nedspice Farmers

Partnership Programme (NFPP). As a member of the Sustainable Spices Initiative (SSI) we push collective industry transformation forward. Through various projects with governments, NGO's and research centres we contribute to sustainable innovation.

Our activities and ambitions are backed by our sustainable spicing framework, which structures our sustainable efforts through three main categories: Environment, Social responsibility and Quality. The framework aligns with the Sustainable Development Goals (SDGs) as defined by the United Nations in 2005.



SUSTAINABLE SPICING FRAMEWORK



Working together with our farmers

NEDSPICE FARMERS PARTNERSHIP PROGRAMME

Through Nedspice Farmers Partnership Programme (NFPP) we support farmers in making their cultivation practices more environmentally, economically and socially sustainable.

The farmers are invited into a financially attractive and long-term partnership, where through training and on-farm support we help farmers develop sustainable and profitable farms, that produce high-quality and safe spices.

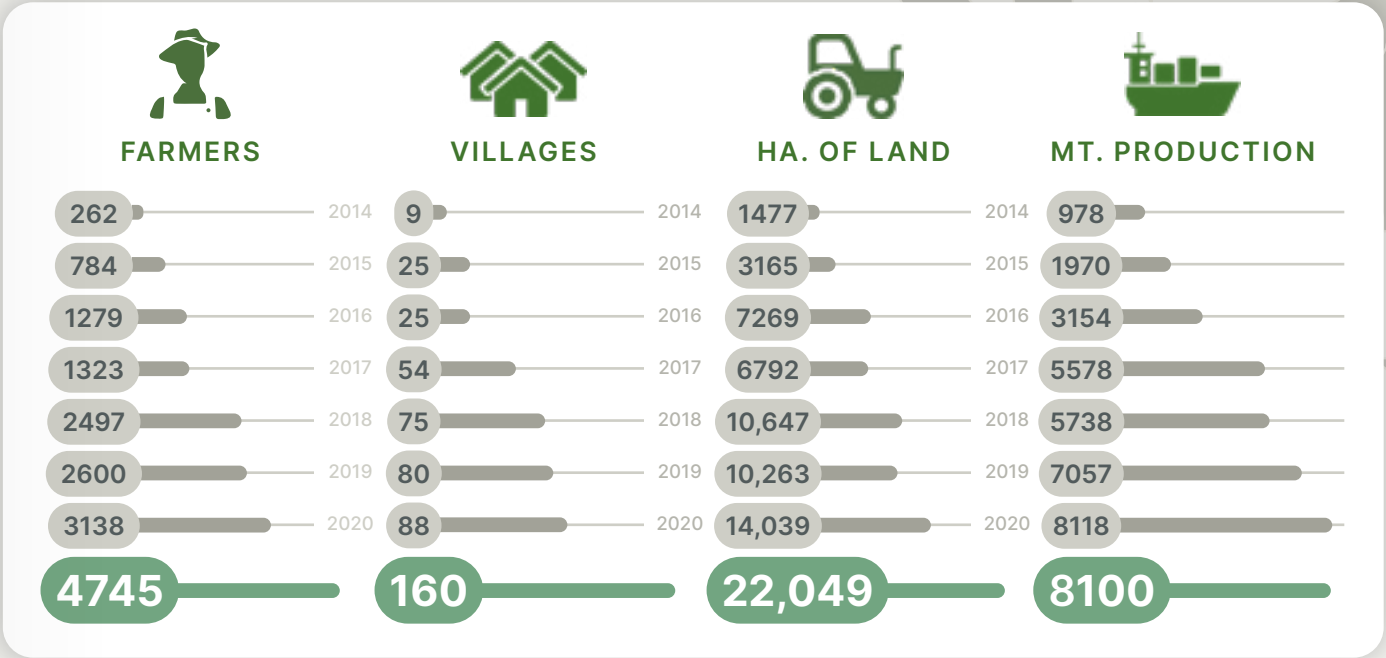
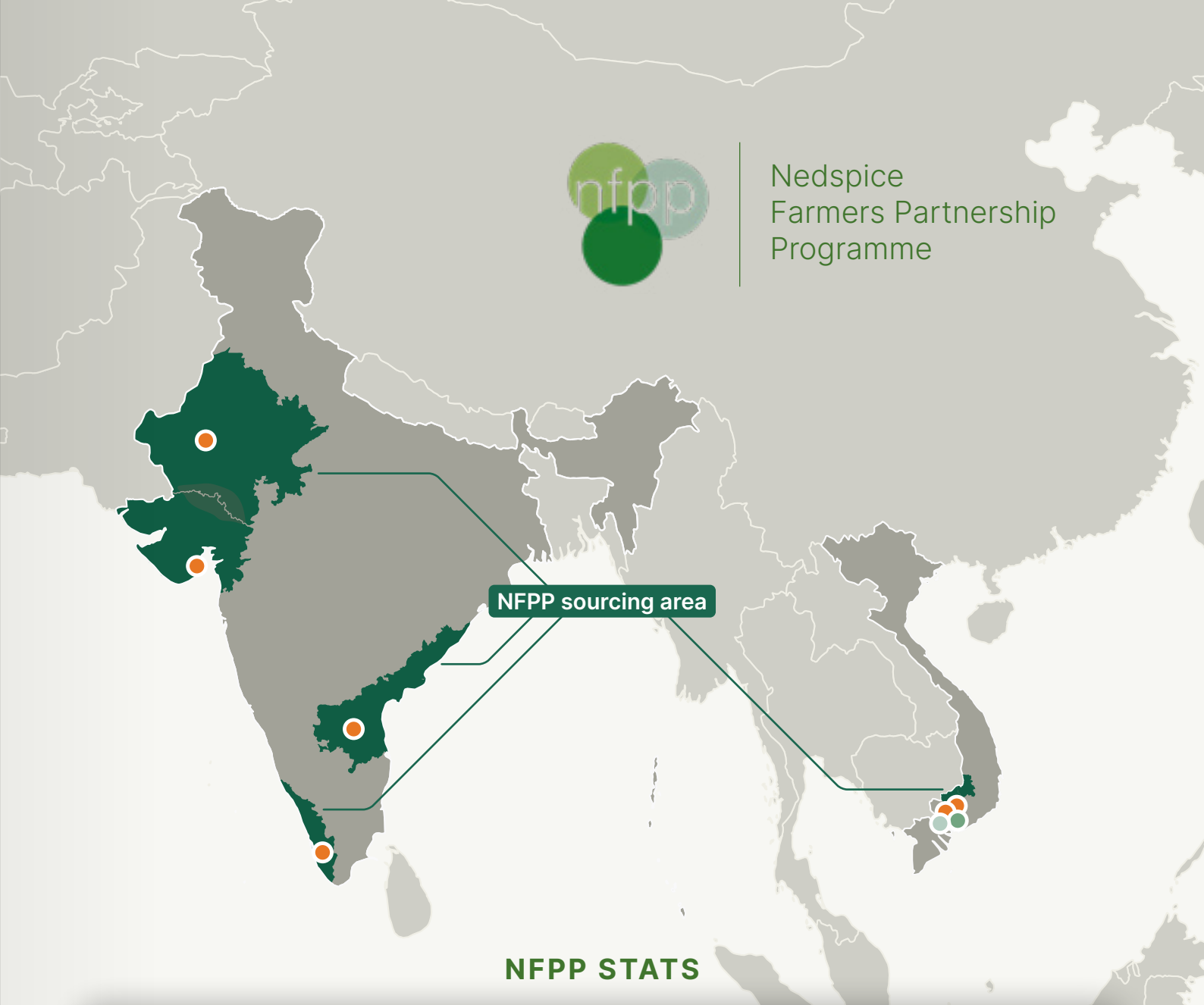
We can guarantee full traceability for NFPP products. This means that we can trace the ingredient all the way back to the individual farm it has been growing on. Our NFPP customers and their consumers can be sure that the pepper, cumin or other ingredient they use to flavour their meal, have been produced with the farmers and planet's best interest at heart.

NFPP black pepper, cumin and turmeric has been third party audited and accredited.



This means that independent third party control agencies have checked and verified the sustainability standard of NFPP. The farmers have received certification equal to the

Rainforest Alliance standard. The NFPP high sustainability standard is previously proven by the fact that 915 Rainforest Alliance certified farmers already take part in NFPP.



Interested to learn what Nedspice can do for your supply chain?

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working together on
sustainable spicing



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