



MELROSE NATURALS

MELROSE PLACE TRADING INC

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RED & GREEN CHILLI PASTE & SAUCE



RED CHILI PUREE & SAUCE



Red Chili Pulp / Paste

Melrose Naturals is a leading Supplier and exporter of **red chili pulp and paste**, delivering high-quality, food-grade chili products made from freshly harvested red chilies. Sourced from the top chili-growing regions of **Andhra Pradesh, Tamil Nadu, and Karnataka**, our red chili paste captures the rich red color, pungent heat, and robust flavor essential for food manufacturing.

Processed in our hygienic and advanced facilities, our **red chili puree** is free from synthetic colors, preservatives, and additives. We ensure a consistent texture and spice level that meets the needs of large-scale food processors, ready-to-eat food brands, and culinary product manufacturers across domestic and global markets.



Key Features

- Made from fresh, sorted red chilies
- Natural color and strong chili aroma
- No artificial preservatives, gums, or added colors
- Smooth, thick texture suitable for direct use
- Processed under strict food safety standards.

Packing & Logistics

- Available in 215 kg food-grade drums
- Custom packing options available on request
- Container Loading: 80 drums per 20-foot container (with or without pallets)

Shelf Life

Best Before: 24 months from the date of manufacture

Storage

- Store at ambient temperature (not below 4°C)
- Avoid direct sunlight and extreme temperatures
- Ensure proper sealing after use to retain freshness

Applications

Our **red chili paste** is ideal for:

- Sauces and spicy gravies
- Curry pastes and spice mixes
- Pickles, chutneys, and seasonings
- Ready-to-eat meals and frozen foods
- Institutional cooking, restaurants, and industrial kitchens

As a trusted **red chili pulp Supplier and Exporter in India, Melrose Naturals**, We delivers high-performance, clean-label chili Paste, purees, sauce, pulp solutions for food and spice manufacturers worldwide. We offer consistent quality, bulk packing, and timely delivery to help your production stay efficient and flavorful.



Red Chili Sauce

Melrose Naturals, brings you high-quality **Red Chili Sauce**, crafted from fresh red chili peppers and natural ingredients. Known for its bold heat, tangy flavor, and vibrant red color, our chili sauce is a versatile condiment used in Asian, Mexican, and international cuisines.

Prepared under stringent food safety standards, our **red chili sauce** is made using advanced processing techniques that retain its rich taste and texture. Whether you're adding a spicy touch to noodles or using it as a dipping sauce, our chili sauce delivers a consistent flavor that satisfies spice lovers and culinary professionals alike.

Key Features

- Made from fresh, ripe red chili peppers
- Bold, spicy flavor with balanced tang and sweetness
- Smooth texture, perfect for dipping, marinating, or cooking
- No artificial colors or preservatives
- Aseptic packaging ensures long shelf life and safety

Packaging Options

- Retail: **200g and 700g PET Bottles**
- Bulk: Custom packaging available for industrial and food service requirements

Health Benefits

- Rich in **capsaicin**, known to support metabolism and fat burning
- Contains **Vitamin C** to boost immunity
- Aids digestion and appetite regulation
- Offers **anti-inflammatory** properties beneficial for heart and joint health

Manufacturing Process

- Selection of premium red chilies
- Washing, chopping, and de-seeding
- Cooking with vinegar, salt, sugar, and selected spices
- Pasteurization for food safety

Applications

- Asian, Indo-Chinese, and Mexican recipes
- Marinades and grilling sauces

- Dipping for fries, momos, spring rolls, samosas
- Pizza, burgers, wraps, and sandwiches
- Stir-fry dishes, noodles, and rice preparations

Storage & Shelf Life

- **Storage:** Keep in a cool, dry place. Refrigerate after opening and use within 1 month.
- **Shelf Life:** Best before **12 months** from the date of manufacturing.

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Melrose Naturals is your trusted partner for high-quality **chili-based sauces and condiments**.

GREEN CHILI SAUCE-PUREES-PASTE



Overview of Green Chili Puree

Melrose Naturals is leading Supplier and Exporter of **green chili puree in India**. **Green chili** is an important raw material for manufacturing **chili paste**. Andhra Pradesh, Karnataka, Kerala and Tamil Nadu are the leading producers of **green chili**. Melrose Naturals, We offer **green chili paste** that is manufactured from sorted, and high-quality green chilies. With the help of an advanced manufacturing facility,



Green Chili Paste

Melrose Naturals is a leading Supplier and exporter of Green **chili paste**, delivering high-quality, food-grade chili products made from freshly harvested red chilies

We present the Green Chili Paste that made from chosen quality Green Chili. We offer pure green Chili paste at the best costs in the market, with the confirmation of well-fixed packaging. Inferable from our best in class production unit and venerated experts, we have developed as a known Exporter and Supplier of Indian Green chili Paste. We cleanly pack the Fresh Green Chili Paste at consumer packaging, ensuring its long time span of usability.

Melrose Natural's Green Chili Paste is your go-to ingredient for adding a fiery kick to your dishes. Made from premium-quality fresh green chilies, it delivers bold flavor and vibrant spice to enhance any recipe. Free from preservatives, additives, and artificial chemicals, this paste ensures a natural and healthy cooking experience. Ideal for curries, marinades, dips, and stir-fries, our green chili paste saves time while providing consistent heat and flavor. Perfect for importers, wholesalers, and grocery stores seeking high-quality chili paste to satisfy global culinary demands.

Green Chili Paste Specifications

- **Product Name:** Green Chili Paste
- **Brand:** Melrose Naturals
- **Main Ingredient:** Fresh Green Chilies
- **Additives:** None (No preservatives, no artificial colors, no chemicals)
- **Available Pack Sizes:** 200g, 300g, 500g, 1kg, 10kg, 20kg, 40kg.
- **Shelf Life:** 12 months (store in a cool, dry place, refrigerate after opening)
- **Packaging:** Retail jars, pouches, and bulk export packs
- **Origin:** India
- **Processing:** Hygienically processed & vacuum-sealed for freshness

Uses of Green Chili Paste

- **Curries & Gravies** – Adds authentic heat and spice.
- **Marinades** – Perfect for grilling, roasting, or BBQ dishes.
- **Dips & Chutneys** – Mix with yogurt, sauces, or spreads.
- **Stir-Fries & Noodles** – Infuse vibrant flavor into Asian cuisines.
- **Pickles & Snacks** – Enhance flavor in traditional recipes.

Key Points about Green Masala Paste

- **Bold Flavor Enhancer:** Made from fresh green chilies to bring a vibrant and spicy kick to any dish.
- **Natural and Pure:** Free from preservatives, additives, and harmful chemicals, offering a healthy cooking solution.
- **Convenient and Ready to Use:** Saves time and effort by eliminating the need to chop and grind chilies manually.
- **Versatile Culinary Ingredient:** Ideal for curries, chutneys, marinades, stir-fries, and dips.
- **Hygienically Processed:** Prepared in a clean and safe environment to ensure top-notch quality and freshness.

Health Benefits of Green Chilies

- Rich in **Vitamin C & antioxidants** for immunity.
- Natural **metabolism booster**.

- Contains **capsaicin**, which supports weight management.
- Promotes healthy digestion.

Export & Trade Information

- **MOQ:** Flexible (bulk & private label orders accepted)
- **Private Labeling:** Custom branding & packaging available
- **Export Markets:** USA, Canada, Europe, Middle East, Asia, Africa
- **Certifications:** FSSAI, ISO, HACCP, as per buyer requirements

Green Chili Paste

Family Name: Solanaceae

Botanical Name: Capsicum annum L

Product Description:

The product is prepared from nature fresh Green chili, which has been stalk removed, sorted, washed, blanched, and ground to the desired finesse. It is processed, packed, and shipped under hygienic conditions as per Food Safety Management Systems.

Packing:

225 Kg HDPE Drum with inner liner as per our standard or as per buyer requirements.

Shelf Life:

12 Months under Recommended Storage Condition.

Usage of Green Chili Paste:

- **Cooking:** Green chili sauce can be added to curries, soups, and stews to provide depth and spiciness. It enhances the flavor of lentil dishes, vegetable stir-fries, and meat marinades.

- Sauces and Dips: Use it as a base for spicy sauces, salad dressings, or dips to complement appetizers or snacks.
- Marinades: Incorporate green chili sauce into marinades for meat or tofu to infuse them with heat and flavor before grilling or roasting.
- Chutneys: Blend it with yogurt or coconut to create tangy and spicy chutneys that pair well with snacks and meals.

Our Main Market

Melrose Naturals is the popular name in the domestic and international market for the dealing of Green Chili. With our voluminous experience we have developed a well-knitted network that is spread in every nook and corner of the world. Some of the markets we deal with are East Europe, East Asia, North Europe, Middle East, South/West Europe, South East Asia, Australia/NZ, Indian Subcontinent, Caribbean, East/Middle Africa, South/West Africa, North Africa, and other regions round the globe. In addition to this, with our diligent efforts, we have also ascertained huge reputed in the regions of Malaysia, Saudi Arabia, Bahrain, Sri Lanka, Singapore, Indonesia, Qatar, Muscat, and UK.



Green Chili Puree

Melrose Naturals is a leading Supplier and exporter of **green chili puree**, delivering premium-quality chili paste made from carefully selected, farm-fresh green chilies. Sourced from major chili-producing regions like **Tamil Nadu, Andhra Pradesh, Karnataka, and Kerala**, our puree captures the bold heat, vibrant green color, and natural flavor of the raw chilies—without the use of artificial colors or preservatives.

We produce our green chili puree in modern, hygienic facilities using advanced food processing technology that meets both domestic and international quality standards. Our product is trusted by food processors, ready-to-eat meal manufacturers, and bulk buyers across the globe.



Key Features

- Made from high-quality, hand-sorted green chilies
- Free from artificial additives, preservatives, and color
- Consistent heat level, smooth texture, and fresh aroma
- Hygienically processed and food-safe
- Suitable for industrial and commercial food applications

Packing & Logistics

- custom sizes on request
- Container Loading: 80 drums per 20-foot container (palletized or non-palletized)

Shelf Life

Best Before: 24 months from the date of manufacture

Storage

- Store at ambient temperature (not below 4°C)
- Avoid direct sunlight and high heat
- Keep packaging sealed to maintain freshness

Applications

Our **green chili puree** is widely used in:

- Spice blends, sauces, and curry bases
- Pickles, chutneys, and condiments
- Ready-to-eat and frozen food preparations
- Commercial kitchens, food service, and institutional cooking

Sauce

Green Chili Sauce

Melrose Naturals **Green Chili Sauce** leading Supplier and Exporter in India, offers high-quality Chili Sauce made from fresh green chilies blended with vinegar, spices, and natural ingredients. Known for its sharp, spicy heat and tangy freshness,

our green chili sauce is a versatile condiment used in Asian, Indo-Chinese, and fusion cuisines worldwide.

Crafted in our hygienic, modern processing units, our sauce retains the bold flavor and vibrant green color of real chilies—without the use of artificial colors or preservatives. Whether used as a dip, a marinade, or a cooking ingredient,



Key Features

- Made from premium, fresh green chili peppers
- Strong, spicy flavor with natural tanginess
- Thick, smooth texture for easy application
- Free from synthetic colors or chemical preservatives
- Packed using aseptic technology for shelf stability and food safety

Our Green Chili Sauce is perfect for

- Indo-Chinese recipes like fried rice and noodles
- Dips for momos, samosas, and spring rolls
- Marinades for grilled meats and vegetables
- Pizza toppings, burger spreads, wraps, and sandwiches

- Stir-fries, sauces, and restaurant-style meals

Health Benefits

- Contains **capsaicin**, which may aid metabolism and fat burning
- Naturally rich in **Vitamin C** to support immunity
- Helps promote digestion and appetite regulation
- Has **anti-inflammatory** compounds that support heart health

Storage & Shelf Life

- **Storage:** Store in a cool, dry place. After opening, refrigerate and use within 1 month.
- **Shelf Life:** Best before **12 months** from the date of manufacturing.

PUMPKIN PUREES



PUMPKIN PUREES



Melrose Naturals, We are a trusted **Pumpkin puree Supplier and exporter in India**, offering high-quality products processed under strict hygienic conditions to retain natural taste and nutritional properties.

What Is Pumpkin Puree?

Pumpkin puree is a smooth, thick paste made by blanching and blending pumpkin flesh. It is typically made from sweet varieties and its color ranges from golden yellow to deep orange, depending on the pumpkin variety and the method of processing.

Unlike “pumpkin pie filling,” which contains spices and sweeteners, pumpkin puree is a neutral base ingredient. This makes it adaptable for both sweet and savory dishes. Whether used in home kitchens or by large-scale food processors, pumpkin puree offers consistency in flavor and texture.

Its appeal lies in its simplicity—just pureed pumpkin. But behind this simplicity lies a robust supply chain, scientific food processing, and growing global demand.

Pumpkin puree is extracted from high-quality and selected ripened Pumpkin. The process involves selection of ripe pumpkin with washing with disinfectant followed by plain water, Milling and Refining, decantation and passing through foreign matter control devices such as magnetic trap, Strainer, Metal detector, thermal processing in PLC based Aseptic Sterilization and packed in Aseptic bags in MS drums with polyliner inside. The Pumpkin puree is stored in temperature controlled warehouses.

Usage of Pumpkin Puree

Pumpkin is used in the form of **Pumpkin puree** in various food processing industries like beverages, sauces, soups, baby food, and more. This demand for **Pumpkin puree** encouraged other fruit puree manufacturers to become **Pumpkin puree manufacturers**. The Pumpkin puree segment is based on the application. On the basis of application, the Pumpkin puree is used in

1. **Bakery:** Pumpkin puree is used to make pumpkin muffins and pumpkin bread.
2. **Beverages:** Pumpkin puree is used to create original cocktails, beers, smoothies and other drinks.
3. **Confectionary:** Pumpkin puree is used in pies, cupcakes, breads, and cookies products.
4. **Baby foods:** Pumpkin puree is used in baby foods like pancakes and many more.
5. **Dairy:** Pumpkin puree is used in dairy products like milkshakes, savory dishes and Baked goods.

Health Benefits of Pumpkin Puree

Pumpkin Puree contains vitamins C and E, beta carotene, folate and iron, which all help strengthen your immune system. Incorporating **Pumpkin Puree** into your diet can help your immune system become more effective at fighting off germs.

Pumpkin Puree contains nutrients like calcium, potassium, and magnesium, which can help keep your heartbeat regular and blood pressure.

Pumpkin Puree is low in calories, making it a weight-loss-friendly food.

Pumpkin Puree can increase your vision because it is rich in beta carotene, an antioxidant that your body turns into vitamin A.

Pumpkin Puree can help protect against skin cancer.

Applications

Usage of Pumpkin Puree

Pumpkin puree is one of the most versatile ingredients in both home and industrial kitchens. It can be incorporated into numerous recipes across cuisines and meal types.

1. Baked Goods

In baking, pumpkin puree provides moisture and texture to cakes, muffins, pancakes, and breads. Its natural sweetness reduces the need for additional sugar. It's often used in:

- Pumpkin bread
- Pumpkin pie
- Brownies
- Cupcakes
- Doughnuts

2. Savory Dishes

Pumpkin puree is an excellent base for savory items like:

- Creamy pumpkin soup
- Pasta sauces (pumpkin alfredo)
- Vegetable curries
- Pumpkin risotto

Its mild flavor allows it to absorb spices and pair well with garlic, ginger, sage, cinnamon, and nutmeg.

3. Beverages & Smoothies

It is widely used in pumpkin-flavored lattes (especially in fall), protein shakes, and fruit smoothies. Blending it with banana and almond milk makes a nutritious breakfast drink.

4. Baby Food

Thanks to its smooth texture, easy digestibility, and nutritional value, pumpkin puree is ideal for babies starting solids. More on this below.

Pumpkin puree is used extensively in the food processing industry:

In Ready-to-Eat and Processed Foods:

- Soups, sauces, instant noodles
- Frozen meals and vegetable mixes
- Baby food jars and pouches
- Pet food (pumpkin helps digestion in dogs and cats)

Dairy and Beverages:

- Pumpkin yogurt and smoothies
- Pumpkin-flavored ice cream
- Coffee syrups and creamers (Pumpkin Spice)

Functional Foods:

- Health bars

- Gluten-free baking products
- Plant-based foods and vegan recipes

Food processors rely on consistent Brix (natural sweetness), viscosity, and color in bulk pumpkin puree—especially when supplying international markets.

Pumpkin Puree for Babies:

Pumpkin puree is highly recommended as a first food for infants due to its many health benefits and naturally pleasing taste.

Nutritional Profile of Pumpkin Puree

Pumpkin puree is often considered a “super food” thanks to its dense nutritional profile.

Calories: ~5.88 g/100 g
Carbohydrates: ~55.90 Kcal/100g
Cholesterol: <1.0 mg/100g
Dietary Fiber: ~1.85 g/100 g
Protein: ~1.12 g/100 g
Total Fat: ~3.10 g/100 g
Trans Fat: <0.10 g/100 g
Saturated Fats: ~0.75 g/100 g
Total Sugars: ~3.85 g/100 g
Sodium: ~6.60 mg/100g
Potassium as K: ~196.2 mg/100g
Iron: ~0.24 mg/100g
Calcium as Ca: ~10.5 mg/100g

Key Health Benefits:

- **Eye Health:** High in beta-carotene (a precursor to Vitamin A), lutein, and zeaxanthin, which protect vision.
- **Digestive Health:** High fiber supports bowel movement and gut health.
- **Heart Health:** Potassium regulates blood pressure.
- **Diabetes Control:** High fiber and low glycemic load help in stabilizing blood sugar.

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Pumpkin Puree can help protect against skin cancer.

Cold Storage and Shelf Life Management

Proper storage of pumpkin puree is critical to preserve quality, especially for manufacturers and exporters.

Recommended Storage Conditions:

- **Frozen Puree:** Store at -18°C . Shelf life: 18–24 months.
- **Aseptic Puree:** Store at ambient temperature. Shelf life: 12-18 months.
- **Canned Puree:** Shelf-stable but should be refrigerated after opening.

India is the second largest producer of pumpkins in the world. The majority of pumpkins in India are produced in Andhra Pradesh and Tamil Nadu. Pumpkins are grown during the monsoon and summer seasons. The ideal seasons for growing pumpkins are June–July and December–January.

