



SPICES

MILLS

PREMIUM SPICES

MIXES

HERBS

CONFECTIONARY ADDITIVES

EGG DYE



SPICES





5201535010204

BLACK PEPPER WHOLE 30g

12 pcs per pack

plastic packaging



5201535030233

BLACK PEPPER WHOLE 10g

24 pcs per pack cellophane packaging



5201535030226

BLACK PEPPER WHOLE 20g

24 pcs per pack cellophane packaging



5201535030219

BLACK PEPPER WHOLE 50g

24 pcs per pack cellophane packaging

BLACK PEPPER WHOLE

Black pepper is one of the most common spices in world cuisine. It's spicy taste goes well with almost all kinds of dishes. Pepper grains are ideally goes with boiled or stewed meat, fish marinades, soups and sauces. It should be noted that pepper grains keeps more it's taste and aroma in comparison with ground pepper.

The raw materials imported by CAPTAIN'S are checked by AMERICAN SPICE TRADE ASSOCIATION (ASTA), the International Quality Assurance Organization, which implies strict control over the quality of raw materials produced worldwide and defines:

- Product purity of 99.65%
- High content of essential oils
- Bacteriological control

These features gives to CAPTAIN'S spices a unique taste and aroma and distinguishes it from other local or imported products.



5201535050118

BLACK PEPPER GROUND 34g

12 pcs per pack

glass packaging



5201535010136

BLACK PEPPER GROUND 30g

12 pcs per pack

plastic packaging



5201535030165

BLACK PEPPER GROUND 10g

24 pcs per pack cellophane packaging



5201535030141

BLACK PEPPER GROUND 20g

24 pcs per pack cellophane packaging



5201535030127

BLACK PEPPER GROUND 50g

24 pcs per pack cellophane packaging

BLACK PEPPER GROUND

Black pepper is one of the most common spices in world cuisine.

Its spicy taste goes well with almost all kinds of dishes. It goes well with meat, fish, dough, salads and many other dishes.

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5201535050316

WHITE PEPPER GROUND 34g

12 pcs per pack

glass packaging

WHITE PEPPER GROUND

White pepper seeds are picked when almost is ripe and we remove the outer layer.

It has a forceful taste and a delicate aroma. Often used in open color dishes. It goes well with boiled or stewed meat, soups, vegetable and meat pies.

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5201535050248

PINK PEPPER WHOLE 18g

12 pcs per pack

glass packaging

PINK PEPPER WHOLE

Pink pepper is the cultivated variety as well as white, green and black pepper. This type of pepper is distinguished with a sweet taste and lightly spicy aroma.

Perfectly goes with seafood, sauces and omelette.

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5201535031025

WHOLE PIMENTO 10g

24 pcs per pack cellophane packaging



5201535050910

GROUND PIMENTO 33g

12 pcs per pack glass packaging

PIMENTO

Pimento has several names as Bahar, Allspice etc. It is called Jamaican or British.

Universal spice is associated with nutmeg, cinnamon and black pepper.

It has a dark brown - reddish color grains and pleasant aroma.

Dried pimento can used whole and ground.

Ideally goes with meat dishes, boiled fish, marinades and soups.

It can also be used in sweets too.



5201535050477

CRUSHED RED PEPPERS 30g

6 pcs per pack glass packaging



5201535050415

PAPRIKA 33g

12 pcs per pack glass packaging



5201535050453

SMOKED PAPRIKA 35g

12 pcs per pack glass packaging

CRUSHED RED PEPPER

Red pepper is the result of drying and grinding in large. Red Pepper is an integral and indispensable ingredient of Georgian cuisine. Without it, there is almost no dish and mixture to be prepared.

In Georgian dishes, red pepper is widely used in the crushed form, for giving a sharp taste and aroma to dishes.

Traditionally is added to any meat dish. It is perfectly goes with beans, grilled meat and vegetables.

PAPRIKA

Paprika is the result of drying and grinding red pepper, however, its taste is sweeter and less spicy compared to chili. It is characterized by a rich aroma and harmoniously combined with other spices.

It goes well with meat, chicken, potato, soups, stewed vegetables and cereals.

SMOKED PARIPIKA

Smoked paprika is made from dried and smoked red peppers.

Ideally goes with fried vegetables, potatoes, grilled meat and omelettes.



5201535052549

PUL BIBER 32g

6 pcs per pack glass packaging



5201535050439

CHILI 26g

12 pcs per pack glass packaging



5201535050446

CAYENNE 33g

12 pcs per pack glass packaging

PUL BIBER

Pul Biber is the result of drying red peppers. It is different from other hot peppers because it has removed the seeds, which generally cause the spicy effect to peppers.

It is characterized by sweet - bitter, spicy taste and distinctive rich aroma.

CHILI

Chili is the result of drying and grinding hot peppers. Hot pepper is an integral and indispensable ingredient of Georgian cuisine.

Traditionally added to any kind of meat dishes. Perfectly goes with beans, soups and vegetables salads.

CAYENNE

Pepper Cayenne is one of the chili species.

It is characterized by rich aroma and spicy taste, but its spicy is not noticeable at first.

Traditionally added to any kind of meat dish. Perfectly goes with beans, soups and vegetables salads.



5201535030424

GROUND PAPRIKA 50g

24 pcs per pack cellophane packaging



5201535032800

BOUKOVO 50g

12 pcs per pack cellophane packaging

PAPRIKA

Paprika is the result of drying and grinding red pepper, however, its taste is sweeter and less spicy compared to chili. It is characterized by a rich aroma and harmoniously combined with other spices.

It goes well with meat, chicken, potato, soups, stewed vegetables and cereals.

CRUSHED RED PEPPER

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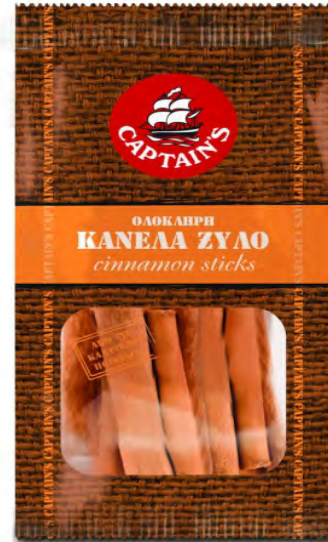
Traditionally is added to any meat dish. It is perfectly goes with beans, grilled meat and vegetables.



5201535030622

CINNAMON STICKS 10g

24 pcs per pack cellophane packaging



5201535030615

CINNAMON STICKS 50g

12 pcs per pack cellophane packaging

CINNAMON STICKS

Cinnamon is a favorite spice for many housewives.

It is characterized by pleasant, warm flavour and sweet taste, which is widely used for confectionery production, in cakes, biscuits and Easter brioche.

Perfectly goes with Satsivi and various meat dishes.



5201535050514

GROUND CINNAMON 30g

12 pcs per pack **glass packaging**



5201535010532

GROUND CINNAMON 25g

12 pcs per pack **plastic packaging**



5201535030523

GROUND CINNAMON 10g

24 pcs per pack **cellophane packaging**



5201535030547

GROUND CINNAMON 20g

24 pcs per pack **cellophane packaging**



5201535030561

GROUND CINNAMON 50g

24 pcs per pack **cellophane packaging**

GROUND CINNAMON

Cinnamon is a favorite spice for many housewives.

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Perfectly goes with Satsivi and various meat dishes.



5201535031407

GROUND NUTMEG 10g

24 pcs per pack cellophane packaging



5201535011409

GROUND NUTMEG 25g

12 pcs per pack plastic packaging

GROUND NUTMEG

The nutmeg is the same with Javzi, is evergreen tropical plant.

Because of its special flavour, the nutmeg is widely used in confectionery for giving flavour to cakes, biscuits and Easter brioche.

In addition, it is perfectly goes with spinach and potato puree and especially with cream or milk sauces.



5201535030707

GROUND CLOVES 10g

24 pcs per pack cellophane packaging



5201535030806

WHOLE CLOVES 10g

24 pcs per pack cellophane packaging



5201535010808

WHOLE CLOVES 20g

12 pcs per pack plastic packaging

CLOVES

The clove is an evergreen tropical plant. For spicy reasons is used its flower buds that are harvested and dried before flowering.

The clove is widely used in confectionery production for giving flavour to cakes, biscuits and Easter brioche.

At the same time, it is perfectly goes with Satsivi, roast meat and fish marinades.



5201535032701

GROUND CARDAMON 5g

24 pcs per pack cellophane packaging

CARDAMON GROUND

Cardamom is one of the most expensive spices, which is characterized by sweet and spicy mild taste.

Mainly used in confectionery for giving flavor to cakes, biscuits and Easter brioche.

Added in coffee and vanilla ice creams.



5201535032220

GROUND GINGER 20g

24 pcs per pack cellophane packaging

GROUND GINGER

It is characterized by a pleasant aroma and spicy that goes well with sweet and spicy dishes.

It is going well with pork, cutlets and fried chicken.

It is awesome with cakes and biscuits. Used as well as tea supplements.



5201535032206

GROUND CORIANDER 20g

24 pcs per pack cellophane packaging



5201535032213

GROUND FENUGREEK 20g

24 pcs per pack cellophane packaging

Coriander & Fenugreek

Coriander and Fenugreek are the most important spices of Georgian cuisine, which goes well with the majority of dishes prepared from meat and vegetables.



5201535032534

CURRY 20g

24 pcs per pack cellophane packaging



5201535012505

CURRY 40g

12 pcs per pack plastic packaging

CURRY

Curry is a specific mixture of different mixes. It's main ingredient is curcuma and that what gives to it a yellow color.

Curry has a sweet-bitter flavor and characteristic fragrance. This is a universal spice and can be added in any culinary recipe.

Especially goes well with rice, chicken and pork dishes.



5201535052525

GROUND TURMERIC 33g

12 pcs per pack

glass packaging

GROUND TURMERIC

Turmeric has main components which are Indian curry and Mustard.

It is distinguished with a dark yellow color and a delicate flavor, that perfectly goes with chicken, fish, vegetables, various sauces and soups.

Also used for giving color to dishes.



5201535031117

GROUND CUMIN 10g

24 pcs per pack

cellophane packaging



5201535011119

GROUND CUMIN 25g

12 pcs per pack

plastic packaging



5201535051115

GROUND CUMIN 25g

12 pcs per pack

glass packaging

GROUND CUMIN

Cumin, is one of the most common spices in the oriental kitchen, which gives a distinctive flavor to vegetables, rice, poultry and lamb meat.



5201535053119

ONION 22g

12 pcs per pack glass packaging



5201535053010

GARLIC 45g

12 pcs per pack glass packaging



5201535033036

GARLIC 10g

24 pcs per pack cellophane packaging

GARLIC

Garlic has been used since ancient times and is an ingredient of the culinary of all countries.

CAPTAIN'S - dried garlic has a rich flavor and is used instead of fresh garlic.

It goes well with cold dishes: fish, vegetables, soups and salads.

ONION

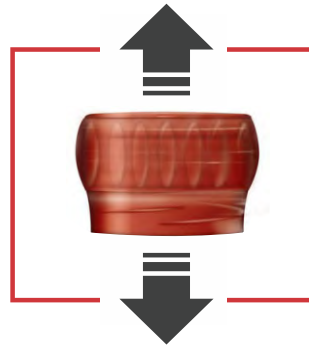
It is an important ingredient of many dishes.

The onion flakes are perfectly mixes with other spices and give the dishes a unique taste and rich flavor.

MILLS



Innovative package
 Innovative double mill,
 allowing you to have fine- or coarse-ground
 spices according to your personal desires.



5201535050187
BLACK PEPPER 34g
 12 pcs per pack glass packaging

5201535050132
PEPPER MIX 32g
 12 pcs per pack glass packaging

BLACK PEPPER

Black pepper is one of the most common spices in world cuisine. Its spicy taste goes well with almost all kinds of dishes.

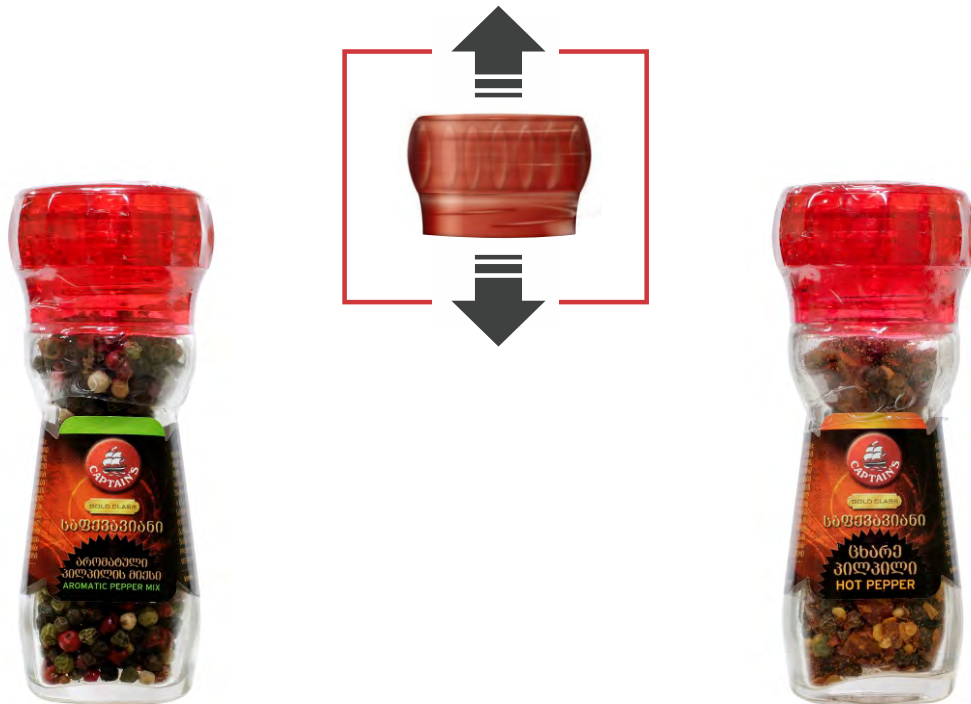
Pepper grains are ideally goes with boiled or stewed meat, fish marinades, soups and sauces. It should be noted that pepper grains keeps its taste and flavor in comparison with ground pepper.

PEPPER MIX

Pepper mix is a mixture of four kinds of high quality peppers.

Ingredients: black pepper, white pepper, green pepper, pink pepper.

Innovative package
 Innovative double mill,
 allowing you to have fine- or coarse-ground
 spices according to your personal desires.



5201535050194

AROMATIC PEPPER MIX 26g

12 pcs per pack

glass packaging

5201535050255

HOT PEPPER 33g

12 pcs per pack

glass packaging

AROMATIC PEPPER MIX

Aromatic pepper mix is a mixture of four kinds of peppers, bahar and coriander.

Ingredients: black pepper, white pepper, pink pepper, green pepper, bahar, coriander.

HOT PEPPER

Hot pepper mix is 100% natural product, which is the mixture of selected peppers and hot peppers, which is the best offer for spicy dishes lovers.

Ingredients: black pepper, white pepper, pink pepper, green pepper, hot pepper.

**PREMIUM
SPICES**





5201535050163

LEMON PEPPER 45g

12 pcs per pack glass packaging



5201535050156

HOT PEPPER 40g

12 pcs per pack glass packaging



5201535050170

GARLIC PEPPER 45g

12 pcs per pack glass packaging

LEMON PEPPER

Ideal combination of pepper and lemon, which gives a pleasant flavour to meat, fish, salads and vegetables. You can use it in a preparation process, as well as ready-made dishes.

Ingredients: pepper 25%, garlic, chili, mustard seeds, citric acid, salt, lemon flavor, grated lemon 0,5%

HOT PEPPER

A unique mix of four peppers and hot peppers, which is created for especially hot dishes lovers. You can use it in a preparation process, as well as ready-made dishes.

Ingredients: black pepper, pink pepper, green pepper, white pepper, hot pepper.

GARLIC PEPPER

It is an ideal combination of peppers and garlic that gives the dishes a rich taste and characteristic rich flavor. You can use it in a preparation process, as well as ready-made dishes.

Ingredients: garlic 28%, pepper 22%, onion, paprika, leeks, turmeric, rosemary, chili, salt.

MIXES





5201535235003

MIX FOR CHICKEN & TURKEY 50g

12 pcs per pack envelope packaging



5201535236000

MIX FOR BARBEQUE 100g

12 pcs per pack envelope packaging



5201535235102

MIX FOR PORK 50g

12 pcs per pack envelope packaging

MIX FOR CHICKEN & TURKEY

An ideal combination of high quality spices and herbs, that gives a distinctive flavor to chicken, turkey, and other poultry dishes.

Ingredients: black pepper, red pepper, onion, sugar, mustard seeds, oregano, salt.

MIX FOR PORK

An ideal combination of high quality spices and herbs that gives a distinctive flavor to any kind of pork prepared dish.

Ingredients: onion, garlic, parsley, rosemary, basil, Mediterranean aromatic herbs, salt.

MIX FOR BARBEQUE

An ideal combination of high quality spices and herbs, that gives a distinctive aroma and a rich flavor to Barbeque.

Ingredients: onion, garlic, parsley, rosemary, basil, Mediterranean aromatic herbs, salt.



5201535235317

MIX FOR ROAST LAMB 40g

24 pcs per pack envelope packaging



5201535235744

MIX FOR GRILLED FISH 25g

24 pcs per pack paper packaging



5201535236062

MIX FOR PIZZA 12g

24 pcs per pack paper packaging

MIX FOR ROAST LAMB

An ideal combination of high quality spices and herbs, that gives a distinctive flavor to lamb meat prepared dishes. You can use both in the oven, as well as on pan or grill dishes.

Ingredients: black pepper, paprika, coriander, cloves, yeast extract, garlic, wheat fibers, salt.

MIX FOR GRILLED FISH

An ideal combination of high quality spices and herbs that gives a distinctive aroma and flavor to fried fish and does not deprive the distinctive aroma of seafood.

Ingredients: black pepper, garlic, onion, wheat fibers, Mediterranean aromatic herbs and spices mix, salt.

MIX FOR PIZZA

An ideal combination of high quality spices and aromatic plants that gives a distinctive aroma and flavor to pizza. You can use it in pizza dough or sauce, as well as on well as ready-made pizza.

Ingredients: oregano, onion, black pepper, basil, garlic, sage, rosemary.

HERBS





5201535330609

BAY LEAVES 15g

10 pcs per pack cellophane packaging



5201535330104

OREGANO 50g

10 pcs per pack cellophane packaging

BAY LEAVES

Captain's high quality bay leaf is perfectly goes with broths, chicken, fish, meat dishes, marinades and preserves. As well as stewed vegetables and beans.

OREGANO

Oregano same with Tavshava, is used as a spice in cooking.

It is characterized by gentle and simultaneous piquant taste.

Oregano is a necessary ingredient for pizza sauce. In addition, it goes well with any kind of meat, salads, tomato sauce and vegetable dishes.



5201535311707

PARSLEY 10g

12 pcs per pack

plastic packaging

5201535311905

TARRAGON 10g

12 pcs per pack

plastic packaging

PARSLEY

Parsley, as raw and dry from, is widely used in culinary and canning industry.

Used as well in soups, salads and meat dishes.

TARRAGON

Tarragon is widely used in cooking and its bittersweet taste, enriches the food when we mixed with highly acidic products.

Usually added in soups, salads, sauces and pies. Also used in different cocktails, tea, juices and alcoholic beverages.



5201535311400

ROSEMARY 25g

12 pcs per pack

plastic packaging



5201535311202

BASIL 30g

12 pcs per pack

plastic packaging

ROSEMARY

Rosemary is an evergreen plant that is widely used in cooking.

As a spice, its leaves are used as dry or untreated. It is characterized by a spicy, minty, bitter taste that perfectly goes well with fried meat and fish.

BASIL

The Basil is called Rehan or Shashkvlav in Georgia.

Basil, is characterized by a gentle aroma and is an indispensable ingredient not only for professionals use, but also for amateurs.

Without it, it is impossible to find a real Italian pizza, in a variety of sauces and salads. In addition, it goes with meat, tomato dishes, pasta, omelets, fruits and vegetables salads.



5201535311103

MINT 15g

12 pcs per pack

plastic packaging

MINT

Mint is a perennial plant, which is used in culinary from ancient times.

After drying, it maintains a pleasant aroma.

It goes well with stewed mushroom, sour milk soup and various meat dishes.

Mint is made from tea, which has a calming effect.

**CONFECTIONARY
ADDITIVES**





5201535021002

VANILLA AROMA 1,5g (5 pcs X 0,3g)

24 pcs per pack cellophane packaging



5201535020135

VANILLA AROMA 12,6g (42pcs X 0,3g)

1 pcs per box plastic packaging

VANILLA AROMA

Vanilla flavor is an artificially produced vanilla that is distinguished by its unique taste and aroma.

The innovative packaging of CAPTAIN'S in capsules, gives you the possibility to use the correct dose.



5201535034019

VANILLA WITH SUGAR 10g

40 pcs per pack envelope packaging



5201535034040

VANILLA SUGAR WITH CINNAMON 10g

40 pcs per pack envelope packaging

Vanilla has a centuries-old history, which is characterized by a unique flavor and aroma. CAPTAIN'S vanilla with innovative concept, can turn the most classical recipes into a unique culinary holiday.

VANILLA WITH SUGAR

The ideal combination of vanilla's rich aroma and sugar. Used as a classic vanilla and add a beautiful flavor to sweets, ice cream, creams, mousses and cakes.

VANILLA SUGAR WITH CINNAMON

The ideal combination of vanilla's rich aroma and freshly ground cinnamon. Used as a classic vanilla and add a beautiful flavor to creams, puddings, mousses, biscuits and all kinds of confectionery products.



5201535034026

VANILLA SUGAR WITH LEMON 10g

40 pcs per pack envelope packaging



5201535034033

VANILLA SUGAR WITH ORANGE 10g

40 pcs per pack envelope packaging

Vanilla has a centuries-old history, which is characterized by a unique flavor and aroma. CAPTAIN'S vanillas with innovative concept, can turn the most classical recipes into a unique culinary holiday.

VANILLA SUGAR WITH LEMON

The ideal combination of vanilla rich aroma and lemon, which is used as a classic vanilla and adds a delicious flavor to confectionery. In addition, it goes well with rice pudding, lemon cake, ice cream and various desserts.

VANILLA SUGAR WITH ORANGE

The ideal combination of vanilla rich aroma and orange, which is used as a classic vanilla and adds a pleasant aroma to confectionery products. In addition, it goes well with rice pudding, ice cream and various desserts.



5201535035108

BAKING SODA 10g

40 pcs per pack envelope packaging



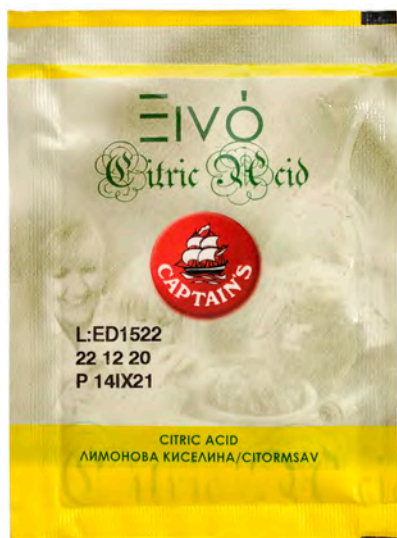
5201535012321

BAKING SODA 45g

12 pcs per pack plastic packaging

BAKING SODA

It is widely used in confectionery industry for baking of cakes, biscuits, bread and bakery.



5201535035009

CITRIC ACID 10g

40 pcs per pack envelope packaging



5201535011904

CITRIC ACID 45g

12 pcs per pack plastic packaging

CITRIC ACID

Used in culinary to store the preservative products and give acidity.
You can use instead of lemon juice and for preserving fruit and vegetables.

EGG DYE





5201535045206

RED EGG DYE 2g

25pcs per pack paper packaging

RED EGG DYE

CAPTAIN Egg Dye, is **NON - TOXIC** and safe dye for health gives the eggs a perfect red color. Each package dyes 50 eggs.

The package includes:

- A pair of gloves
- 4 decals (traditional), and
- 5 sleeves with lovely images (stickers that shrink around the egg).

PREPARATION PROCEDURE:

- Rinse the eggs with water so that their outer surface is completely clean.
- Put them in a large saucepan and add plenty of water, so that the eggs are completely covered.
- Pour in ½ a cup of vinegar. Boil the eggs at a low heat.
- Remove the eggs from the water and leave them to cool.
- Fill a large saucepan with space for 15 eggs with a liter of warm or cold water and add ½ a cup of vinegar. Add the contents of the dye sachet into a teacup filled with warm water.
- Stir until the dye is completely dissolved.
- Carefully place the first 15 eggs into the dye and leave for 10-12 minutes, until you think they are done.
- Remove the first 15 eggs and stir the solution again, add another ½ cup of vinegar and repeat the process for the remaining eggs.
- Wait 15 minutes and glaze the eggs with oil.