

Safura Consumer Products

Safura Consumer Products makes pure, natural food for everyday living in Nazipur, Naogaon, Bangladesh. We believe the food your family eats every day should be simple and honest: nothing artificial added, nothing good taken away. We start with cold-pressed oils.

LEGAL ENTITY

Legal name	Safura Consumer Products
Trading name	Safura
Country	Bangladesh
Trade licence number	29273933
Founded	2026
Office	Nazipur Notun Hat, Nazipur Municipality, Patnitala, Naogaon, Bangladesh

OFFICIAL CONTACT CHANNELS

Email (general)	enquiry@safura.co
Email (partnerships)	enquiry@safura.co
Phone	+880 1717 722966
Website	safura.co
Company email domain	safura.co
Languages	English, Bangla
Banking	Bank reference available on request.

PRODUCTS

Cold-pressed black seed oil কালোজিরা তেল

Safura cold-pressed black seed oil is pressed from kalojira (*Nigella sativa*) seed without added heat or chemical solvents, then left to settle, filtered and bottled. Because it is not refined, it has a strong, peppery and slightly bitter taste, and is used raw rather than for cooking at high heat.

Process	Cold-pressed, settled and filtered
Ingredients	Black seed (<i>Nigella sativa</i>)
Storage	Store in a cool, dry place away from direct sunlight, with the cap closed.

Cold-pressed mustard oil সরিষার তেল

Safura cold-pressed mustard oil is made by pressing mustard seed without added heat or chemical solvents. The oil is then left to settle, filtered and bottled. Because it is not refined, it keeps the sharp aroma and pungency that Bangladeshi home cooking relies on, from fish curries to bharta and pickles.

Process	Cold-pressed, settled and filtered
Ingredients	Mustard seed
Storage	Store in a cool, dry place away from direct sunlight, with the cap closed.

Cold-pressed sesame oil তিলের তেল

Safura cold-pressed sesame oil is made by pressing sesame seed without added heat or chemical solvents. The oil is then left to settle, filtered and bottled. Because it is not refined, it keeps the mild, nutty flavour of the seed, for everyday cooking, dressings and drizzling over finished dishes.

Process	Cold-pressed, settled and filtered
Ingredients	Sesame seed
Storage	Store in a cool, dry place away from direct sunlight, with the cap closed.

HOW IS SAFURA OIL MADE?

01

Source

We buy whole, dry seed, check each lot by eye and clean it to remove dust, stones and damaged seed.

02

Press

The seed is pressed mechanically, without added heat or chemical solvents.

03

Settle and filter

The oil rests so solids settle naturally, then it is filtered before bottling.

04

Bottle

The filtered oil is bottled, sealed and labelled.

DIRECTORS AND KEY PEOPLE

Tareq Hasan

Founder

Tareq Hasan founded Safura Consumer Products in Nazipur, Naogaon, to make everyday food that families can trust. Tareq leads the company and is the contact for suppliers and trade partners.

WHO IS SAFURA AS A BUYER?

We buy for our own production, not for resale. Today that means oilseed for our cold-pressed oils and the bottles, caps, labels and packaging they go into. We look for steady quality and clear documentation more than the lowest price.

WHAT IS SAFURA SOURCING NOW?

- Oilseed (mustard, black seed and sesame)
- Food-grade bottles, caps and seals
- Labels and packaging materials

HOW DOES SAFURA WORK WITH SUPPLIERS?

01

Introduction and samples

You send your company profile and product specifications. If there is a fit, we request samples.

02

Quality review

We review samples, specifications and documentation against our requirements.

03

Pilot order

A first order at a small volume confirms quality, packing and delivery in practice.

04

Regular supply

After a successful pilot we agree volumes and a schedule for regular orders.

Payment terms	Agreed per order. For imports, usually a letter of credit (LC) through a Bangladeshi bank; for local supply, bank transfer.
Which documents can Safura share?	Trade licence; Company profile (PDF)
Contact for partnerships	Tareq Hasan, Founder; enquiry@safura.co

Generated from the company information published at safura.co/company/ (last updated September 27, 2026). The website is the current reference.