

Cashew Nut

Cashew nuts are popular dry fruits known for their creamy texture and mildly sweet taste. They are enjoyed as a snack and widely used in sweets, gravies, desserts, and festive dishes.

Heirlooms cashews are carefully graded for size, color, and freshness. We prioritize clean processing and proper storage conditions to maintain their natural crunch and buttery flavor, ensuring premium quality in every pack.



Cashewnut W180



Cashewnut W240



Cashewnut W320



Cashewnut Bits



Cashewnut with
Skin



Cashewnut Split

Pepper

Pepper is widely used for its sharp, bold flavor and mild heat. It enhances soups, curries, marinades, salads, and everyday dishes. Often called the King of Spices, it remains a staple in kitchens worldwide.

At Heirlooms, peppercorns are selected based on density and maturity to ensure strong aroma and natural pungency. Proper sun-drying preserves essential oils, delivering consistent heat and superior taste.



Black Pepper Bold



Black Pepper Regular



White Pepper



Green Pepper



Sichuan Pepper



Long Pepper



Pink Pepper

Cinnamon

Cinnamon is a fragrant spice made from dried bark, known for its sweet, woody aroma. It is commonly used in baked goods, desserts, beverages, and spice blends.

Heirlooms cinnamon is selected for its natural curl, balanced sweetness, and quality. Careful drying and hygienic packaging preserve freshness, resulting in smooth flavor without bitterness.



Sri Lankan Ceylon
Cinnamon



Vietnamese Rolled
Cassia



Vietnamese Split
Cassia



Indian Broken
Cassia

Raisins

Raisins are naturally dried grapes known for their sweet taste and soft texture. They are widely used in sweets, baked items, festive dishes, and daily cooking. At Heirlooms, raisins are chosen for their size, moisture balance, and natural sweetness. Clean processing and proper storage ensure consistent flavor, soft bite, and premium quality.



Black Raisins



Seedless Black Raisins



Golden Raisins



Sultana Raisins



Green Raisins



Sun Dried Raisins



Munakka Raisins



Black Current

Nutmeg

Nutmeg is a warm, aromatic spice used in desserts, baking, creamy dishes, spice mixes, and traditional recipes. It has a mildly sweet and earthy flavor that enhances both sweet and savory dishes.

At Heirlooms, we select well-cured, mature nutmeg kernels to ensure proper aroma and texture. Each piece is checked for firmness and natural oil richness before packaging, preserving its authentic fragrance and balanced warmth.



Kerala Nutmeg



Kerala Nutmeg
without Shell



Nutmeg Mace

Clove

Clove is a dried flower bud known for its strong, warm, and slightly sweet aroma. It is commonly used in spice blends, curries, rice dishes, baked goods, and herbal beverages. Its intense flavor adds depth and richness to food.

Heirlooms cloves are sourced from trusted growing regions and selected based on size, oil content, and density. We ensure the buds are properly dried to maintain their natural essential oils, giving them stronger aroma and lasting flavor compared to ordinary commercial varieties.



Madagascar
Cloves



Kerala Cloves



Lalpari cloves

Cardamom

Cardamom is one of the most valued spices in the world, widely used in teas, desserts, sweets, biryanis, and traditional dishes. Known for its naturally sweet, floral aroma and refreshing flavor, cardamom enhances both sweet and savory preparations.

At Heirlooms by Kaycee Corporation, we carefully select well-matured, naturally green pods that are rich in essential oils. Instead of bulk mixing different grades, we focus on consistent quality, strong aroma retention, and proper storage ensuring that every pod delivers freshness and full flavor. The result is cardamom that feels more aromatic, cleaner, and more vibrant in taste.



Green Cardamom 8mm Bold



Green Cardamom 7mm Bold



Green Cardamom 6mm Bold



Green Cardamom Broken



Green Cardamom Seeds



Black Cardamom

WHOLE SPICES



Bay Leaf

Bay leaves are aromatic dried leaves commonly used in curries, rice dishes, soups, and gravies. They add a subtle herbal fragrance and depth to slow-cooked dishes.

Black Cardamom

Black cardamom is a bold and smoky spice used mainly in biryanis, gravies, and spice blends. It has a strong, earthy flavor that enhances rich savory dishes



Jeeragam

Jeeragam, or cumin seeds, is one of the most essential spices in Indian cooking. It adds a warm, slightly nutty flavor to curries, dals, spice powders, and tempering.

Karinjeeragam, Kalonji

Kalonji, also known as black cumin or nigella seeds, is used in pickles, breads, and traditional dishes. It has a mildly bitter, peppery taste and distinctive aroma.



Kaatujeeragam

Kaatujeeragam is known for its intense aroma and medicinal properties. It is commonly used in traditional preparations and spice mixes.



Pippali, Thippali

Pippali is a traditional spice valued for its distinct pungent taste and use in herbal preparations. It is also used in certain regional dishes for its mild heat and earthy flavor.

Thakkolam

Star anise is a star-shaped spice known for its sweet, licorice-like flavor. It is widely used in biryanis, masalas, desserts, and beverages.



Indhuppu

Indhuppu is a natural mineral salt used in cooking and traditional remedies. It adds balanced salinity and subtle mineral taste to dishes.

Kaayam, Hing

Hing is a strong aromatic spice used in tempering, especially in vegetarian dishes. It enhances digestion and adds a distinct umami flavor to curries and dals.





Uluva

Fenugreek seeds are widely used in spice blends, pickles, and tempering. They have a slightly bitter taste that balances rich and spicy dishes.

Kasoori Methi

Kasoori methi is dried fenugreek leaves used to enhance aroma in curries, gravies, and North Indian dishes. It adds a distinctive earthy fragrance.



Kalpasi

Kalpasi is a traditional spice used in Chettinad and South Indian cooking. It has a unique earthy aroma that adds depth to spice blends and gravies.

Ajwain

Ajwain seeds are known for their strong thyme-like aroma and digestive benefits. They are commonly used in snacks, breads, and spice mixes.



SPICE POWDERS



Chilli Powder

Chilli Powder is a finely ground spice prepared from carefully dried red chillies. It is widely used to add heat, vibrant color, and depth of flavor to curries, gravies, marinades, and everyday cooking. Its bold taste enhances both traditional and modern recipes.

Turmeric Powder

Turmeric Powder is obtained from dried turmeric rhizomes and is valued for its bright golden color and warm, earthy flavor. It is a fundamental ingredient in spice blends, curries, and traditional preparations.



Cardamom Powder

Cardamom Powder is a finely ground aromatic spice known for its sweet, warm fragrance. It is commonly used in desserts, beverages, and savory dishes to impart rich aroma and delicate flavor.

Cinnamon Powder

Cinnamon Powder is made from dried cinnamon bark and is admired for its warm, sweet aroma. It is widely used in baked goods, beverages, desserts, and savory recipes.





White Pepper Powder

White Pepper Powder offers a milder, earthy heat compared to black pepper. It is commonly used in light-colored sauces, soups, and delicate dishes.

Sichuan Peppercorn Powder

Sichuan Peppercorn Powder is known for its citrus-like aroma and distinctive tingling sensation. It is widely used in Asian cuisine to add complexity and unique flavor.



Dry Ginger Powder

Dry Ginger Powder is made from dried ginger roots and is valued for its warm, spicy flavor. It is used in culinary preparations as well as traditional applications.

Nutmeg Powder

Nutmeg Powder is a finely ground spice with warm, sweet fragrance. It is commonly used in desserts, sauces, beverages, and spice blends.





Cloves Powder

Cloves Powder is prepared from dried clove buds and is known for its strong, warm, and slightly sweet flavor. Even in small quantities, it adds depth and intensity to dishes.

Coriander Powder

Coriander Powder is a mild, citrusy spice made from dried coriander seeds. It is widely used in curry preparations, spice blends, and gravies for its gentle earthiness.



Cumin powder

Cumin Powder is a warm, earthy spice commonly used in spice blends, dals, curries, and savory dishes. It provides depth and distinctive aroma to culinary preparations.

Black pepper Powder

Black Pepper Powder is a finely ground spice with sharp and pungent flavor, widely used as a universal seasoning across cuisines.





Garlic Powder

Garlic Powder is a dehydrated and finely ground garlic product used for convenient seasoning and flavor enhancement in a variety of dishes.

Fennel Powder

Fennel Powder is a mildly sweet, aromatic spice made from fennel seeds. It is commonly used in spice blends, curries, and digestive preparations.



Garam Masala Powder

Garam Masala Powder is a traditional spice blend combining multiple ground spices to enhance aroma and flavor in cooked dishes. It is widely used in curries, gravies, and rice preparations.

HERBS



Basil (*Ocimum basilicum*)

Basil is a fragrant culinary herb known for its mild sweetness and slightly peppery undertone. Widely used in sauces, salads, pastas, and cooked dishes, basil adds a refreshing aroma and vibrant flavor to both traditional and contemporary recipes. Its tender leaves are prized for their ability to enhance dishes with subtle herbal depth.

Thyme (*Thymus vulgaris*)

Thyme is a strongly aromatic herb characterized by earthy and slightly minty notes. It is widely used in soups, stews, roasted meats, and Mediterranean cuisine for its warm, savory flavor profile. Its subtle bitterness adds complexity and balance to hearty dishes.



Rosemary (*Salvia rosmarinus*)

Rosemary is a robust herb with a distinctive pine-like aroma and woody flavor. Commonly used in roasted meats, vegetables, breads, and marinades, it imparts a bold and refreshing herbal note.

Oregano (*Origanum vulgare*)

Oregano is a pungent herb with slightly bitter and peppery notes, widely used in Mediterranean, Italian, and tomato-based dishes. It enhances pizzas, pastas, sauces, and grilled preparations with its bold flavor.





Celery (*Apium graveolens*)

Celery leaves are known for their clean, slightly bitter flavor and are widely used for seasoning soups, stocks, and savory dishes. They add subtle herbal depth and freshness to culinary preparations.

Tarragon (*Artemisia dracunculus*)

Tarragon is a fragrant herb with a subtle anise-like flavor. It is commonly used in sauces, dressings, and European culinary preparations for its refined and aromatic character.



Sage (*Salvia officinalis*)

Sage is a strong aromatic herb with earthy and slightly peppery notes. It is widely used in meat dishes, stuffings, sauces, and traditional recipes for its warm and savory character.

Curry Leaves (*Murraya koenigii*)

Curry leaves are aromatic leaves known for their distinct, slightly citrusy and savory flavor. Widely used in South Indian and Sri Lankan cuisine, they are essential for tempering and seasoning dishes.





Parsley (*Petroselinum crispum*)

Parsley is a mild, fresh-flavored herb commonly used for seasoning and garnishing a variety of dishes. Its bright green leaves add both color and subtle herbal freshness to soups, salads, sauces, and meat preparations.

Marjoram (*Origanum majorana*)

Marjoram is a delicate herb known for its mild, sweet, and slightly floral aroma. It is often used in light sauces, soups, vegetable dishes, and meat preparations to provide gentle herbal depth.



Cilantro (*Coriandrum sativum*)

Cilantro is an aromatic herb with a fresh, citrus-like flavor. Widely used in salads, chutneys, sauces, and cooked dishes, it adds brightness and distinctive herbal freshness to culinary creations.

Dill (*Anethum graveolens*)

Dill is a delicate herb with a mild, grassy, and slightly tangy flavor. It is commonly used in pickles, fish dishes, sauces, and soups, offering a light yet distinctive herbal note.



SEEDS



Pumpkin Seeds

Pumpkin seeds have a mild nutty flavor and a satisfying crunch when roasted. They are often enjoyed as a healthy snack or sprinkled over salads and cereals. Their texture adds a pleasant bite to dishes. Pumpkin seeds are a simple way to add nutrition to everyday meals.

Sunflower Seeds

Sunflower seeds are light, crunchy, and slightly sweet in taste. They are perfect for snacking or mixing into baked goods and trail mixes. Their subtle flavor blends well with both sweet and savory recipes. Sunflower seeds make healthy eating enjoyable.



Flax Seeds

Flax seeds are tiny seeds packed with natural goodness and a mild earthy flavor. They can be added to smoothies, yogurt, or baked items for extra nutrition. When soaked, they develop a gel-like texture. Flax seeds are widely included in balanced diets.

Black Sesame Seeds

Black sesame seeds have a rich, nutty flavor and strong aroma. They are commonly used in traditional sweets and savory dishes. Their dark color adds visual appeal to recipes. Even a small amount enhances taste and texture.





White Sesame Seeds

White sesame seeds offer a delicate nutty taste and pleasant crunch. They are widely used in baking, garnishing, and making pastes like tahini. When lightly roasted, their aroma becomes more intense. Sesame seeds add both flavor and texture to meals.

Chia Seeds

Chia seeds are small but highly versatile with a mild taste. When soaked in liquid, they swell and form a pudding-like consistency. They are often added to drinks, smoothies, and breakfast bowls. Chia seeds are valued for their nutritional benefits.



Watermelon Seeds

Watermelon seeds have a subtle nutty flavor when roasted. They are commonly eaten as a crunchy snack. Their light texture makes them easy to enjoy anytime. Watermelon seeds provide a tasty and nutritious snacking option.

Nuts



Coconut

Coconut has a naturally mild sweetness with a rich and creamy texture. It is widely used in cooking, baking, and traditional dishes. Whether grated, sliced, or dried, it adds depth and flavor to recipes. Coconut is both versatile and nourishing.

Peanut

Peanuts have a warm, nutty flavor and satisfying crunch. They can be enjoyed roasted, salted, or added to snacks and curries. Their natural protein content makes them a popular everyday choice. Peanuts are simple, affordable, and full of flavor.



Cashewnut

Cashews are known for their smooth, creamy texture and mildly sweet taste. They are commonly used in desserts, gravies, and festive dishes. When roasted, their flavor becomes even richer. Cashews add both taste and richness to any recipe.

Almonds

Almonds have a firm crunch and slightly sweet flavor. They are enjoyed raw, roasted, or soaked for added nutrition. Almonds are often included in a balanced diet for their health benefits. They bring both taste and nourishment to daily snacking.





Pine Nuts

Pine nuts are small, delicate nuts with a soft buttery flavor. They are often used in salads, pesto, and gourmet dishes. Their subtle taste enhances recipes without overpowering them. Pine nuts add a premium touch to meals.

Walnut

Walnuts have a rich, slightly bitter taste with a crunchy texture. Their unique shape and flavor make them popular in baking and salads. They are known for their healthy fats and nutrients. Walnuts bring depth and nutrition together.



Pistachio

Pistachios have a naturally sweet and nutty flavor with a vibrant green color. They are enjoyed as a snack or used in desserts and sweets. Their crunchy texture makes them satisfying to eat. Pistachios add both flavor and visual appeal.

Brazil Nuts

Brazil nuts are large, creamy nuts with a mild earthy taste. They are often eaten raw or lightly roasted. Their smooth texture makes them enjoyable as a snack. Brazil nuts are valued for their rich nutrient content.



Pecan Nuts

Pecans have a sweet, buttery flavor and soft crunch. They are commonly used in pies, desserts, and baked goods. Their rich taste pairs well with sweet recipes. Pecans add warmth and indulgence to dishes.



Hazelnut

Hazelnuts have a sweet and slightly roasted flavor that becomes richer when toasted. They are widely used in chocolates and desserts. Their crunchy texture makes them enjoyable on their own. Hazelnuts bring a delightful nutty aroma to recipes.

Macadamia Nuts

Macadamia nuts are known for their creamy texture and delicate sweetness. They have a smooth bite that almost melts in the mouth. Often used in premium snacks and cookies, they offer a luxurious taste. Macadamias are rich and satisfying.



Chestnut

Chestnuts have a mildly sweet flavor and soft texture when cooked. They are commonly roasted and enjoyed as a seasonal snack. Their subtle taste works well in both sweet and savory dishes. Chestnuts provide warmth and comfort in every bite.

Foxnut

Foxnuts, also known as makhana, are light and crunchy when roasted. They have a mild taste that easily absorbs spices and flavors. Popular as a healthy snack, they are low in calories and easy to digest. Foxnuts are a wholesome alternative to fried snacks.

