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JAWDA

About

JAWDA

Founded in 2016 and have since grown to become a market leader in exporting quality produce as our main focus is to introduce a higher quality of dried herbs & spices, and natural oils at good prices.

We are a collaborative shareholder base with a common interest in business growth and with the purpose of helping local farmers introducing their finest products.

Dr. Mohamed who has a Ph.D. degree in Biology and more than 20 years of comprehensive experience in seeds, herbs, and seeds oil, and Mr. Abdelsalam who has an Executive MBA from the University of Northampton and has extensive experience in the Investment Management field. Both Dr.

Mohamed and Mr. Abdelsalam have combined their expertise to introduce Egypt's PEARL; Jawda.

Through our combined knowledge, we have gained the experience of the regional business which enabled us to grow and provide our clients with products that cater to their necessities.



Why

JAWDA

We offer Organic and Conventional Fair Trade products. Our products also have FDA registration number, ISO 9001: 2008 and ISO 22000 certificates.

Products' purity rates exceeding 99.98%.

We support the local farmers by providing education centres, knowledge for their goods and believe that it is through this ecosystem of local farmers we are able to provide the most diverse, unique, and highest quality product offerings available.

Unlike many commodity spices and herbs purchased at grocery stores our products are of the highest gourmet quality being noticeably larger, more vibrantly colored, and uniform sized. This will result in a more consistent texture and potent flavor upon cooking.

Our products range includes "Fennel, Dried Chamomile, Sesame, Hibiscus, Anise, and much more..



Spices

Anise

Anise:

Not to be confused with Star Anise. The seeds are small, brownish-gray, and slightly curved, with an aroma of licorice.

It is used mainly to add flavor to cordials and liqueurs. In France, where its use is more common, anise seed is used to season fish, soups, seafood and shellfish.

Also, used for upset stomach, intestinal gas, "runny nose," and as an expectorant to increase productive cough, as a diuretic to increase urine flow, and as an appetite stimulant.

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Basil Seed

Basil Seed:

They look similar to sesame seeds but are black, and similar to nigella seed but are smaller.

When soaked in water, the seeds of several basil varieties become gelatinous, and are used in Asian drinks and desserts.

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Caraway Seed

Caraway Seed:

Also known as meridian fennel and Persian cummin

Caraway is used as culinary spice and medicinal seed. It seems to counteract the fattiness of meats including pork, duck and goose. It is also used in a variety of foods such as cabbage soup, goulash, pickles, sauerbraten, sauerkraut, sausages and German kummel liqueur

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Coriander Seeds

Coriander Seeds:

It has a lemony citrus flavor when crushed.

Coriander seeds are commonly used as a culinary spice. It is a popular ingredient with beer brewers. It also blends very well with smoked meats, poultry, and stews

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A glass of yellow tea sits on a saucer in the upper left corner. In the center, a wooden bowl filled with small, light-brown, pebble-shaped fenugreek seeds sits on a woven placemat. The background is a dark, textured surface.

Fenugreek

Fenugreek:

Fenugreek seeds look more like small, caramel colored pebbles than seeds. The flavor is nutty and bittersweet with a pungent, spicy aroma that has undertones of butterscotch and sweet nuts.

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A dark bowl filled with long, thin, brown cumin seeds sits on a wooden surface. In the background, a small wooden spoon holds more seeds. The background is a dark, textured surface.

Cumin

Cumin:

Known for its distinctive savory flavour. Cumin is used as culinary spice and medicinal seed. It is an ingredient in many spice blends and is used in bean, couscous, curry, rice and vegetable dishes.

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Fennel Seed

Fennel Seed:

It has a warm, licorice type aroma with a flavor that is slightly sweet with camphorous undertones.

It is used in beet, lentil, potato and meat dishes and adds flavor to Sauerkraut.

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Sesame Seed

Sesame Seeds can also be used on baked goods such as breads, hamburger buns and pastries.

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Dried Herbs



A top-down view of basil preparation. On the left, a wooden mortar and pestle sits on a round wooden tray, containing fresh basil leaves and a small white ceramic bowl filled with dark, finely ground dried basil. To the right, a white marble cutting board holds a small white bowl of dried basil, a wooden spoon with a black and white striped handle also filled with dried basil, and several fresh basil leaves. The background is a light-colored, textured surface with scattered dried basil seeds and leaves.

Basil

Basil:

Basil has a better flavor when dried, as opposed to fresh. Dried basil has anise, pepper and minty undertones and it somehow sweet yet savory at the same time.

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A top-down view of chamomile preparation. The scene is set on a dark, textured surface. In the center, a glass teapot contains a golden infusion of chamomile. To the left, a wooden honey dipper and a small wooden spoon with dried chamomile are visible. In the bottom left, a white ceramic bowl is filled with dried chamomile flowers. In the bottom right, a glass teapot is shown with a tea bag steeping in it. Scattered around are fresh chamomile flowers and dried petals.

Chamomile

Chamomile:

Also known as German chamomile

- Dried Chamomile is one of the most popular herbal teas prepared for the relief of insomnia and mild digestive disorders. The infusion can also be used to soothe skin burns.*Organic

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Calendula

Calendula:

Also known as marigold and pot marigold.

Dried Calendula is used as culinary and medicinal herbs, and as a dye for food coloring

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Dry Lemon

Dry Lemon:

Sundried lime. Dried lemon is commonly used as a culinary spice.

*Organic



Hibiscus

Hibiscus Tea is known for its color, tanginess and flavor the tea made of hibiscus flowers is served both hot & cold

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Lemongrass

Lemongrass provides a light fresh citrus and floral flavor to foods and can even be used to make tea.

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A photograph showing fresh parsley stems in a glass of water on the left, and a metal bowl filled with finely chopped dried parsley on the right. The background is a dark, textured surface.

Parsley

Parsley:

Parsley has a vegetable aroma and flavor Parsley can be attributed to its rich flavor and decorative properties. Use it as a garnish and as a basic ingredient in butter-based sauces, meat, fish, poultry and vegetables.

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A photograph of fresh rosemary sprigs on a white cutting board. A pair of black scissors is visible on the left. A small white bowl filled with dried rosemary is in the foreground. The background is a light-colored, textured surface.

Rosemary

Rosemary:

Rosemary has a very distinct, strong flavor that is minty, cooling and somewhat balsamic. Rosemary is also infused in oil for making salves, shampoos and hair conditioners.

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A top-down view of spearmint preparation. A wooden bowl holds fresh spearmint leaves. A white mortar and pestle is in the center. A small white bowl contains dried spearmint leaves. A glass jar with fresh spearmint is in the top right. A pair of black scissors is on the right. A small white bowl with dried spearmint is in the bottom right. The background is a light-colored, textured surface.

Spearmint

Spearmint:
Spearmint has a refreshing and mellow
pure flavor

*Organic

A top-down view of thyme preparation. A white mortar and pestle is in the center. A small white bowl contains fresh thyme. A copper bowl in the foreground is filled with dried thyme. A white mortar and pestle is in the background. The background is a dark, textured surface.

Thyme

Thyme:
Thyme, the subject of many a spice
pun, is popular in a plethora of Europe-
an cuisines for its strong, fresh, lemony
flavor

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Get in Touch

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