

INDIA'S FINEST CHILLIES

EXPORTED WITH EXCELLENCE !



MEET OUR FOUNDER

Akshay Jethe (Founder)

Founder of jethe international, leads the company in delivering premium fry red chilli worldwide. With a passion for quality and innovation, he has built a trusted brand known for its freshness and excellence. Under his leadership, jethe international continues to grow, setting new standards in the spice industry.

ABOUT

Welcome to Jethe International, a leading exporter of premium-quality red chilies. Based in Nandubar, Maharashtra, we specialize in sourcing, processing, and exporting high-grade red chilies to global markets. With a commitment to excellence, we ensure that our chilies meet the highest standards of color, flavor, spiciness, and purity. We ensure that every batch undergoes strict quality control measures to meet international food safety standards, delivering only the finest products to our clients worldwide. Our commitment to hygiene, sustainability, and excellence drives us to source, process, and package our chilies with precision and care.

OUR PRODUCTS

Red Chilli Powder

Red chili powder is made by grinding dried red chilies. It adds spice and color to food, with different levels of heat depending on the type of chili used.

Chilli Flakes

Red chili flakes are made by crushing dried red chilies into small pieces. They add spice and flavor to food and can be more or less spicy depending on the type of chili used.



Teja Chilli

- Spice Level: Very high (50,000–100,000 SHU)
- Color: Bright red
- Characteristics: Known for its extreme spiciness and strong aroma.

Uses: Widely used in spicy food products, sauces, and pickles.



Sannam (334) Chilli

- Spice Level: Medium-high (25,000–40,000 SHU)
- Color: Deep red
- Characteristics: The most commonly exported Indian chilli, balanced heat with rich color.

Uses: Used in curry powders, spice blends, and dried chilli flakes.



Byadgi Chilli

- Spice Level: Mild (8,000–15,000 SHU)
- Color: Dark red
- Characteristics: Known for its wrinkled appearance, rich color, and less pungency.

Uses: Preferred in making spice powders, masalas, and color-enhancing food products.



Guntur Chilli

- Spice Level: High (30,000–70,000 SHU)
- Color: Red
- Characteristics: Famous for its strong heat and pungency, grown in Andhra Pradesh.

Uses: Used in spicy Indian and Asian cuisines, spice blends, and chili pastes.



Kashmiri Chilli

- Spice Level: Mild (1,000–2,000 SHU)
- Color: Bright red
- Characteristics: Low in spice but rich in natural red color, commonly used as a color enhancer.

Uses: primarily used for their vibrant red color and mild heat, making them a popular ingredient in Indian dishes.



Why Choose Us?

✓ Premium Quality

Sourced from the best farms in India

✓ International Standards

HACCP, ISO, and FSSAI-certified products

✓ Customized Packaging

Available in various sizes as per client needs

✓ Timely Delivery

Reliable logistics for smooth global exports

✓ Competitive Pricing

Best market rates for bulk orders

Certified Products



- ISO 22000 (Food Safety Management System)
- FSSAI (Food Safety and Standards Authority of India)
- Spices Board Certificate

**JET-IE**
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