



SWAAD JO SACHI BAAT KARE.

देश का स्वाद, सची मसलों के साथ



**Sachi is a name woven into
the fabric of tradition,
redefining the way flavors
are experienced.**

Rooted in authenticity and crafted with precision, every product embodies purity, consistency, and a commitment to excellence. Blending time-honored recipes with modern innovation, we bring convenience without compromise.

From the finest ingredients to meticulous quality standards, Sachi stands as a trusted choice in kitchens across the world. With every spice, every blend, and every creation, we don't just enhance meals, we elevate experiences. Choose Sachi, where tradition is honored, quality is assured, and every bite tells a story of excellence.

A pioneer in India for ready-to-cook spices and an exotic blend of flavours in masalas, Sachi boasts a tasteful legacy that satiates your soul.

It's been a Suhana Safar with humble beginnings & love from our customers that keep making us stronger!



Authentic Spices, Timeless Traditions.

Spice is the very soul and essence of India's rich and varied culinary heritage. Multi-cultural influences, for example, by invaders like the Mughals and Europeans (Dutch and English) or by traders (Persia, Afghanistan, Indonesia, and Burma) have led to a fascinatingly evolved cuisine, which differs from region to region. Thus, the diversified spice palette keeps global attention riveted on Indian food.

The spices have characteristic aroma and presence of volatile oils which is mostly obtained after grinding. However, grinding of spices generates heat which leads to loss of volatile oils and therefore the production of lower quality spice powders. At Sachi we overcome this by using two techniques for grinding of spices. They are "Low temperature grinding" and "Cryogenic grinding system".



Our Vision & Commitment

At Gooday Agro Packs, we aspire to become one of the most trusted and indispensable food solution partners in the global market. Our journey is guided by three unwavering principles.

Our products are widely appreciated by clients across regions, and this recognition fuels our passion to innovate, grow, and redefine excellence in the spice sector.

With an uncompromising attitude toward food safety and quality, Gooday Agro Packs is steadily paving the way to be counted among the leading global spice manufacturers.

We firmly believe in a customer-centric approach that not only meets expectations but delights — by responsibly sourcing raw materials and ensuring transparency at every stage of production.

Backed by our robust intelligence, R&D capabilities, and quality systems, we are constantly evolving to strengthen our expertise and presence in the spice industry.

Our Mission

At Gooday Agro Packs, our mission is to deliver premium-quality spices that preserve the essence of India's culinary heritage, while embracing modern innovation and global standards.



Sourcing responsibly

to support sustainable agriculture and ethical trade



Maintaining excellence

through advanced research, development, and quality control.



Serving bulk buyers

with consistency, reliability, and competitive value



Expanding globally

as a trusted partner in the food industry.



Sanjay Singhania

First Partner | Creative
& Operational Head

25+ Years of Industry Experience

With over 25 years of hands-on experience, Sanjay Singhania brings unmatched expertise in product design, packaging, branding, and factory management to Gooday Agro Packs.

His creative vision and practical leadership have been instrumental in shaping the brand's identity, ensuring that every product not only tastes exceptional but looks premium on the shelf.



Rupesh Kr. Agrawal

Co-Founder | Head of
Marketing, Sales & HR

Relationship Builder & Strategic Leader

Rupesh Kumar Agrawal brings with him a thorough and diverse experience in Marketing, Sales, and Human Resource Management. His versatile leadership has played a key role in building the foundation of Gooday Agro Packs as a trusted name in the spice industry.

With a people-first mindset and deep market insight, Rupesh has been instrumental in driving customer satisfaction, building strong relationships with both clients and creditors, and ensuring smooth internal operations.



Grinding Process



LOW TEMPERATURE GRINDING

We use low temperature grinding (5-8°C) during size reduction of raw material to reduce the volatile loss. This method helps in retaining good colour, flavour, aroma and volatile oil of the final product.



CRYOGENIC GRINDING FOR SEED SPICES

We further utilize cryogenic grinding for seed spices where the temperature is brought close to -195°C. This minimises the loss of aroma and volatile oils and thus retains the original aroma and the inherent volatile oil in the seed spices & thus retaining the original colour & flavour.



Our Quality Spices

Ground Spices, Blend Spices



Garam Masala

गरम मसाला

INGREDIENTS : GARAM MASALA
AVAILABILITY: 50g | 100 g | 200 g



Chana Masala

चना मसाला

INGREDIENTS : CHANA MASALA
AVAILABILITY: 50g | 100 g | 200 g





Meat Masala

मीट मसाला

INGREDIENTS : GARAM MASALA
AVAILABILITY: 50g | 100 g | 200 g



Curry Masala

सब्जी मसाला

INGREDIENTS : CURRY MASALA
AVAILABILITY: 50g | 100 g | 200 g



Kitchen King Masala

किचन किंग मसाला

INGREDIENTS : KITCHEN KING MASALA
AVAILABILITY: 50g | 100 g | 200 g



Chaat Masala

चाट मसाला

INGREDIENTS : CHAAT MASALA
AVAILABILITY: 50g | 100 g | 200 g

BLENDED SPICES



**Meat
Masala**
मीट मसाला

INGREDIENTS : GARAM MASALA
AVAILABILITY: 50g | 100 g | 200 g



**Curry
Masala**
सब्जी मसाला

INGREDIENTS : CURRY MASALA
AVAILABILITY: 50g | 100 g | 200 g



**Curry
Masala**
सब्जी मसाला

INGREDIENTS : CURRY MASALA
AVAILABILITY: 50g | 100 g | 200 g



**Kitchen King
Masala**
किचन किंग मसाला

INGREDIENTS : KITCHEN KING MASALA
AVAILABILITY: 50g | 100 g | 200 g



**Chaat
Masala**
चाट मसाला

INGREDIENTS : CHAAT MASALA
AVAILABILITY: 50g | 100 g | 200 g



**Chaat
Masala**
चाट मसाला

INGREDIENTS : CHAAT MASALA
AVAILABILITY: 50g | 100 g | 200 g



OTHER PRODUCTS



Variety's the very spice of life
that gives it all its Flavour.

— *William Cowper*





OUR PRODUCTS RANGE

Sr.No.	Product Name	SKU (P- Pouch, B- Box, J- Jar)							
1.	Turmeric Powder	₹ 5 (P)	₹ 10 (P)	50 g (P)	100 g (P)	200 g (P)	400 g (J)	500 g (P)	1 kg (P)
2.	Coriander Powder	₹ 5 (P)	₹ 10 (P)	50 g (P)	100 g (P)	200 g (P)	400 g (J)	500 g (P)	1 kg (P)
3.	Chilli Powder	₹ 5 (P)	₹ 10 (P)	50 g (P)	100 g (P)	200 g (P)	400 g (J)	500 g (P)	1 kg (P)
4.	Sabji Mix Masala	₹ 5 (P)	₹ 10 (P)		100 g (P)	200 g (P)	400 g (J)	500 g (P)	1 kg (P)
5.	Chicken Masala	₹ 5 (P)	₹ 10 (P)	50 g (B)	100 g (B)	200 g (B)	400 g (J)	500 g (P)	1 kg (P)
6.	Meat Masala	₹ 5 (P)	₹ 10	50 g	100 g (B)	200 g (B)	400 g (J)	500 g (P)	1 kg (P)
7.	Ginger Powder		₹ 10	50 g (P)			400 g (J)	500 g (P)	
8.	Garlic Powder		₹ 10	50 g (P)			400 g (J)	500 g (P)	
9.	Biryani Masala		₹ 10 (B)	50 g (B)	100 g (B)	200 g (B)		500 g (P)	
10.	Garam Masala	₹ 5 (P)	₹ 10 (B)	50 g (B)	100 g (B)	200 g (B)	400 g (J)		
11.	Black Pepper Powder		₹ 10 (B)	50 g (P)			400 g (J)	500 g (P)	
12.	Cumin Powder	₹ 5 (P)	₹ 10 (B)	50 g (P)	100 g (B)	200 g (B)	400 g (J)		1 kg (P)
13.	Onion Powder		₹ 10 (B)	50 g (P)			400 g (J)	500 g (P)	
14.	Kitchen King Masala		₹ 10 (B)	50 g (B)	100 g (B)	200 g (B)	400 g (J)	500 g (P)	1 kg (P)
15.	Kashmiri Mirch Powder		₹ 10 (B)	50 g (B)	100 g (B)	200 g (B)	400 g (J)	500 g (P)	1 kg (P)
16.	Chat Masala		₹ 10 (B)	50 g (B)	100 g (B)	200 g (B)			
17.	Chole Masala		₹ 10 (B)	50 g (B)	100 g (B)	200 g (B)			
18.	Egg Curry Masala		₹ 10 (B)	50 g (B)	100 g (B)	200 g (B)			
19.	Fish Curry Masala		₹ 10 (B)	50 g (B)	100 g (B)	200 g (B)			
20.	Rajma Masala		₹ 10 (B)	50 g (B)	100 g (B)	200 g (B)			
21.	Pav Bhaji Masala		₹ 10 (B)	50 g (B)	100 g (B)	200 g (B)			
22.	Dal Makhani Masala		₹ 10 (B)	50 g (B)	100 g (B)	200 g (B)			
23.	Paneer Masala		₹ 10 (B)	50 g (B)	100 g (B)	200 g (B)			
24.	Sambhar Masala		₹ 10 (B)	50 g (B)	100 g (B)	200 g (B)			
25.	Amchur Powder		₹ 10 (B)	50 g (B)	100 g (B)	200 g (B)			
26.	Mustard Powder		₹ 10 (B)	50 g (B)	100 g (B)	200 g (B)			
27.	Kasuri Methi		₹ 10 (B)	50 g (B)	100 g (B)	200 g (B)		500 g (P)	
28.	White Poppy Powder		₹ 10 (B)	50 g (B)	100 g (B)	200 g (B)		500 g (P)	
29.	Pani Puri Masala								
30.	Jal Jeera Powder								
31.	Hing Powder	10 g (J)	20 g (J)	50 g (J)	100 g (J)	200 g (J)			
32.	Whole Jeera				100 g (P)	200 g (P)		500 g (P)	1 kg (P)
33.	Whole Black Pepper			50 g (P)	100 g (P)	200 g (P)		500 g (P)	1 kg (P)
34.	Whole Coriander					200 g (P)		500 g (P)	1 kg (P)
35.	Bay Leaves (Tej Patta)		₹ 10 (P)	50 g (P)					
36.	Panch Phoran		₹ 10 (P)						
37.	Whole Sarso Black		₹ 10 (P)					500 g (P)	1 kg (P)
38.	Whole Sarso Yellow		₹ 10 (P)					500 g (P)	1 kg (P)



Processed & Packed By:

GOODAY AGRO PACKS

S-12, SHYAM PLAZA, PANDRI RAIPUR-492 004 (CG)

Email: sachimasala@gmail.com **Website:** www.sachimasala.com

Would like to hear from you
write your suggestions/ feedback or call our
Customer Care at: 88399-27074

