

SKU Name	MSRP	Wholesale price	Qty/Jar or Bag	Case Size
Black pepper	\$10.00	\$6.00	2.5 oz	12 jars
Cardamom	\$15.00	\$10.75	1.8 oz	6 jars
Ginger powder	\$12.00	\$7.20	1.6 oz	6 jars
Black cardamom	\$12.00	\$7.20	1.2 oz	6 jars
Nutmeg	\$12.00	\$7.20	2.1 oz	6 jars
Mace	\$12.00	\$7.20	0.7 oz	6 jars
Cinnamon	\$12.00	\$7.20	1.8 oz	6 jars
Jaggery	\$15.00	\$10.75	10.5 oz	6 bags
Turmeric	\$8.00	\$6.00	2 oz	12 bags
Timur Pepper	\$12.00	\$7.20	2.5 oz	12 jars
Cumin	\$11.00	\$6.50	2.2 oz	6 jars
Fennel	\$12.00	\$7.20	2.2 oz	6 jars
Coriander	\$10.00	\$6.50	1.2 oz	6 jars
Tamarind	\$12.00	\$7.20	3.2 oz	6 jars
Clove	\$11.00	\$6.50	1.6 oz	6 jars
Asafoetida	\$18.00	\$12.00	0.2 oz	6 jars

Sourcery is building an equitable supply chain that celebrates the rich diversity of South Asian Spices. All our spices are sold immediately post harvest, sometimes as fresh as 2 weeks! Because Freshness = Flavor! We source our spices directly from small family farms and pay them higher than fair trade prices which means more \$ go directly to support the communities that grow the spices.

Our sourcing standards:

- We only source heirloom spices – Think the rich deep flavor of heirloom tomatoes vs regular tomatoes, it's the same with spices! Heirloom varieties are grown for flavor and you can tell the difference.
- All our spices are sourced from a single farm practicing regenerative agriculture grown chemical-free
- We partner closely with farmers who are first and foremost environmentalists – they deeply understand how agriculture impacts the environment and farm in accordance with it. These regenerative farms are great places to visit as they are rich in biodiversity with birds and animals of all kinds, sometimes even elephants and panthers!
- We pay our farmers prices much higher than fair trade prices. For instance, we pay \$40/Kg for premium green cardamom whereas the Fair trade price is \$25/Kg

A few Farm Partner Stories:

We source our **black pepper** from Chikmagalur, Karnataka, grown on a regenerative farm amidst award winning robusta and arabica coffee by the Thippaiah family. A multigenerational family who has been growing coffee and black pepper in the region for decades. They live on the farm and closely monitor the post processing of pepper which includes sun drying, gravity grading and milling.

Our **black cardamom** and **ginger powder** is sourced from a social enterprise started by Binamrata and Prakriti – they source ginger and black cardamom from small farmers with less than 1 acre of land in the eastern hills of Nepal. These spices are dried in a solar powered facility that they've built in the region to support farmers.

We source **green cardamom** from wife and husband duo Sunny and Rosamma's farm in the Cardamom hills who transitioned to natural regenerative farming in 2008. They grow Palakudi, a rare indigenous variety of cardamom. Most farms in Kerala grow Njallani which is a yield maximizing variety that cannot compete with the deep, complex fragrance of Palakudi. Rosamma looks after the growing of the cardamom plants. Sunny, who is a civil engineer, built a solar powered processing unit on their farm and takes care of the post processing of cardamom : pods are washed, dried for 20 hours at 50C, sorted and graded.

Ordering Details:

Wholesale : No MOQ, we can invoice through Faire. <https://faire.com/direct/sourcery>

For more information reach out to Bhavna at eatsourcery@gmail.com