



The World's Finest Herbs, Spices & Seasonings

Value

It is our belief that spices represent only ¼ of 1% of an operator's food cost, yet deliver 80% of the meal's flavor.

Isn't it important to receive the consistently highest quality flavoring systems available for only pennies a serving?

Quality Control

Just because spices are natural doesn't mean they are clean!

Quality control is critical to assuring the clean, superior ingredients that perform in the kitchen & deliver flavor.

Natural Pak adheres to strict processing, cleaning & sterilization procedures before processing all of our spices.

Global Sourcing

Natural Pak customers share the rewards of an extensive spice & herb global sourcing program consistently.

Receiving the best products at competitive prices.

And truly authentic flavors from the actual locales that inspired them.

Cryogenic Milling

This process seals in flavor, extends shelf life & yields superior flavor.

Cryogenic milling insures a higher content of volatile oils, thereby increasing flavor strength & offering a cost cutting advantage by reducing the usage levels required in food preparation.

Have you placed your spice order today?