

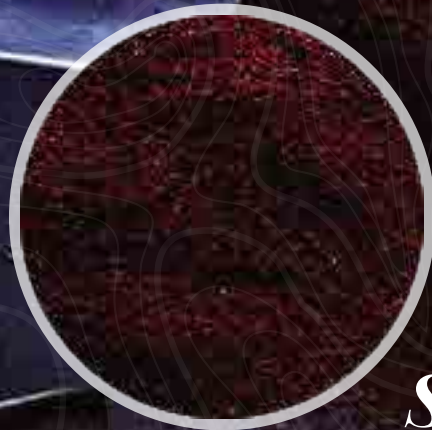


TVT TRADE BRANDS

PRODUCT CATALOG



www.tvttrade.com



Sumac

Sumac belongs to the cashew family. There are 35 species of sumac found in regions all around the world, ranging from the subtropical to temperate regions. Native Americans used to prepare a beverage known as Indian lemonade, or sumac-ade, with the sumac fruit. Sumac was once used as a treatment for half a dozen different ailments in medieval medicine.



Turmeric

Turmeric is a member of the ginger family. It is commonly used as a spice, but it is also known for its medicinal purposes. Capsules, teas, powders, and extracts are some of the types of turmeric products available commercially. Turmeric, sometimes called Indian saffron or the golden spice, is a tall plant that grows in Asia and Central America.



ABOUT US

We are an organization dedicated to sourcing, importing and supporting the distribution process of organic and all-natural food ingredients from around the globe to all US food industry segments in 3 specific categories: Spices, Superfoods and Gourmet.

As a result, the company currently services recognized national accounts, with the implementation of unique processes for our one-of-a-kind products, with specific programs in place in the mentioned categories.

All our spices and herbs are often available in both natural or organic, and there may be more countries of origin for some items, please contact us for more information.



SPECIAL TIES



CONVENTIONAL VANILLA POWDER

Origin: Indonesia



ORGANIC VANILLA POWDER

Origin: Indonesia

Commonly called Madagascar Bourbon Vanilla, our Indonesian Vanilla has the best quality in the world.

Our growers and suppliers harvest vanilla beans that are really ripe, which guarantees a higher standard of quality. Vanilla is one of the most expensive and well-known spices in the world, used in multiple applications such as mixture of cakes, ice cream, drinks, perfumes, cosmetics, and aromatherapy. The smell is unique and fragrant and it can enhance the taste and aroma of food, because it contains a volatile compound called vanillin.



CINNAMON CEYLON

Origin: Sri Lanka

Due to unique chemical properties over other varieties, Ceylon variety has high reputation and demand in the world. Ceylon cinnamon contains more than 80 chemical components.

Cinnamaldehyde is the essential component of the bark and eugenol is the main component found in the cinnamon leaf oil.



CALABRIAN CHILI PEPPERS

Origin: Italy



MAKRUT LIME LEAVES GROUND

Origin: Thailand



PIMENT D'ESPELETTE
250 GR ORGANIC

Origin: France



BIRD'S EYE
CHILI GROUND

Origin: India



SICHUAN PEPPER
PRICKLY ASH ORG.

Origin: China



HYSSOP
ZA'ATAR GROUND

Origin: Israel



KOMBU POWDER
ORGANIC

Origin: Spain

It is a taste of the sea - with plenty of iodine and umami flavour. Kombu, or konbu seaweed is used extensively in Japanese cuisine, notably to make dashi stock. In its powdered form it can also be used to make the hot Japanese drink, kombucha, and is added to rice seasoning when making sushi.

Try adding kombu seaweed powder to vegetable purées, stocks and stews to introduce another salty, smoked, umami-rich dimension.



SAFFRON

Saffron crocus flowers have inside yellow stamens and three orange-red filaments. These, once extracted and dried, are what we know as saffron.

Mediterranean cuisine is closely linked to this valuable spice. It is traditionally used as a coloring and seasoning in many stews (paellas, rice, vermicelli, fideuàs ...). A couple of strands of saffron are enough to flavor and improve an special dish.

**SAFFRON
THREADS ORG.**



Origin: Spain/Greece



NORI POWDER ORGANIC

Origin: Spain



WAKAME POWDER ORGANIC

Origin: Spain



FENNEL SEEDS ORGANIC

Origin: Egypt

The ancient Egyptians believed that they could prevent the plague by using a mixture of fennel seeds.

Our Fennel seeds is a condiment that will delight aniseed lovers. It brings subtlety to your dishes and awakens the senses. Consumed in infusion, it is the privileged partner of your well-being.



BLACK PEPPER

Origin: Spain

Ceylon Pepper from Sri Lanka fetches a premium price in the international spice market. Black pepper is widely used as a 'hot' cooking spice and seasoning. The taste of Sri Lankan black pepper is richly aromatic, with floral and citrus notes, while retaining a strong pungency.





TRUFFLE MIX POWDER

Origin: Italy

Many chefs refer to our Italian Truffle mix as the "Diamond of the Kitchen". They adore the aromatic aroma that these tasty treasures give off.

Truffles are not only a gourmet delicacy, they are healthy as well, containing potassium, calcium and magnesium as well as a high level of proteins.

Our mix, although invented as a supplement for the bakery industry, has found other applications just as interesting, such as for pizza and wraps. Particularly it can be mixed into any flour product to give new flavours.



SUMAC GROUND ORGANIC

Origin: Turkey

Our Turkey Sumac has a lovely burgundy hue and gives foods a slightly tangy, lemony flavor. In Turkish cuisine, sumac powder is used mainly as a garnish. It is sprinkled on grilled meats, dumplings with yogurt, and mixed with onions to accompany sautéed calf liver.



GOCHUGARU ORGANIC

Origin: Korea

Our Gochugaru is made from 100% Korea-grown red chili peppers.

These chili peppers are grown in the countryside of Sunchang. There, the sun shines bright for many months and the climate is ideal for growing peppers. It is perfect for seasoning marinades or Korean soups and stews.

It has a medium-level spice - which is great for everyday homecooking.



GOCHUGARU POWDER CONVENTIONAL

Origin: China



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PARSLEY CUT



Origin: Egypt
MOQ: 1 pallet
MOQ Weight: 400 kg



ROSEMARY CHOPPED



Origin: Egypt/Morocco
MOQ: 1 pallet
MOQ Weight: 400 kg



ROSEMARY WHOLE



Origin: Egypt/Morocco
MOQ: 1 pallet
MOQ Weight: 400 kg



THYME WHOLE



Origin: Egypt/Morocco
MOQ: 1 pallet
MOQ Weight: 400 kg



WHITE PEPPER WHOLE



Origin: Sri Lanka
MOQ: 1 pallet
MOQ Weight: 1000 kg



YELLOW MUSTARD ORGANIC



Origin: India
MOQ: 1 pallet
MOQ Weight: 1000 kg



CAYENNE PEPPER GROUND

Origin: India
MOQ: 1 pallet
MOQ Weight: 500 kg



BLACK SESAME SEEDS ORGANIC

Origin: India
MOQ: 3 pallets
MOQ Weight: 3000 kg



BASIL GROUND ORGANIC

Origin: Egypt
MOQ: 1 pallet
MOQ Weight: 500 kg



BASIL LEAVES ORGANIC

Origin: Egypt
MOQ: 1 pallet
MOQ Weight: 400 kg





CLOVES GROUND



Origin: Sri Lanka
MOQ: 1 pallet
MOQ Weight: 500 kg



CLOVES WHOLE



Origin: Sri Lanka
MOQ: 1 pallet
MOQ Weight: 500 kg



CINNAMON CASSIA



Origin: India
MOQ: 1 pallet
MOQ Weight: 500 kg



CORIANDER SEEDS ORGANIC



Origin: India
MOQ: 1 pallet
MOQ Weight: 500 kg



CUMIN GROUND



Origin: Egypt
MOQ: 1 pallet
MOQ Weight: 500 kg



CORIANDER GROUND ORGANIC



Origin: India
MOQ: 1 pallet
MOQ Weight: 500 kg



FENUGREEK GROUND ORGANIC

Origin: Egypt

MOQ: 1 pallet

MOQ Weight: 500 kg



GARLIC GRANULATED ORGANIC

Origin: China / India

MOQ: 3 pallets

MOQ Weight: 3000 kg



GARLIC POWDER ORGANIC

Origin: China / India

MOQ: 3 pallets

MOQ Weight: 3000 kg



ONION POWDER ORGANIC

Origin: China / India

MOQ: 3 pallets

MOQ Weight: 3000 kg



HULLED SESAME SEEDS ORGANIC

Origin: India

MOQ: 3 pallets

MOQ Weight: 3000 kg



ONION GRANULATED ORGANIC

Origin: China / India

MOQ: 3 pallets

MOQ Weight: 3000 kg



SUPER FOODS



BEET ROOT POWDER ORGANIC

Origin: China

MOQ: 1 pallet

MOQ Weight: 500 kg

Beet Root powder is one of our main products. It is available as flakes, granules and powder.

The fertile soil in Egypt yields Beet Root of excellent quality. It is widely used in the food industry as a natural colorant. Beet Root is also as a main ingredient for healthy snacks and smoothies.



GINGER POWDER ORGANIC

Origin: India

MOQ: 1 pallet

MOQ Weight: 500 kg

Ginger is one of the earliest known oriental spices and is being cultivated in India for both as fresh vegetable and as a dried spice, since time immemorial. Ginger is obtained from the rhizomes of Zingiber officinale.

Our Ginger powder is considered one of the Finest in the world, commanding a Premium Price, because of its Lemon-Like Flavor, Low Fiber Content and High Moisture Content.

BAOBAB POWDER KG

Origin: South Africa

MOQ: 1 pallet

MOQ Weight: 600 kg

The magnificent baobab tree, with its sturdy trunk and broad, root-like crown, is one of Southern Africa's icons and a well-known sight in photographs and travel brochures.

Not as well-known is the fact that the tree's fruit and leaves are both edible. This "Superfruit" is particularly nourishing and rich in vitamins and antioxidants.

Our Baobab has been certified Halal and Kosher. It is raw, organic and minimally processed so retaining all its nutrients as a plant based food and is naturally gluten free .



ACAI POWDER ORGANIC

Origin: Brazil

MOQ: 1 pallet

MOQ Weight: 500 kg



CANARY SEEDS

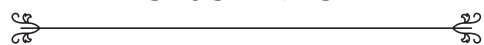
Origin: Mexico

MOQ: 3 pallets

MOQ Weight: 3000 kg



CACAO POWDER ORGANIC



Origin: Peru
MOQ: 1 pallet
MOQ Weight: 500 kg



MACA POWDER BULK



Origin: Peru
MOQ: 1 pallet
MOQ Weight: 500 kg



CHIA SEEDS KG



Origin: Peru
MOQ: 1 pallet
MOQ Weight: 500 kg



TURMERIC GROUND



Origin: India
MOQ: 1 pallet
MOQ Weight: 500 kg

Turmeric has been described in rather grand terms as "Golden spice"

Among many Hindu communities, turmeric is used in festive occasions like weddings as a marker of fertility and prosperity. Also, Indian women have always added a pinch of turmeric to their homemade face packs, believing that it leaves the skin clear and glowing.

It is commonly used as a spice, but it is also known for its medicinal purposes.

The image shows four wooden spoons arranged diagonally on a rustic wooden surface. Each spoon contains a different type of salt. From top to bottom: the first spoon has a fine, white, crystalline powder; the second has large, white, chunky crystals; the third has smaller, reddish-pink crystals; and the fourth has dark, reddish-brown granules. The background is a close-up of the wood grain, and there are faint, wavy white lines overlaid on the image.

SALTS



RED ALAEA SEA SALT

Origin: Hawaii

MOQ: 1 pallet

MOQ Weight: 2400 lb

A gourmet salt produced according to Hawaiian traditional methods.

After being dried in the sun it is mixed with a small quantity of red alaea clay which gives it its wonderful red colour and unique flavour. Try it on grilled meat. Its fine granules and brilliant colour make it perfect as a table salt.



FLEUR DE SEL

Origin: France

MOQ: 1 pallet

MOQ Weight: 1000 kg

Delicate, moist and beautiful, Fleur de Sel is known as "the caviar of salts" by chefs around the world. The quintessential finishing salt choice for fine foods and used by cooks worldwide.

Sought out by consumers everywhere, this salt is the result of a cool evening wind gently blowing across the surface of French salt ponds in Guérande. The soft crystals blossom quickly and are gathered by hand using traditional wooden tools in the centuries-old method.



KALA NAMAK SALT

Origin: India

MOQ: 1 pallet

MOQ Weight: 500 kg



COARSE SEL GRIS

Origin: France

MOQ: 1 pallet

MOQ Weight: 1000 kg



BLACK LAVA SALT COARSE

Origin: US

MOQ: 1 pallet

MOQ Weight: 2400 lb

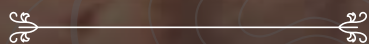
Black Lava Sea Salt adds an incredible layer of smoky flavor to meat, chicken, seafood, eggs, and vegetable dishes. Discover how black lava sea salt livens up your favorite dishes as it has a black color to make an amazing garnish.

With stunning black color and silky texture, reminiscent of Hawaii's black lava sand beaches, this salt is enriched with activated charcoal. This compliments the natural salt flavor and adds numerous health benefits to the salt.



GRAINS

**RED LENTILS
ORGANIC**



Origin: US

MOQ: 1 pallet

MOQ Weight: 1000 kg

At TVT we strive to become the premier Importer of the most innovative, functional, and original food items from around the globe into the US food industry. Through our well-rooted international network, our solid importing process, our cross-cultural capabilities, our commitment, passion and dedication to each specific project, we are helping everyday our customers reach their maximum potential in the new imported lines, and get the levels of satisfaction desired for these innovative products at their own specific markets.





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