



WHO ARE WE?

At the heart of **KHADI Aroma and Aromatics** is our commitment to be a living embodiment of love and consciousness in action. We work with handful number of **small family farmers in India** to cultivate and produce **sustainable and natural** Herbal Oils and other Herbal value added products.

KHADI Agro and Aromatics is committed to being a **trustworthy and innovative** in its niche by providing genuine products. Our **advanced processing methods** and dehydration technologies ensure that our **herbs retain** their maximum level of **potency** for the **highest quality, most effective,** pure and natural products available in the market today.



WHERE ARE WE?

New Delhi, India

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MORINGA OIL

Moringa oil has been used as a medicinal folk cure and as a topical, cosmetic ingredient since ancient times. It is used as:

- 1. Cooking Oil*
- 2. Topical Cleanser and Moisturiser*
- 3. Cholesterol Management*
- 4. Antioxidant*
- 5. Anti- Inflammatory.*



MORINGA POWDER

The moringa powder is extracted from the leaves that are sun-dried, crushed and finally ground.

Interestingly, the moringa leaves contain three times more iron than spinach.

Which helps in:

- 1. Weight Loss*
- 2. Skin and hair*
- 3. Instant Energising*

MORINGA DRIED LEAVES

Moringa is a plant that is native to areas of India. It is also grown in the tropics. The leaves when dried are used to make medicine for asthma, diabetes, obesity, symptoms of menopause.



GINGER OIL

Ginger oil is extracted from the ginger rhizome after a distillation process. Like other essential oils, it's very concentrated. Oil is employed for flavoring of all kinds of food products and confectionary and perfumery. Its medicinal properties also are used in Pharma Industry



GINGER POWDER

The powder is extracted from the ginger root which is dried. It is a fine off-white or slightly brownish powder that has a strong aroma and a pungent flavour. It is widely used in:

1. *Cooking*
2. *Beauty and Cosmetics*
(major ingredient in face packs)
3. *Medicinal*

GINGER OLEORESINS

Ginger Oleoresins is obtained by percolating the powdered rhizomes of Ginger with volatile solvents. Ginger contains 5-8% of pungent acrid oleoresin and starch. It is used as:

1. *Aromatic,*
2. *carminative,*
3. *stomachic and*
4. *stimulant.*



GARLIC OIL

Garlic Oil is produced by steam distillation. Like its source, garlic oil also has high therapeutic value and may help hair growth, improve heart health, and treat certain skin ailments, it is a good antiviral and is used in bakery productions also.



GARLIC POWDER

Garlic powder is made from garlic cloves that have been dehydrated and ground into fine particles. The flavor is garlicky but vastly different than fresh-chopped garlic. Garlic powder is a popular ingredient in spice blends and dry rubs. It's used to season meat and veggies, and proves a welcome addition in snacks.

DEHYDRATED GARLIC MINCED

Dehydrated garlic in sizes starting as a minced is 1-3 mm usually termed as creamy brown minced. These are used in Pizza and other fast food, snack foods, food service packs, stuffing mixes, pickled products, meat products, sea food products, gravies, canned foods, salad dressing, dips, bottle packs, pet food etc.



TURMERIC OIL

Turmeric has been known for its amazing beauty and health benefits. But did you know that the turmeric essential oil extracted from the roots of turmeric plant. The essential oil has abundant antioxidants and has anti-allergic, anti-bacterial, anti-microbial, anti-fungal qualities which works like a miracle on your skin and hair.



TURMERIC POWDER

Turmeric is a spice that comes from the turmeric plant. It is commonly used in Asian food. It has a warm, bitter taste and is frequently used to:

- 1. Make medicine. It contains chemical called curcumin which is medicinal,*
- 2. Main ingredient in many cosmetics.*
- 3. Flavor or color curry powders, mustards, butters, and cheeses.*

GINGER AND GARLIC PASTE

Culinary uses of ginger-garlic paste, It is often paired with onion, tomato, or green chillies in gravy preparations. Some benefits are:

Reduces pain, aids digestion, lowers BP, and prevents cancer. Ginger and garlic are anti-inflammatory herbs with many health benefits.



TULSI OIL

Tulsi essential oil, also known as “holy basil,” is a chemotype of basil that’s rich in a component called “eugenol.” Tulsi is an “adaptogen,” with an intuitive sense for creating wellness based on what the body needs. It is highly medicinal in nature.



TULSI POWDER

Tulsi powder may support the respiratory function, immunity and health. Tulsi is also known as the wellness herb. It has:

- 1. antioxidant,*
- 2. adaptogenic,*
- 3. antifungal,*
- 4. antiviral,*
- 5. antimicrobial & antibiotic & disinfectant properties.*

DRIED TULSI LEAVES

A great way to consume Tulsi is to prepare a tea with leaves. It is known to boost your immunity and fight germs and can heal many skin disorders like acne. It is also believed to control your blood sugar levels. They are widely used in pharma industries.



CERTIFICATIONS

