



TRADITIONAL
HEALTHY SPICE
PAKISTAN'S FIRST CHOICE



INTRODUCTION

Starting with a focus on sourcing the finest spices and condiments, we quickly established a reputation for excellence. Our dedication to quality and innovation led us to expand our product range, incorporating ready-to-use mixes and traditional recipes that meet diverse culinary needs. Today, Country Plus Foods is recognized for its commitment to taste, quality, and sustainability, continually inspiring culinary creativity and enhancing dining experiences for families and chefs across the globe.



CERTIFICATIONS



PSS: 3602 (R)



CR/IHC/CPF



FSMS Certification
22000:2018
QMS Certification
9001:2015



VISION & MISSION

At Country Plus Foods, our vision is to be a global leader in providing premium food products that bring authentic flavors to kitchens worldwide. We are dedicated to delivering exceptional quality and taste by sourcing the finest ingredients and employing sustainable practices. Our mission is to inspire culinary creativity and elevate dining experiences with innovative and delicious ingredients, making cooking enjoyable and accessible for everyone.



PSS: 3602 (R)



CR/IHC/CPF



FSMS Certification
22000:2018
QMS Certification
9001:2015



CERTIFICATIONS



BIRYANI RECIPE MIX



Biryani Masala Powder is an aromatic roasted spice blend specially made for making biryani. It is made with a combination of whole spices freshly roasted and ground. You can use this to make veg biryani or no veg biryani like chicken dum biryani mutton biryani to make it flavorful and tasty.

1KG Pack. | Double Pack. | Standard Pack.
Pack Rs: 50. | Sachet Rs: 20. | Sachet Rs: 10.
Jar Pack. | Mini Jar.



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QORMA RECIPE MIX



Qorma is a rich and aromatic dish originating from the Indian subcontinent, characterized by its creamy texture and complex flavors. It typically consists of tender meat, such as lamb, chicken, or beef, cooked in a flavorful sauce made from yogurt, cream, or coconut milk, and a blend of spices. Commonly used spices include cinnamon, cardamom, cloves, and nutmeg, which lend depth and warmth to the dish. Qorma is often garnished with fried onions, nuts, and fresh herbs, adding texture and visual appeal.

1KG Pack. | Double Pack. | Standard Pack.
Pack Rs: 50. | Sachet Rs: 20. | Sachet Rs: 10.
Jar Pack. | Mini Jar.



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ACHAR GOSHT RECIPE MIX

Achar Gosht Masala is a flavorful blend of spices meticulously crafted to enhance the taste of Achar Gosht, a popular South Asian dish. This unique blend adds a tangy and aromatic punch to the dish, infusing it with layers of savory flavors that tantalize the taste buds. With its perfect balance of spices, **Achar Gosht Masala** transforms ordinary meals into extraordinary culinary delights, making it a must-have seasoning for every kitchen.



1KG Pack. | Double Pack. | Standard Pack.
Pack Rs: 50. | Sachet Rs: 20. | Sachet Rs: 10.
Jar Pack. | Mini Jar.



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KARAHI GOSHT RECIPE MIX



Karahi Gosht is a flavorful and aromatic Pakistani and North Indian dish consisting of tender pieces of meat, typically goat or chicken, cooked in a karahi, a type of thick, circular, and deep cooking pot. The dish is prepared by sautéing meat with a blend of spices such as cumin, coriander, ginger, garlic, and green chilies, which infuse the meat with bold and savory flavors. Tomatoes, onions, and bell peppers are often added to the dish, contributing to its rich texture and vibrant color.

1KG Pack. | Double Pack. | Standard Pack.
Pack Rs: 50. | Sachet Rs: 20. | Sachet Rs: 10.
Jar Pack. | Mini Jar.



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FISH MASALA MASALA MIX

Machli Masala or **Fish Masala** is a flavorful spice blend specifically crafted to enhance the taste of fish dishes. This aromatic blend typically consists of a variety of spices such as cumin, coriander, turmeric, red chili powder, garlic powder, and ginger powder, among others. Each spice contributes to the overall flavor profile, adding depth, warmth, and complexity to the dish. Machli masala is used to marinate fish before cooking or as a seasoning during the cooking process, ensuring that the fish absorbs the rich flavors of the spices.



1KG Pack. | **Standard Pack.** | **Sachet Rs: 20.**
Sachet Rs: 10. | **Jar Pack.** | **Mini Jar.**



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1KG Pack. | Standard Pack.
Jar Pack

TIKKA BOTI RECIPE MIX

1KG Pack. | Standard Pack.
Jar Pack

CHICKEN TIKKA RECIPE MIX



آپشنل پکٹ ایک ہمارے۔



آپشنل پکٹ ایک ہمارے۔



1KG Pack.
Jar Pack.

Standard Pack.
Mini Jar.

BROAST RECIPE MIX

1KG Pack.
Jar Pack.

Standard Pack.
Mini Jar.

HALEEM RECIPE MIX



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اپیش پخت یک بار۔

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1KG Pack.
Jar Pack.

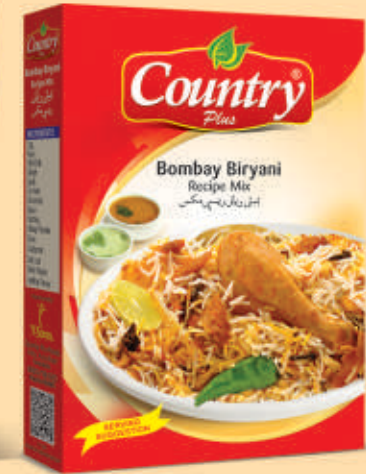
Standard Pack.
Mini Jar.

MURGHI RECIPE MIX

1KG Pack.
Jar Pack.

Standard Pack.
Mini Jar.

BOMBAY BIRYANI RECIPE MIX





CHAT MASALA

Chaat Masala is a tangy and flavorful spice blend that adds a burst of zesty flavor to a variety of dishes. Originating from the Indian subcontinent, chaat masala is a combination of various spices such as cumin, coriander, dried mango powder (amchur), black salt, and chili powder. It is known for its unique sweet, sour, and savory taste profile, making it a versatile seasoning for snacks, street food, and savory dishes.



1KG Pack. | Double Pack. | Standard Pack.
250 Gram. | Sachet Rs: 10. | Jar Pack.
Mini Jar.



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1KG Pack.
Jar Pack.

Standard Pack.
Mini Jar.

GARLIC POWDER RECIPE MIX

1KG Pack.
Jar Pack.

Standard Pack.
Mini Jar.

GINGER POWDER RECIPE MIX





BLACK PEPPER

Black Pepper, often referred to as the 'king of spices,' is a versatile and beloved spice known for its bold flavor and distinctive aroma. Derived from the berries of the *Piper nigrum* plant, black pepper is characterized by its small, round shape and dark color. It adds a sharp and pungent heat to dishes, along with subtle hints of citrus and earthiness. Whether used whole, cracked, or ground, black pepper is a staple ingredient in cuisines around the world, adding depth and complexity to savory dishes, sauces, marinades, and more.



1KG Pack. | **500 Gram.** | **250 Gram.**
125 Gram. | **Standard Pack** | **Sachet Rs: 20.**
Sachet Rs: 10. | **Jar Pack.** | **Mini Jar.**





WHITE PEPPER

White Pepper is a spice derived from the berries of the *Piper nigrum* plant, which are harvested when fully ripe and then soaked to remove the outer skin, leaving behind the inner seed. The seed is then dried, resulting in the distinctive white color of the pepper. White pepper has a milder flavor compared to black pepper, with a slightly earthy and floral taste, and lacks the intense heat often associated with black pepper. It is commonly used in dishes where the appearance of black specks is undesirable, such as light-colored sauces, soups, mashed potatoes, and cream-based dishes. With its subtle flavor and ability to blend seamlessly into dishes, white pepper adds depth and complexity without overpowering other ingredients.

1KG Pack | Standard Pack | Jar Pack | Mini Jar



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Country[®] Plus B MIRCH

B Mirch is a vibrant and versatile spice that adds heat, flavor, and color to a wide range of dishes. Available in various forms, from fresh to dried and ground, mirch comes in different levels of spiciness, ranging from mild to fiery hot. Whether used as a seasoning, a garnish, or the star ingredient in a dish, mirch adds depth and complexity to cuisines worldwide. Its distinct flavor profile, ranging from fruity and floral to earthy and pungent, makes it a favorite among cooks and food enthusiasts alike, elevating dishes with its bold and dynamic presence.



1KG Pack. | 500 Gram. | 250 Gram. | 125 Gram.



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RED CHILLI POWDER

Red chilli is a potent spice prized for its fiery heat and bold flavor, derived from dried and ground varieties of Capsicum annuum. Used in cuisines worldwide, it adds a kick of spice to dishes ranging from mild to intensely hot. Its vibrant red color and pungent aroma make it a visually striking and aromatic addition to culinary creations. From curries and stews to marinades and spice blends, red chilli elevates the taste of dishes with its intense flavor profile. Whether used sparingly for a subtle heat or generously for a fiery kick, red chilli is a versatile spice that adds depth and excitement to any meal.



20 Kg bag.	5 Kg bag.	1 Kg Pack.	500 Gram.
250 Gram.	125 Gram.	Sachet Rs: 100.	Sachet Rs: 50.
Sachet Rs: 20.	Sachet Rs: 10.	Jar Pack	



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HALDI POWDER

Haldi Powder, also known as turmeric powder, is a vibrant and aromatic spice derived from the dried rhizomes of the turmeric plant. With its distinct bright yellow color and earthy flavor, haldi powder is a staple ingredient in Indian and South Asian cuisine. It adds depth and warmth to dishes, imparting a subtle bitterness and a mild peppery taste. Beyond its culinary uses, haldi powder is highly valued for its medicinal properties and is widely used in traditional Ayurvedic medicine for its anti-inflammatory and antioxidant effects. Whether used in curries, soups, stews, or as a natural coloring agent, **Haldi Powder** is a versatile spice that lends both flavor and health benefits to a wide range of dishes.



1KG Pack.	500 Gram.	250 Gram.
125 Gram.	Sachet Rs: 100.	Sachet Rs: 50.
Sachet Rs: 20.	Sachet Rs: 10.	Jar Pack.



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GARAM MASALA



Garam Masala is a popular and aromatic spice blend commonly used in South Asian cuisine to add warmth, depth, and rich flavors to a variety of dishes. The name "**Garam**" means "**Hot**" and "**Masala**" means "**Spice Blend**" though it refers more to the warming nature of the spices rather than spiciness. Garam Masala is typically made by grinding together spices like cumin, coriander, cardamom, cinnamon, cloves, nutmeg, and black pepper. Each household or brand may have its unique variation of the blend.

1KG Pack.	500 Gram.	250 Gram.
125 Gram.	Standard Pack	Sachet Rs: 20.
Jar Pack.	Mini Jar.	



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CORIANDER POWDER



Coriander Powder, also known as ground coriander or coriander spice, is a versatile and aromatic seasoning made from dried coriander seeds. With its mild and slightly citrusy flavor, **Coriander Powder** adds a distinctive depth and fragrance to a wide range of dishes. It is commonly used in Indian, Middle Eastern & Asian cuisines to enhance curries, soups, stews, marinades, and spice blends. **Coriander Powder** pairs well with other spices like cumin, turmeric, and chili powder, contributing to the complex and balanced flavors of many dishes. Its fine texture and rich flavor make it a popular pantry staple in kitchens worldwide, prized for its ability to elevate both savory and sweet dishes with its unique taste profile.

1KG Pack.
125 Gram.

500 Gram.
Jar Pack.

250 Gram.
Sachet Rs: 10.



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1KG Pack. | 250 Gram.

TANDOORI MASALA MIX

1KG Pack. | 250 Gram.

SALAN MASALA MIX



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KASURI METHI

Methi, also known as fenugreek, is a versatile herb commonly used in Indian, Middle Eastern, and Mediterranean cuisines for its distinct flavor and medicinal properties. The herb features small, green leaves and seeds that are rich in nutrients and have a slightly bitter taste with hints of sweetness and nuttiness. Methi leaves are often used fresh or dried to add flavor and texture to dishes such as curries, stews, and salads, while the seeds are used whole or ground as a spice in cooking and seasoning. In addition to its culinary uses, methi is also valued for its potential health benefits, including aiding digestion, reducing inflammation, and regulating blood sugar levels. Overall, methi is a flavorful and nutritious herb that adds depth and complexity to a wide range of dishes.



Standard Pack. | Sachet Pack Rs: 10.



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کچھ خاص ہے آپ کے لیے





KHEER MIX

Standard Pack.

FEERNI MIX

Standard Pack.



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MANGO CUSTARD

MANGO

Sachet Pack Rs: 10 | Sachet Pack Rs: 20 |

Sachet Pack Rs: 50 | Standard Pack



STRAWBERRY CUSTARD

STRAWBERRY

Sachet Pack Rs: 10 | Sachet Pack Rs: 20 |

Sachet Pack Rs: 50 | Standard Pack



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VANILA CUSTARD

VANILA

Sachet Pack Rs: 10 | Sachet Pack Rs: 20 |

Sachet Pack Rs: 50 | Standard Pack | Commercial Pack



BANANA CUSTARD

BANANA

Sachet Pack Rs: 10 | Sachet Pack Rs: 20 |

Sachet Pack Rs: 50 | Standard Pack



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PORRIDGE

100 Gram Pack | 50 Gram Pack



CORNFLOUR



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Country[®] Plus ISPAGHOL

Ispaghool, also known as psyllium husk, is a natural dietary fiber derived from the seeds of the *Plantago ovata* plant. It is commonly used as a dietary supplement to promote digestive health and relieve constipation. Ispaghool is rich in soluble fiber, which absorbs water and forms a gel-like substance in the intestines, aiding in regular bowel movements and promoting overall digestive regularity. It can be consumed by mixing it with water or other liquids, forming a thick gel that is easy to swallow. Additionally, ispaghool is sometimes used as a thickening agent in cooking and baking. With its gentle and natural laxative properties, ispaghool is a popular choice for those seeking relief from occasional constipation and promoting digestive wellness.



Sachet Rs: 30. | Sachet Rs: 20. | Sachet Rs: 10.
Standard Pack | 90 Gram Jar Pack. | 140 Gram Jar Pack.



اسپاگل پکٹ چارہ۔

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MIXED PICKLE

Pickle is a tangy condiment featuring an assortment of vegetables and fruits marinated in a blend of spices and vinegar. With its vibrant flavors and bold spices, it adds a zesty kick to any meal. This versatile accompaniment complements sandwiches, wraps, and rice dishes, enhancing their taste with its unique profile. From sweet and sour to spicy and savory, mixed pickle offers a burst of flavor in every bite. A beloved condiment, it adds a delightful twist to culinary creations and is cherished by pickle enthusiasts worldwide.



Sachet Rs: 10.

750 Gram Jar.

5 Kg Bucket.

Sachet Rs: 20.

800 Gram.

10 Kg Bucket.

400 Gram Jar Pack.

1 Kg Jar.

20 Kg Bucket.

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CRUSHED PICKLE



Pickle is a tangy condiment featuring an assortment of vegetables and fruits marinated in a blend of spices and vinegar. With its vibrant flavors and bold spices, it adds a zesty kick to any meal. This versatile accompaniment complements sandwiches, wraps, and rice dishes, enhancing their taste with its unique profile. From sweet and sour to spicy and savory, mixed pickle offers a burst of flavor in every bite. A beloved condiment, it adds a delightful twist to culinary creations and is cherished by pickle enthusiasts worldwide.

750 Gram | 400 Gram | 100 Gram Jar Pack. | Mini Jar



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KETCHUP

Tomato Ketchup is a popular condiment loved for its sweet and tangy flavor, smooth texture, and vibrant red color. Made primarily from ripe tomatoes, vinegar, sugar, and spices, it offers a perfect balance of acidity and sweetness with a hint of savory notes. Versatile and widely used, tomato ketchup is a classic accompaniment to a variety of dishes, including burgers, fries, sandwiches, and hot dogs. It adds a burst of flavor and moisture to meals, enhancing their taste and appeal. Whether used as a dipping sauce, topping, or ingredient in recipes, tomato ketchup is a beloved staple in kitchens worldwide, enjoyed by people of all ages.



Sachet 10 Gram

130 Gram Pouch.

1 Kg Pouch.

Sachet Rs: 10.

225 Gram Pouch.

4.25 Kg Can.

Sachet Rs: 50.

500 Gram Pouch.

11 Kg Bucket.



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CHILLI GARLIC



Chilli Garlic is a pungent and flavorful condiment made by blending fresh garlic cloves with spicy chili peppers. Known for its bold and aromatic taste, chilli garlic adds a fiery kick and robust garlic flavor to dishes. It is commonly used as a seasoning or sauce to enhance the taste of various cuisines, including Asian, Mexican, and Mediterranean dishes. Whether used as a marinade, dip, or stir-fry sauce, chilli garlic adds depth and complexity to culinary creations. Its versatility and intense flavor make it a staple condiment in many kitchens around the world.



Sachet 10 Gram	Sachet Rs: 10.	130 Gram Pouch.
225 Gram Pouch.	500 Gram Pouch.	1 Kg Pouch.
4.25 Kg Can.	11 Kg Bucket.	



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GREEN CHILLI SAUCE

Green Chilli Sauce is a zesty and flavorful condiment made from fresh green chilies, blended with spices and tangy ingredients. Known for its vibrant color and bold, spicy kick, it adds a fiery touch to a wide variety of dishes. Perfect for enhancing the flavor of snacks, grilled meats, sandwiches, and traditional meals, this sauce is a must-have for spice lovers who enjoy a burst of heat in their food

| Sachet Rs: 10. |



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Country[®] Plus TRIO PACK



Discover the perfect flavor trio with Country Plus Foods **Trio Pack** – featuring our premium Chilli Sauce, Soy Sauce, and Vinegar. Each sauce is crafted to bring out the best in your favorite dishes, from adding a fiery kick with our rich Chilli Sauce to enhancing savory flavors with our authentic Soy Sauce. Our Vinegar rounds out the pack, perfect for marinades, dips, and dressings. Ideal for every kitchen, this Trio Pack is your go-to for creating unforgettable meals at home. Elevate your cooking with Country Plus Foods.

300 ml | 130 ml



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Country[®] Plus MUSTARD OIL

Mustard oil is a versatile cooking oil derived from the seeds of the mustard plant. With its distinctive pungent flavor and intense aroma, it adds a unique depth to dishes. High in monounsaturated and polyunsaturated fats, as well as omega-3 fatty acids, mustard oil is known for its potential health benefits. It is commonly used in Indian, Bangladeshi, and Pakistani cuisines for cooking, frying, and seasoning. Additionally, mustard oil is prized for its antimicrobial properties and is used in traditional medicine and skincare. Whether used for cooking or as a condiment, mustard oil is a cherished ingredient that imparts rich flavor and nutritional value to a variety of culinary creations.

60ml | 120ml | 200ml | 500ml | 1000ml



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VINEGAR

130 ml. | 300 ml. | 500 ml. | 1000 ml.
5.5 Liter



CHILI SAUCE

130 ml. | 300 ml. | 800 ml. | 5.5 Liter



SOY SAUCE

130 ml. | 300 ml. | 800 ml. | 5.5 Liter



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VERMICELLI

Vermicelli is a type of pasta characterized by its thin, thread-like shape and delicate texture. Commonly made from wheat flour, it is versatile and used in both savory and sweet dishes. In savory cuisine, vermicelli is often incorporated into soups, stir-fries, and salads, adding a satisfying chewiness. In sweet preparations, it is a key ingredient in desserts like kheer and seviyan, where it lends a unique texture and absorbs the flavors of the sweet ingredients. With its adaptability and mild flavor, vermicelli is a beloved staple in kitchens worldwide.

U Shape Vermicelli

I Shape Vermicelli



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MASHROB E KHAS

Mashrob-e-Khas is a cherished beverage renowned for its captivating flavor and invigorating properties. Crafted from a blend of exotic herbs, fruits, and floral essences, this delightful concoction offers a symphony of sweet, tangy, and aromatic notes. Served chilled or mixed with cold water, it provides instant refreshment and relief from the summer heat. Its rich aroma and vibrant color make it a favorite choice for festive gatherings and special occasions, enjoyed by individuals of all ages. Whether savored leisurely on a sunny afternoon or shared amongst friends, Mashrob-e-Khas promises a truly delightful and rejuvenating experience.

300 ml | 800 ml | 3 Liter



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IODIZED SALT

Salt, a fundamental seasoning and preservative, is a mineral compound primarily composed of sodium chloride. It is essential for enhancing the flavor of food and plays a crucial role in various culinary applications. Beyond its culinary uses, salt is also utilized in food preservation, as it inhibits the growth of bacteria and helps extend the shelf life of perishable foods. Additionally, salt is indispensable in various industries, including agriculture, manufacturing, and chemistry. From seasoning dishes to preserving foods and supporting numerous industrial processes, salt is a versatile and indispensable ingredient that has been valued throughout human history.

800 Gram Pack | 300 Gram Pack

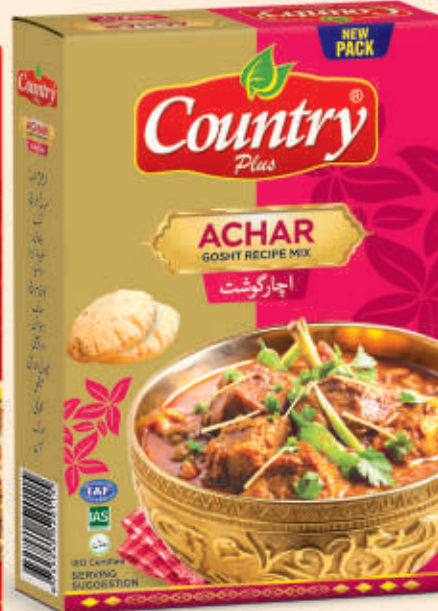


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PREMIUM PACKS



Available in
Standard Pack.

The Taste of Traditions



Smart Kitchen
for Better Food



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اپنی قیمتی آراء کے لئے
ان نمبرز پر رابطہ کریں۔

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کچھ خاص ہے آپ کے لیے



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