

Granni's Kitchen



DEHYDRATED SPICES AND HERBS

HEALTH BEGINS WITH IN YOU



DEHYDRATED SPICES AND HERBS

Granni's Kitchen



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WE ENRICH LIFE

OUR LOVE FOR GREAT FOOD

Spice Up Your Life



At **Granni's Kitchen**, our love for great food and mission to create awareness of wonderful benefits of spices and herbs has lead us to make a community of foodies. Our ethos is all about introducing dehydrated herbs and spices into every day cooking and making it simple, easy, affordable, and fun. We have a zest to spice up your life for adding an extra crunch in your dishes.

Granni's kitchen isn't just a name rather it is a visionary brand in the way we do things – aflatoxin free spices with zero preservation in very reasonable prices. We are striving to bring premium quality spices in every kitchen because every Pakistani has right to enjoy a healthy life.

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about spices

OUR LEGACY

KEEP ALIVE GRAND MOTHERS TASTE

A long time ago, the kitchen stories of our grand mothers were as long as someone could imagine. All the **grand mothers** used to spend most of their time in the kitchen to create a magic in their pots. All their family events used to happen around their 'Bavarchi khana' at that time. Try as you might but you cannot replicate HER taste in your dishes. There are many reasons but one of these is Pure Dehydrated Roasted spices.






WHY WE?

GREAT TASTE AND AROMA

Grannis Kitchen is doing this for you all who are craving a great taste and aroma in their plates. It is a beautiful journey from harvesting, dehydrating, cleaning, roasting and then grinding to packing spices with all the love and care that everyone deserves on this planet.

Before hanging up our aprons, we make it sure that we have delivered the whole we have committed to you.

Ladies!

Busy working hours are never a problem for you anymore; you can give more to your family; or you can follow your own goals because we are doing it for you in Granni's Kitchen.

It is not just a business for us, we are doing it as a force for good.

Noticing what was lacking in the Pakistani spice market, we started researching the difference between global quality and Pakistani processing of spices. We feel privileged to have a chance to live out our passion for educating people on these natural super-spices that are really like a doctor in your kitchen. We strongly believe in the pasture-to-plate philosophy, monitoring every step spices take from being in the ground to your dining table.



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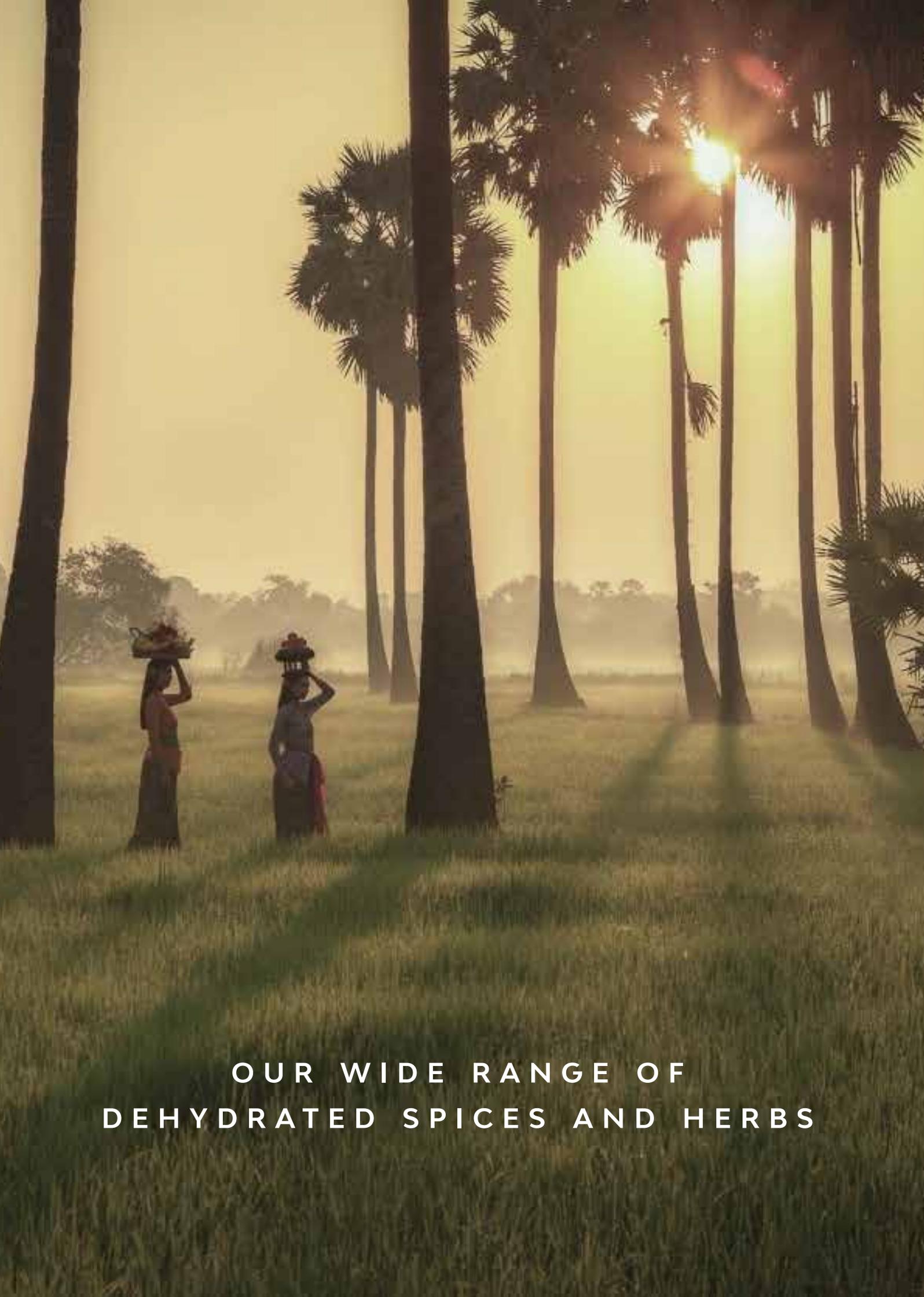
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OUR WIDE RANGE OF
DEHYDRATED SPICES AND HERBS

GREEN CHILLI POWDER

RICH IN VITAMIN E & VITAMIN C



All Spices are a staple part of every kitchen out globally and we cannot imagine a kitchen with empty jars of spices. Green Chilli Powder is used liberally and generously counting on the recipes as compared to other spices.

But question is that **how healthy they are?** Because not all chillies are healthy.

Additionally, the process of harvesting, drying, collecting and grinding all kinds of chillis is also substandard in Pakistan. In the time of the pandemic, everyone should eat wisely as our GUT is the main culprit of all the diseases. Put healthy stuff in your gut and enjoy a healthy life.

Green Chilli Powder is a healthy alternate to Red chilli powder. For a classic colour, aroma and crunch in your plates, give a hearty chance to Green chilli powder. Green chillies impart a balanced flavour to dishes.



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TURMERIC SLICES

NATURAL IBUPROFEN



The golden super spice possesses magical benefits in itself. It has been used from antiquity as a spice and a textile dye. Medically it is used as an aromatic stimulant.

With a pepper-like aroma and somewhat warm bitter taste, turmeric Slices is having a moment for centuries.

This ancient spice has resurfaced within the nutrition communities because of curcumin. Turmeric Slice contains this chemical that is called curcumin. Because of curcumin and other chemicals, Dehydrated Turmeric Slices is beneficial for treating inflammation. Curcumin possesses significant anti-inflammatory properties that are claimed to rival those are in ibuprofen. Unlike over-the-counter, this super spice has no toxic effects on the body. Thanks to the healing substance of turmeric Slices, **CURCUMIN**, its powerful antioxidant advantages have been proved to protect healthy cells.



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MINT RAITA POWDER



INGREDIENTS:

Green Chilli Powder, Mint Powder, Green Corriander Powder, White Pepper Powder, Garlic Powder, Zeera Powder, Black Salt, Regular White Salt

COLOR : Bright green **AROMA :** Refreshing aroma of mint

Mint raita powder is hearty spice mix recipe has been prepared with mint leaves, green coriander and green chilli nutritional goodness. This tangy combination of Green Herbs and chillies could do wonders to the body with its high nutritional content. Mint leaves helps in digestion and provide the body with Vitamin A and Vitamin C that serve as an additional boost to strengthen immunity. Mint may also help clean up toxins from the gut and strengthens the stomach. It is a herb which is full of nutrition and has a number of health benefits. Podina acts as an appetizer and body cleanser. It helps in digestion and soothes stomach in-case of indigestion. It is a natural antioxidant and a natural breath freshener. Podina has a refreshing flavor and a cool taste thus it is added to various recipes to enhance its flavor. Corriander Leaves have multiple health benefits. it is a rich source of dietary fiber, manganese, iron, and magnesium. Coriander is also a great source of Vitamin K, Vitamin C, and protein.

Grannis Kitchen Mint Raita Powder is a mix of 8 spices and herbs. It is very rich in flavour and known by various names such as Pudina raita, Raita chutney, Kebab Chutney & Pudina dahi chutney. Mint Raita is a perfect side to your Biryani, Pulao, Kebabs & other rice dishes. Lets celebrate a bowl of dahi with Grannis Podina Raita powder.



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ZEERA RAITA POWDER



INGREDIENTS:

Zeera whole
Black Pepper Powder
Garlic Powder
Zeera Powder
Black Salt
Regular White Salt
Green coriander powder

AROMA:

Refreshing aroma of zeera

Grannis kitchen zeera raita powder is one of the most healthiest one to enjoy in yogurt with lunch or snacks. Grannis Kitchen Zeera Raita Powder is one of those recipes that is very handy and you can make it in no time. For extra heat you can add pinch of crushed red chilli. I bet it will take you some old far fetched Granni's kitchen as it just tastes so much more delicious & nuttier. Here is a basic recipe for Zeera Raita that you can whip up in minutes is made up of 7 spices like zeera, garlic, black pepper, salt black salt and other ingredients off course to give you endless flavour possibilities.



CEYLON CINNAMON

HEART DISEASE AND DIBATES CURE



Our beloved spice, Ceylon Cinnamon is in stock again!

A very popular spice in sweet and savoury dishes equally is Cinnamon. It is very good in taste and its health benefits are also amazing.

There are many types of cinnamon, in Pakistan we use Saigon cinnamon from Veitnam, it is easily available in market and cheap in price. The other one is ceylon cinnamon that is rare and expensive and of course the reason lies in its medicinal benefits.

Both are good and healthy but Saigon cinnamon contains a toxin, coumarin that is harmful for liver on the contrary.

Ceylon cinnamon contains zero toxin.

So fill your spice jar with Ceylon cinnamon.



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Products

DATE POWDER

NATURAL SWEETENER



Date powder is formed with 100% pure aseel dates from different regions of Pakistan that are sorted, deseeded, dehydrated to remove moisture, ground, and sieved to make a fine Dry date Powder consistency.

A step toward healthy baking

Cakes and pastries are strongly prohibited by dieticians as it is made of white flour, an unhealthy ingredient.

Let's convert this white flour into brown one. Add khajoor powder into your baking ingredients as it contains dietary fiber

How do you soften Date Sugar?

The best trick we've learned in the years of selling date sugar is to place the date sugar in the microwave for a few seconds until it begins to soften.

What kind of dates are used?

Our date sugar is made from Aseel Dates.



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LET'S TAKE A LOOK IN ALL

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WHOLE & CRUSH SPICES

DEHYDRATED SPICES AND HERBS



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WHOLE & CRUSH SPICES

DEHYDRATED SPICES AND HERBS



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WHOLE & CRUSH SPICES

DEHYDRATED SPICES AND HERBS



BLEND SPICES

DEHYDRATED SPICES AND HERBS



BLEND SPICES

DEHYDRATED SPICES AND HERBS



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REACH US

THANKS

STAY TUNNED FOR HEALTH LIFE

We deal with pure and dehydrated spices and herbs from different origins. We feel privileged to introduce ourselves as a first online store that deal in dehydrated spices. From pasture-to-plate, putting transparency back into the spice and herbs industry is our utmost priority.

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