



The Pioneers of Authentic Indian Pickles and Pastes

Indulge in the authentic tastes of India as you enjoy products carefully prepared in the kitchens of FERNs'.

FERNs' has carried the rich heritage of fine foods for over 82 years. The classic taste of its pastes, pickles and chutneys is sought after in the kitchens around the world.

Since 1937, for over three generations, FERNs' has ensured the finest ingredients are handpicked from farms to bring authentic Indian flavours and aromas, free from chemicals, preservatives or colours.

FERNs' wide and exciting range allows you to follow that scent of improvisation, allowing your instincts to rule, embellishing your effort with excellence.

Preserving the taste of India



Over 82 years ago an enterprising Mrs. N. Fernandes started making curry pastes and pickles in the sleepy town of Pune, high up in the Western Ghats, 100 miles East of Old Bombay, India.

Her authentic produce quickly found favour with the British soldiers garrisoned locally, who wanted delicious, authentic curries without having to grind their own spices or preserve their own pickles. She successfully pioneered the concept of wet condiment curry pastes in an exciting range of different recipes and flavours and forever captured the imagination of the DIY Cook.

Though much has changed with the passage of time, Mrs. N. Fernandes' pastes and pickles are still made by her family in Pune, yet with nothing more added than the best local spices and produce.

A unique and authentic representation of the flavours of India



The old world building where it all started 82 years ago, is today the hub of a world-wide operation.

From here, FERNs' sends its products to kitchens that relish and cater to authentic Indian cooking.

FERNs' uses improved, sophisticated and efficient processes for the manufacture of their products. The unique processing method employed gives its products their special flavour and ensures a high standard of safety and hygiene.

We continue listening to what the world wants and that has enabled us to adapt to changing requirements and needs, reflected in the wide acceptance in world markets that has

established the FERNs' range as a unique and authentic representation of the flavours of India.



SUITABLE FOR VEGANS
& VEGETARIANS
FREE FROM ARTIFICIAL COLOURS
& FLAVOURING
GLUTEN FREE, NUT FREE

Food Factors



Classic Indian Regional Cuisine



*Tandoori Prawns made with
Ferns' Tandoori Paste*



*Singapore Noodles made with
Ferns' Mild Curry Paste*



*Tikka Chicken made with Ferns'
Tikka Paste*



*Goan Chicken made with
Ferns' Xacuti Paste*

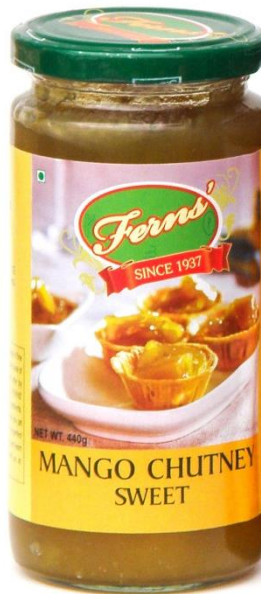


*Mulligatawny Soup with
rice and dal*



*Ferns' Green Masala Prawn
Curry*

Food Factors



Food Factors