



SINCE



2007

ADIDA
اديڊا
Spices Co.
بهارات

جربها بتعيدا
Taste. Enjoy. Repeat.

OUR COMPANY

"Adida" was founded in 2007, in Dawhet Aramoun-Lebanon, and is engaged in the field of manufacturing and selling spices, herbs and special oriental and multinational blends of all kinds.

With confident moves, we've been able to build up our brand's success in the country and abroad. Delivering the highest quality customer service is what drives every employee from the boardroom to the warehouse. What differentiates Adida, "the Best from the Rest", is the **Purity** of our spices.

Our quality policy is based on abiding by the QMS ISO 22000 certificate for food safety management, which covers all Adida Co. operations and activities.

Our customers range from individuals who order by grams, to restaurants, catering, butcheries, bakeries, food stores and country agents who market our products abroad.

Commitment, Innovation, Partnership, High Quality requirements and a Pioneering Spirit are the core of our success.



Our Vision

To become the Ultimate Destination for Spices, Spice Blends & Seasonings across the retail and food service segments, constantly innovating to provide customers across the globe with high quality product, unique taste and value for money. This is by producing the highest and the best quality spices by using top of the line raw materials, production machinery and packaging equipment.

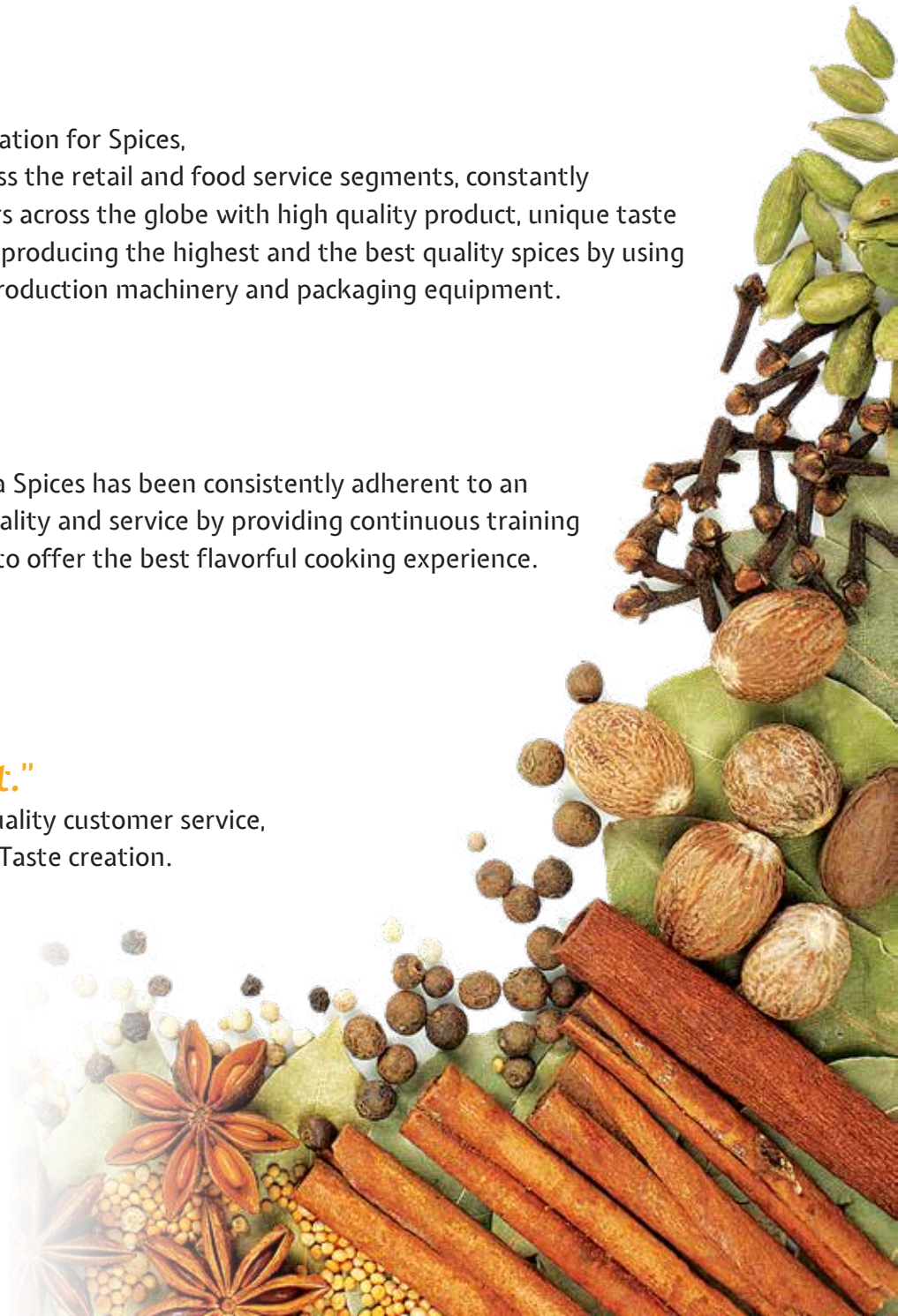
Our Values

Since 2007, the culture of Adida Spices has been consistently adherent to an unwavering commitment to quality and service by providing continuous training and development for our staff to offer the best flavorful cooking experience.

Our Slogan

"Taste. Enjoy. Repeat."

stems from the roots of high quality customer service, the continuous innovation and Taste creation.





OUR STRATEGY

We rely on **longstanding partnerships**. Fair and longstanding supplier relationships with certified contract partners enable extensive traceability and ensure reliable and sustainable procurement. We develop customer-friendly solutions and tailor-made products to meet every requirement for our customers in the food trade, food service segments and the food industry.

“Adida” follows a special policy in selling its spices by **teaching “the Art of Cooking”**. A well trained team is accountable to teach your Chefs or concerned parties the best way you can use Adida Spices and special Blends in order to get the best taste ever.

MANUFACTURING PROCESS

The manufacturing process at Adida Spices integrates production and packaging equipment lines with food quality and safety standards.



Sorting

We sort our spices & herbs either manually or mechanically to ensure right shape, density, weight, color, and size. In order to meeting our demands of consistent quality and to ensure our products are clean, sterilized and free from physical hazards, we remove undesirable foreign objects through the following ways:

- *Double Visual Inspection*
- *Sorting*

MANUFACTURING PROCESS

Grinding and Blending

At Adida Spices, we have a variety of machines to meet custom grinding sizes. In addition to pre-cleaning, we use various screen sizes to eliminate the unwanted material post grinding.

In House-Sterilization

To ensure the best quality assurance and to reduce the contamination reduction, we receive certificate of analysis for each received product batch and we do the in-house fumigation process to ensure eliminating all stock destroying species in all their life stages. Microbial and chemical testing are continuously completed at accredited laboratories. All finished material are tested prior to shipment. Furthermore, an in-house sterilization system for microbial and chemical reduction is in process.



MANUFACTURING PROCESS

Packaging

Our product range encompasses the entire spectrum of spices and their derivatives processed and blended as per the requirements of the customer.

We offer packaging in various sizes and shapes:

- Pouches of 50g, 100g (with transparent centered window) and 500g
- Containers of 500g
- Bulk packaging from 1 to 25kg (flexible upon requirements)
- Ready to mix boxes
- Innovative and easy to use dispensers are in process



OUR PRODUCTS | SPICES

- Anise seeds
- Allspice powder
- Allspice seeds
- Anise powder
- Basil powder
- Black Pepper powder
- Black Pepper seeds
- Caraway powder
- Cardamom powder
- Cardamom seeds
- Cinnamon powder
- Cinnamon sticks
- Citric Acid
- Cloves powder
- Cloves seeds
- Coriander powder
- Coriander seeds
- Cumin powder
- Cumin seeds
- Ginger powder
- Ginger seeds
- Mahleb powder
- Mahleb seeds
- Nutmeg powder
- Nutmeg seeds
- Paprika
- Red Chili flakes
- Red Chili pepper
- Sodium Bicarbonate
- Sumac
- Turmeric powder
- Turmeric seeds
- Baking Powder
- Coconut shreds
- Dried Black Lime
- Lemon powder
- Dried Black Lime
- Lemon seeds
- Fennel powder
- Fennel seeds
- Fenugreek powder
- Fenugreek seeds
- Flax seeds
- Galangal powder
- Galangal seeds
- Garlic flakes
- Garlic powder
- Mustard powder
- Mustard seeds
- Nigella seeds
- Onion flakes
- Onion powder
- Powdered Sugar
- Raw Sesame
- Rice powder
- Roasted Sesame
- Starch powder
- Thyme Extra
- Thyme Medium
- Thyme Original
- Vanilla
- White pepper powder
- White pepper seeds
- Yeast

OUR PRODUCTS | SPICE BLENDS

- Aynar spiced tea
- Biryani
- Bread Crumbs
- Broasted Chicken Flour
- Broasted Chicken Spices
- Brown Sayadieh
- Cajun
- Chicken
- Chicken Burger
- Chicken Escalope
- Chicken Herbs
- Chicken Makanek
- Chicken Marinade Spices
- Chicken Shawarma
- Chicken Sub
- Chicken Wings
- Chili Spices
- Chinese
- Yellow Sayadieh
- Couscous
- Crispy Chicken Flour
- Crispy Chicken Spices
- Fish & Shrimps
- Tempura Flour
- Curry powder
- Dakket Kaak

- Falafel
- Fish
- Fish Fillet
- Francisco
- Grilled Chicken
- Hamburger
- Kabsa
- Kafta
- Kibbeh
- Kibbeh Coarse
- Lahm Bi Ajin
- Lazania
- Lemon Chicken
- Magic mix
- Makloubeh
- Mandi
- Meat Makanek
- Sausages
- Meat Shawarma
- Mexican
- Mexicana
- Moughrabieh
- New Argentina
- Nifa
- Nuggets
- Ouzi

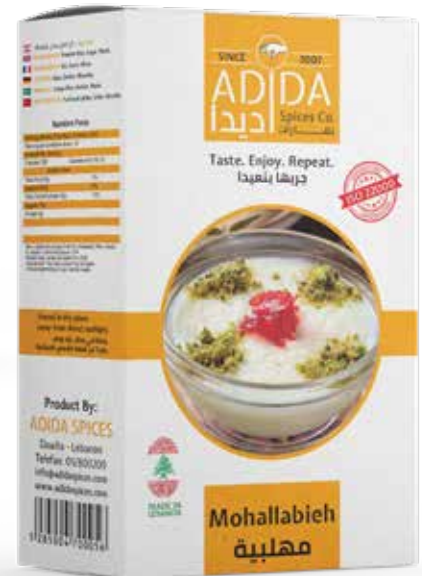
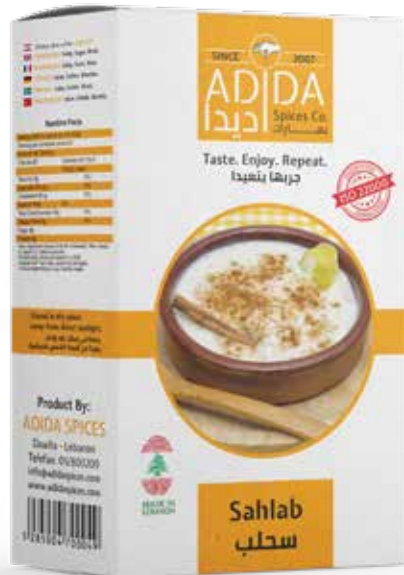
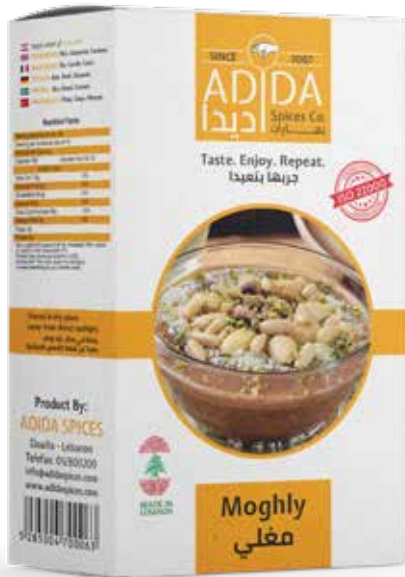
- Paella
 - Philadelphia
 - Pizza Herbs
 - Pizza Sauce mix
 - Pizza Spices
 - Potato Spices
 - Potato Spices & herbs
 - Red Fajita
 - Red Tawouk
 - Rice Spices
 - Rosto
 - Seven Mixed Spices
 - Spicy Broasted Chicken
 - Spicy Fish
 - Steak Spices
 - Sujuk & Basterma
 - Sausages
 - Tandoori
 - White Fajita
 - White Tawouk
 - Zinger
- Barbecue Flavor
 - Cheddar Flavor
 - Nacho Flavor
 - Smoke Flavor

OUR PRODUCTS | SPECIAL BLENDS



- Tempura
- Zinger
- Crispy
- Broasted

OUR PRODUCTS | DESERTS



- Mouhalabieh
- Sahlab
- Moghli
- Kashtalieh

OUR PRODUCTS | HERBS



Basil



Bay Leaves



Mint



Parsley



Marjoram



Oregano



Rosemary



Safflower



Saffron



Lavender



Sage



Thyme

SOME OF OUR CLIENTS



SOME OF OUR CLIENTS



MINI GUETTE
Bites of Perfection



SOME OF OUR CLIENTS



KHALIFEH RESTAURANT



SOME OF OUR CLIENTS



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Enjoy.
Repeat.
جربها بتعيدا

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Dawhet Aramoun, Lebanon

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