

TANLISHE SPICE INDUSTRY - PROFILE

OUR COMPANY

“Tanlishe” was founded in 2021, in Dar es salaam Tanzania, and is engaged in the field of manufacturing and selling spices, herbs and special oriental, maize flour 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 Tanlishe spice industry, “the Best from the Rest”, is the Purity of our spices. 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 Vision Our Values Our Slogan 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. Since 2020, the culture of Tanlishe 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. “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. “Tanlishe company” 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 Tanlishe Spices and special Blends in order to get the best taste ever. The manufacturing process at Tanlishe Spices integrates production and packaging equipment lines with food quality and safety standards.

MANUFACTURING PROCESS

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
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 We offer packaging in

various sizes and shapes: - Pouches of 10g,50g, 100g and 300g (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 product range encompasses the entire spectrum of spices and their derivatives processed and blended as per the requirements of the customer. Packaging - 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 - Galangal seeds - Garlic flakes - Garlic powder

OUR PRODUCTS | SPICES

Tea masala, pilau masala, mchuzi masala,ginger powder cardamom powder,giligilan powder, balck pepper powder, cloves powder cinnamon powder. Other products are, maize flour (super sembe and super dona), nutritional flour, cassava flour and cassava flour mix

OUR MISSION

To meet the highest standards of quality, freshness and seasonality with fine tuned eco-friendly activities and ensuring prompt, professional, friendly and courteous services thought and transparent about all business practice.

OUR VISSION

To bring to the world high quality food products and food supplements those anticipates and satisfy people's desire and needs. Also making difference in the community by being responsible citizen

OUR VALUE

Since 2021, the culture of Tanlishe Company 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 flavourful cooking experience.

OUR SLOGAN

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