



Your Store
For the Finest
Quality Ingredients
SPICES & HERBS

ABOUT US

Kimera Home is a Retail and Online initiative with a vision to proffer the finest quality Home & Lifestyle products at affordable prices & your convenience.

Our products are handpicked to hearten your lifestyle with health and happiness. In the era of eco-friendly and nature-conscious consumers, we intend to deliver a delightful experience with an inherent sense of authenticity. Our superior quality products are chosen by our team of experts from their personal experience, with contemporized age-old wisdom and inputs from several homemakers and kitchen experts.

We value trust and honesty, that enable us to build lifetime relationships with our customers. We make sure that our products and ingredients are responsibly sourced, put through rigorous trials with zero compromise on quality. Endless hours and efforts are spent on selecting and curating our products, taking root in our culture, constantly evolving to modern day needs, to enjoy every occasion of life!

OUR VALUES

Living the KIMERA LIFE by ...

- Creating the culture of true love, care & mutual trust.
- Giving our best efforts in everything we do with passion and the highest level of commitment to quality.
- Striving for the best, with an evolving mindset, being curious and exploring new horizons, while holding on to our roots.
- Leading a life with dignity and respect, while caring for mother earth.
- Success & performance follows when you are benevolent, remaining true to human values.





OUR VISION

Nurturing Happy Lifestyles.

Life is good, and our endeavor is to make it even better, for greater good of people.

Kimera Home started with a living dream to celebrate life, connecting people and help them lead a healthy & happy lifestyle!

Authentic relationships and genuine contributions to the community at large is our core belief and hence, every customer, sourcing partner, business associate and our employees are a part of our family in our shared success.

Get to know us and you will see, we are so much more than what we just offer and sell. We ensure that everything we do is through the lens of humanity—from our commitment to the highest-quality products, to the way we engage with our customers and communities to do good.

OUR MISSION

To nurture happy lifestyles through our initiatives and every product that we select, endorse, and offer to our family members, partners & community.



SPICES & MORE

We offer you superior quality and handpicked spices and herbs with Indian and International palette to choose from. They not only add flavour, colour and aroma to the food but also provide you with health benefits. Use it in your curries, gravies, spice mixes, desserts, etc. and relish your home made food, flavoured with rich aroma and taste.



SPECIAL PUNJABI MASALA

This masala is specially curated by combining some of the Indian whole spices such as coriander, cumin, cardamom, cinnamon, cloves, mace, bay leaves, etc. It will lift up the taste of the punjabi dishes like punjabi chole. Use it in sabzi, curries, parathas, biryani, etc.

Health Benefits

- Boosts digestion
- Boosts metabolism
- Contains antioxidants



SPECIAL GARAM MASALA

This special garam masala is specially curated by combining more than 20 ingredients to give the dish an authentic taste and flavor. Can be used in multiple dishes such as veggies, spice mixes, gravies, pastes, chutneys, pickles, etc.

Health Benefits

- Helps in absorption of vitamins and minerals
- Helps in weight loss
- Helps maintain cholesterol
- Prevents diabetes
- Aids digestion



CHILLI POWDER (COARSE GROUND)

It is finely grounded chilli powder which lends a spice to the food. It improves digestion and boosts immunity. It can be used in masala preparations, curries, vegetables, sauces, etc.

Health Benefits

- Aids in digestion
- Antibacterial
- Anti-fungal
- Good for weight loss
- Boosts immune system
- Beneficial for nervous system



SPECIAL MALVANI MASALA

This reddish dry spice powder has a very appetizing flavour and strong aroma. It is prepared by combining a variety of whole spices and seeds. This masala is mostly used for non-veg recipes. Use it to make curries, sabzi, etc.

Health Benefits

- Lowers cancer risk
- Fights bacteria
- Improves heart health
- Regulates blood pressure



KASHMIRI CHILLI POWDER

These chillies are less pungent but give a very vibrant red colour. These help to boost immunity and also have minute amounts of copper, potassium, vitamin C, manganese and vitamin B. Use it in variety of dishes.

Health Benefits

- Aids digestion
- Antibacterial
- Anti-fungal
- Good for weight loss
- Boosts immune system
- Beneficial for nervous system



BEDAGI CHILLI POWDER

It is finely grounded chilli powder which lends colour as well as spice to the dish. It improves digestion and boosts immunity. It can be used in masala preparations, curries, vegetables, sauces, etc.

Health Benefits

- Aids weight loss
- Contains vitamin A, B, C and E
- Contains minerals like potassium, copper, etc.
- Stimulates appetite
- Good for lung health
- Good for digestive system



TURMERIC POWDER *Haldi*

It is a bright yellow powder made from dried turmeric rhizomes. It is slightly peppery and vibrant in colour. It is rich in iron and has anti-bacterial properties. Almost used in all Indian dishes as a part of masala.

Health Benefits

- Good for brain and skin
- Aids digestion
- Boosts immunity
- Helps detoxify liver
- Good for diabetes
- Reduces risk of cancer
- Anti-aging properties
- Improves bone health



BLACK PEPPER POWDER

It has a sharp aroma and a characteristic woody, piney flavour. It is an excellent source of iron, vitamin K and manganese. Also provides a significant amount of dietary fiber and copper. Use for seasoning, pickling, culinary preparations, etc.

Health Benefits

- Aids digestion
- Helps fight depression
- Helps in weight loss
- Prevents cancer
- Treats asthma
- Cures sinus
- Treats ulcers



AYURVEDIC TURMERIC *Haldi*

This is obtained by drying the ginger rhizomes, it has a strong aroma and a slight pungent flavour. Use it in tea, beverages, culinary preparations, spice mixes, etc.

Health Benefits

- Relieves abdominal pain
- Aids digestion
- Treats fungal infections
- Improves brain function
- Relieves menstrual pain
- Treats nausea
- Prevents formation of stomach ulcers



CINNAMON POWDER

Powdered cinnamon, a spice consisting of the dried bark, is brown in colour and has a delicate fragrant aroma and a warm sweet flavour. It is loaded with antioxidants. Use it for flavouring in wide variety of culinary preparations.

Health Benefits

- Great source of antioxidants
- Good for skin
- Prevents risk on cancer
- Helps in weight loss
- Prevents type 2 diabetes
- Anti-viral
- Fights bacterial and fungal infections



BLACK CARDAMOM

■ *Badi Elaichi*

This spice is considered to be very useful and effective medicine with strong aroma and flavor. Use it in culinary preparations, ayurveda, etc.

Health Benefits

- Cures cough and cold
- Good for heart health
- Aids digestion
- Reduces acidity
- Good for skin and hair
- Cures sore throat
- Improves blood circulation



BLACK PEPPER

■ *Kaali Miri*

It has a sharp aroma and a characteristic woody, piney flavour. It is an excellent source of iron, vitamin K and manganese. Also provides a significant amount of dietary fiber and copper. Use for seasoning, pickling, culinary preparations, etc.

Health Benefits

- Aids digestion
- Helps fight depression
- Helps in weight loss
- Prevents cancer
- Treats asthma
- Cures sinus
- Treats ulcers



PREMIUM CARDAMOM

■ *Elaichi*

A very popular spice with green cover filled with small blackish-brown seeds. It is highly aromatic and has a slightly pungent flavour. Use it in your desserts, mouth fresheners, etc.

Health Benefits

- Contains antioxidants
- Helps fight against cancer
- Helps with digestive problems
- Treats bad breath
- Prevents cavities
- Lowers blood sugar levels



CARDAMOM POWDER

■ *Elaichi Powder*

Powdered Cardamom, a very popular spice with green cover filled with small blackish-brown seeds. It is highly aromatic and has a slightly pungent flavour. Use it in your desserts, mouth fresheners, etc.

Health Benefits

- Contains antioxidants
- Helps fight against cancer
- Helps with digestive problems
- Treats bad breath
- Prevents cavities
- Lowers blood sugar levels



CLOVE - (INDIAN & COLAMBO) *Lavang*

It is a small blackish brown flower bud, used as a spice. It has a strong aroma and is pungent in taste. It is used for flavouring food items particularly meats and bakery products. Use it in savoury dishes, desserts, biryani, drinks, etc.

Health Benefits

- Strong antibacterial agent
- Good for stomach
- Relieves headache
- Good for oral health
- Protects liver
- Helps fight lung cancer
- Good for diabetes
- Strengthens immune system
- Good for bones



CORIANDER SEEDS *Dhana*

It has a warm and subtle flavour with a strong aroma. It has anti-inflammatory properties and known to lower blood sugar by stimulating secretion of insulin. Use it in wide range of culinary preparations, spice mixes, etc.

Health Benefits

- Treats bacterial and fungal infections
- Aids digestion
- Good for heart health
- Good for skin and hair
- Good for diabetes



CINNAMON *Dalchini*

It is a spice consisting of the dried bark, is brown in colour and has a delicate fragrant aroma and a warm sweet flavour. It is loaded with antioxidants. Use it for flavouring in wide variety of culinary preparations.

Health Benefits

- Great source of antioxidants
- Prevents type 2 diabetes
- Good for skin
- Anti-viral
- Prevents risk on cancer
- Fights bacterial and fungal infections
- Helps in weight loss



MUSTARD - BIG & SMALL *Rai*

It is nearly globular in shape, odourless and pungent in taste. It contains antioxidants and other nutrients. Use it in dals, sauces, curries, tadkas, etc.

Health Benefits

- Cures respiratory disorders
- Controls diabetes
- Good for heart health
- Good for skin and hair
- Healing effect on nerves
- Treats ringworm



CUMIN *Jeera*

These oblong, brown coloured cumin seeds have a distinctive aroma and slight bitter flavour. Use it to flavour dals, curries, rice preparations, etc.

Health Benefits

- Aids digestion
- Prevents cancer
- Prevents diabetes
- Prevents anemia
- Relieves cold
- Cures hemorrhoids
- Treats bronchitis and asthma



BLACK CUMIN *Shab Jeera*

These are finer than regular cumin and blackish brown in colour. They have a strong aroma and rich flavour. They also provide various health benefits. Used in biryani, pulao, curries, spice mixes, etc.

Health Benefits

- Fights acne
- Increases memory and alleviates asthma
- Aids weight loss
- Eases joint pain
- Controls blood pressure
- Makes teeth stronger
- Boosts immunity
- Cancer fighting properties
- Contains antioxidants



STAR ANISE *Chakra phool*

It is a small brown star shaped spice. It has a very strong, distinct flavour that is warm, sweet and spicy. It is packed with antioxidants and contains vitamin C. Use it to make spice mixes, biryani, curries, etc.

Health Benefits

- Rich in antioxidants
- Contains vitamin A and C
- Improves digestion
- Reduces nausea
- Prevents fungal infections
- Improves blood circulation
- Supports respiratory health
- Boosts immunity



FENNEL SEEDS *Badishep / Saunf*

These are highly aromatic, pale greenish in colour and have a refreshing sweet flavour. These seeds are highly nutritious and may offer an abundance of impressive health benefits. Use it in curries, mouth fresheners, etc.

Health Benefits

- Improves digestive health
- Good for diabetes
- Treats bad breath
- Regulates blood pressure level
- Good for liver health
- Enhances sleep quality
- Good for skin
- Purifies blood
- Improves eyesight



CAROM SEEDS *Ajwain*

These are tiny, erect and oval shaped seeds with a sharp taste. It is good for digestion and most common home remedy for stomach ailments. Use it in various culinary preparations.

Health Benefits

- Prevents coughing
- Improves air flow
- Anti-inflammatory
- Cleanses skin
- May prevent kidney stones
- Prevents acidity and hyperacidity
- Combats infections
- Lowers blood pressure



FENUGREEK SEEDS *Metbi dana*

These are small, brownish yellow seeds, which have a bitter flavour and strong aroma. It is rich source of iron and also reduce cholesterol level, lowers inflammation and helps with appetite control. Use it to temper and flavour various dishes, etc.

Health Benefits

- Lowers blood sugar
- Relieves menstrual cramps
- Good for hair
- Good for skin
- Aids weight loss
- Enhances milk production in new mothers
- Controls cholesterol levels



POPPY SEEDS *Khaskhas*

These seeds are very small off-white in colour with rich flavour and nutty aroma. They are a rich source of thiamine, folate and several essential minerals, including calcium, iron, magnesium, phosphorus and zinc. Used in cookies, sweets, curries, masalas, etc.

Health Benefits

- Has anti-inflammatory properties
- Boosts immunity
- Prevents kidney stones
- Prevents respiratory problems
- Good for bone health
- Aids digestion
- Good for heart health



BLACK SALT *Kaala Namak*

Black salt has a savoury flavour and sulphury aroma. It is a good source of minerals like iron, calcium and magnesium. It is used in salads, pickles, chutneys, chaats, etc.

Health Benefits

- Good for hair health
- Good for skin
- Fights with digestive disorders
- Aids digestion
- Beneficial during pregnancy
- Cures asthma



THYME

It is a pungent herb known for its aroma and flavor. It has an earthy, minty, slightly lemony flavor. It is a good source of vitamins and minerals. It is used in various culinary preparations.

Health Benefits

- Anti-diabetic effect
- May reduce nausea
- Prevents hair loss
- Cures acne
- Aids digestion
- Controls blood pressure levels
- Cures cold



OREGANO

Oregano possesses a strong aroma, slightly bitter and pungent flavor. It is a great anti-bacterial agent loaded with antioxidants that help prevent cell damage. Use it in marinades, stuffings, seasonings, etc.

Health Benefits

- Antibacterial properties
- Anti-inflammatory properties
- Prevents cancer
- Diabetes friendly
- Reduces viral infection
- Boosts immunity
- Improves digestion
- Boosts energy



BASIL

Basil is one of the most widely used culinary herb. It is an excellent source of vitamin K, manganese, iron, vitamin A and C. These leaves are used fresh or dried for flavouring.

Health Benefits

- Good for digestion
- Anti-inflammatory
- Good for skin
- Fights free radical activity
- Fights depression
- Good for diabetes
- Promotes healthy gut
- Contains powerful



GINGER POWDER *Sonth*

This is obtained by drying the ginger rhizomes, it has a strong aroma and a slight pungent flavour. Use it in tea, beverages, culinary preparations, spice mixes, etc.

Health Benefits

- Relieves abdominal pain
- Aids digestion
- Treats fungal infections
- Improves brain function
- Relieves menstrual pain
- Treats nausea
- Prevents formation of stomach ulcers



TAMARIND *Emly*

Bean like pods filled with seeds which are surrounded by pulp, it has a sweet-sour taste. Use it in your chutneys, desserts, syrups, sauces, etc.

Health Benefits

- Improves digestion
- Treats cough, cold and asthma
- Protects liver
- Good for skin
- Good for heart
- Fights cancer



KOKAM

It is the dried rind of kokam fruit which is dark purple to black in colour and has a sweet-sour taste. Use it in gravies, dals, juices, kadhi, etc.

Health Benefits

- Aids digestion
- Helps reduce fever
- Helps reduce allergic reactions
- Contains antioxidants
- Helps in weight loss



BAY LEAVES *Tejpatta*

The shape of the leaf is elliptical, pointed and smooth. The upper surface is shiny, olive green and lower surface is dull olive to brown. It has anti-inflammatory, anti-bacterial anti-fungal properties. It is a good source of antioxidants. Use it in stews, vegetables, biryani, spice mixes, etc.

Health Benefits

- Improves digestion
- Controls diabetes
- Reduces stress and anxiety
- Good for heart health
- Anti-cancer properties
- Good source of vitamins and minerals



MACE *Javithri*

It is crimson or bright red in colour. It covers nutmeg as a membrane. It consists of essential oils, which gives out its peculiar flavour and aroma. It aids digestion and also stimulates the appetite. Use it in spice mixes, biryani, curries, etc.

Health Benefits

- Good for digestion
- Good for blood circulation
- Protects kidneys
- Anti-inflammatory properties
- Alleviates anxiety and depression
- Boosts blood circulation
- Relieves pain
- Good for nervous system
- Contains vitamin C



CUMIN POWDER *Jeera Powder*

Powdered cumin is brown coloured and has a distinctive aroma and slight bitter flavour. Use it to flavour dals, curries, rice preparations, etc.

Health Benefits

- Aids digestion
- Prevents cancer
- Prevents diabetes
- Prevents anemia
- Relieves cold
- Cures hemorrhoids
- Treats bronchitis and asthma



JESHTAMADH

It is cool in nature and sweet in taste. Helps to lower cholesterol and is anti-allergenic. Add it to your tea, culinary preparations, pastes, etc.

Health Benefits

- Improves immunity
- Treats canker sores
- Helps in weight loss
- Hormonal regulation
- Protects liver
- Promotes oral health
- Improves memory



DESICCATED COCONUT

It is finely ground dried coconut excluding the skin. It is a good source of healthy fats, fiber, copper and manganese. It is used in sweets, cookies, cakes, curries, masalas, etc.

Health Benefits

- Rich in healthy fats
- Provides energy
- Reduces inflammation
- Dairy-free and Nut-free
- Contains fiber



DRIED COCONUT

It is off-white in colour from inside and has a dark brown coating on the outside. It has a slightly sweet taste. It is used in chutneys, curries, masalas, cakes, etc.

Health Benefits

- Rich in healthy fats
- Provides energy
- Reduces inflammation
- Dairy-free and Nut-free
- Contains fiber



CORIANDER SEEDS POWDER ▣ *Dhaniya Powder*

It has a warm and subtle flavour with a strong aroma. It has anti-inflammatory properties and known to lower blood sugar by stimulating secretion of insulin. Use it in wide range of culinary preparations, spice mixes, etc.

Health Benefits

- Treats bacterial and fungal infections
- Aids digestion
- Good for heart health
- Good for skin and hair
- Good for diabetes



NUTMEG ▣ *Jifal*

They are somewhat round and an inch long, lightly wrinkled and dark brown on the outside. It has a distinctive pungent fragrance and a slightly sweet flavour. It is a good source of vitamin A. It is used in sweets, spicy dishes, curries, cookies, custards, etc.

Health Benefits

- Adds an aromatic flavour
- Acts as an antioxidant
- Detoxifies the body
- Good for oral health
- Good for bone health
- Aids digestion
- Treats sleep disorder and insomnia
- Improves blood circulation



ROASTED CORIANDER SEEDS ▣ *Dhana Dal*

These crunchy and crisp, split coriander seeds are golden brown in colour. These seeds aids your digestion and also provides various health benefits. It has a very earthy flavour and can be consumed as it is specially after meals. Most widely it is used in Mukhwas mixes.

Health Benefits

- Reduces inflammation
- Boosts immunity system
- Help in good sleep
- Helps for weight loss
- Good for digestion



STONE FLOWER ▣

Stone flower is very thin like paper, curled, light in weight and has a blackish grey colour. It has antiviral properties and acts as a pain killer. It enhances the flavour and taste of the food. It has a mild woody fragrance. Blend it with other spices and use it to make your spice mixes.

Health Benefits

- Reduces inflammation
- Heals wound
- Used in treatment for kidney stone
- Good for skin
- Aids digestion
- Contains anti-fungal properties
- Good for heart health



NIGELLA SEEDS



Kalonji

These tiny black seeds have a slightly bitter taste with some pungency like onion. These seeds are a good source of vitamins, fiber, amino acids, calcium, etc. It can be used in curries, spice mixes etc.

Health Benefits

- Cures constipation
- Cures cough and cold
- Aids weight loss
- Good for strong teeth
- Prevents diabetes
- Natural painkiller
- Boosts memory
- Good for heart health
- Controls blood pressure



DRIED FENUGREEK LEAVES



Kasuri Methi

Dried fenugreek leaves are also commonly known as Kasuri Methi. It has a slight bitter taste but when added to any recipe, it enhances the flavour of the dish. It has a strong aroma and a distinctive flavor. Use it in your curries, veggies, parathas, etc.

Health Benefits

- Helps in gastrointestinal problems
- Cures mouth ulcer
- Lower is calorie
- Contains antioxidants
- Rich in vitamins
- Helps reduce cholesterol levels
- Reduces risk of constipation



EDIBLE GUM



Dink

Edible Gum also known as 'gond' is derived from acacia plants. It is off-white or slightly brownish in colour. It is widely consumed in winter as it provides heat to the body. It is used to make laddoos, panjiri, etc.

Health Benefits

- Boosts immunity & stamina
- Rich in calcium
- Relieves constipation
- Helps generate heat in the body
- Strengthens bones
- Improves bowel movement
- Helps maintain healthy digestive system
- Helps regain strength in post pregnancy



KASHMIRI GARLIC



Kashmiri garlic is slightly round in shape and golden brown in colour from outside. The cloves of this garlic are not clumped together to form a bulb. It has a pungent aroma and a strong flavour. It can be deskinced and consumed as it is, or can be replaced with regular garlic in various recipes. It has excellent antioxidant and antibacterial properties. It is extremely good for heart health and provides various health benefits.

Health Benefits

- Reduces high cholesterol
- Fights diabetes
- Cures heart diseases
- Strengthens the cardiovascular system
- Cures cough & cold
- Cures high blood pressure
- Possesses anti-inflammatory, antioxidant & anti-bacterial properties



GARLIC POWDER

Golden brown jaggery powder with a distinct taste is a good natural sweetener. Use it as replacement for sugar, add it to your beverages, desserts, etc.

Health Benefits

- Improves metabolism
- Blood purifier
- Contains minerals
- Aids digestion
- Good source of iron
- Improves nervous system
- Good for water retention



MINT POWDER

This powder is prepared using dried mint leaves. It is green in colour and has a cool and refreshing flavour. The powder can be used to prepare instant chutneys, beverages, tea, curries, etc. It aids digestion and provides health benefits.

Health Benefits

- Helps fight depression & fatigue
- Aids digestion
- Good for skin health
- Helps to keep teeth healthy
- Boosts immunity
- Relieves muscle pain
- Provides relief from allergy



JAGGERY POWDER *Gud powder*

Golden brown jaggery powder with a distinct taste is a good natural sweetener. Use it as replacement for sugar, add it to your beverages, desserts, etc.

Health Benefits

- Improves metabolism
- Blood purifier
- Contains minerals
- Aids digestion
- Good source of iron
- Improves nervous system
- Good for water retention



JAGGERY *Gud*

This golden brown jaggery with a distinct taste is a good natural sweetener. Use it as replacement for sugar, add it to your beverages, desserts, etc.

Health Benefits

- Improves metabolism
- Blood purifier
- Contains minerals
- Aids digestion
- Good source of iron
- Improves nervous system
- Good for water retention



SUGAR

These are colourless and shiny crystals that are water soluble and is used for adding sweetness to the recipe. It provides instant energy. It is obtained by processing sugarcane extract. Use it in your desserts, cakes, etc.

Health Benefits

- Provides immediate burst of energy
- Provides instant mood boost
- Helps maintain energy stores in body



SUGAR POWDER

Powdered sugar is obtained by processing the regular white sugar crystals. Powdered sugar is easy to use and it dissolves instantly in any mixture. Use it to add sweetness to your laddoos, bakery items, desserts, etc.

Health Benefits

- Provides immediate burst of energy
- Provides instant mood boost



RAW SUGAR

Raw Sugar is also commonly known as Khandsari. It is a healthier alternative to the regular white sugar. It has a brown tint to the crystals and contains molasses. It is not refined and therefore provides you some health benefits. Use it as a replacement for your white sugar in various recipe.

Health Benefits

- Boosts energy
- Improves digestive health
- Provides necessary vitamins & minerals
- Strengthens bones & teeth
- Good source of calcium & magnesium
- Rich in iron



HONEY

This sweet, viscous and rich golden honey is a great replacement for sugar and is loaded with nutrients. Consume it as it is or add it to your beverages, desserts, breakfast bowl, etc.

Health Benefits

- Good for blood
- Boosts energy
- Good for memory
- Reduces cough
- Aids digestive system
- Good for heart health



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