



THE MATEL INTERNATIONAL
(EXPORT & IMPORT CO.)

THE MATEL INTERNATIONAL

[Export-Import Co,]

"Exporting Quality, Importing Trust."



"Where Quality Meets Global Taste."

Trusted Worldwide for Quality and Commitment.



**Trusted Agriculture
Products Partner**



**From Farm to Far
away – Products You
Can Trust**



“100% Pure Natural & Organic
Premium Products Partner”



“welcome Message”

Welcome to The Matel International Export Import Pvt Ltd!

At The Matel Exim, we embark on a journey of global trade, navigating the seas of import and export with precision, integrity, and passion. As a leading player in the industry, we pride ourselves on our commitment to excellence, reliability, and innovation.

Within these pages, you'll discover the essence of who we are – a dynamic team dedicated to exceeding expectations, forging lasting partnerships, and driving mutual success. From sourcing premium products to delivering exceptional service, we are driven by a singular purpose: to connect businesses across borders and create opportunities that transcend boundaries.

“Why Choose Us”

We are Providing fresh farming Qualities of our products, we have connected to direct farmers which is have certified farms in india, they don't use any toxic chemicles into their farm they are provide to us their products and we are exporting that's to the world's market with the Global Expertise & Network,End-to-End Solutions,Reliability & Timeliness,Competitive Pricing,Compliance & Risk Management,Sustainability & Customer-Centric Service
“Our products are 100% organic and natural”

“Mission”

Our mission is to connect businesses globally by facilitating the efficient and reliable movement of goods across borders. We strive to provide exceptional service, innovative solutions, and a seamless experience for our clients, enabling them to expand their reach and grow their business. Through a commitment to quality, integrity, and sustainability, we aim to build lasting relationships with suppliers, customers, and partners worldwide

“Vision”

To become a global leader in the import and export industry, connecting markets and fostering sustainable trade practices that drive economic growth, promote cultural exchange, and enhance global commerce. We envision a future where businesses, regardless of their size or location, have access to the resources and networks they need to thrive in a connected world.

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MAIDA FLOUR

Maida Flour also known as all Purpose flour is a versatile wheat flour widely used for baking and cooking. Its fine texture and high gluten content make it suitable for various culinary applications, including bread, cakes, pastries and more. Maida is a finely milled, refined, and bleached wheat flour commonly used in South Asia and the Middle East for bakery items, fast foods, sweets, and breads like naan and paratha.

Variety Of Maida Flour: All-Purpose Maida, Bread Maida, Biscuit / Cookie Maida, Pastry / Cake Maida, Pasta & Noodle Maida

Physical Properties :

Property	Specification
Color	White to off-white
Texture	Fine, soft, smooth powder
Moisture	≤ 13.5% - 14%
Ash Content	≤ 0.5% - 0.6% (dry basis)
Whiteness	≥ 85% (depending on bleaching/processing)
Odor	Free from sour, rancid, or musty smell
Taste	Bland (no bitter or sour taste)

Chemical Composition:

Component	Typical Value Range
Protein	8% - 11% (dry basis)
Gluten Content	24% - 30% (wet gluten)
Carbohydrates	~70% - 75%
Fat	≤ 1.5%
Acidity	≤ 0.1%
Falling Number	250-300 sec (enzyme activity)

Microbiological Standards:

Parameter	Acceptable Limits
Total Plate Count	< 10 ⁵ CFU/g
Yeast & Moulds	< 10 ³ CFU/g
E. coli	Absent / g
Salmonella	Absent in 25 g
Aflatoxins	Within permissible international limits

Self life: 6-12 months under proper storage (cool, dry, airtight) with laboratory Certificate

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WHEAT FLOUR

We Process Best Cleaned Industrial Quality in Different Sizes of Packing. Wheat Flour is a Powdery Substance Derived from Grinding Wheat Grains. It Serves as A Fundamental Ingredient in Various Food Products. Wheat Flour Contains proteins (Gluten), Carbohydrates, Vitamins (B Vitamins, Mainly), and Minerals (Iron, Magnesium).

Variety Of Wheat Flour: VL-832, HS-240, HD 2687, PBW 343, Shresth, VL-804, HS-365,

Based on wheat type:

- Hard wheat flour – high protein content; used for bread.
- Durum wheat flour – for pasta (semolina).
- Soft wheat flour – lower protein; used for cakes, pastries.

Name	Key Features / Use
Atta (Whole Wheat Flour / “Ata”)	Flour made from whole wheat, used for making bread, chapati etc. This is a staple type.
Maida (Refined Flour / Soft Wheat Flour)	More refined, finer flour, often used in baking, sweets, pastries. Less bran.
Semolina (Suji / Rava / Sirgi)	Coarse grain from durum or semi-hard wheat, used for products like pasta, or Indian recipes.
Wholemeal Atta	Similar to atta but indicating use of whole grain. Includes more fibre, bran.
Resultant Atta	Atta made / resulting from some process—likely after blending or specific milling process.

Physical Properties :

Color	White to creamy, depending on the extraction rate and wheat type.
Texture	Fine and free-flowing powder
Moisture Content	Generally $\leq 14\%$ (important for shelf life and preventing mold)
Ash Content	Indicates bran content; for refined flour usually $\leq 0.6\%$.
Gluten Content	Important for baking quality. High-gluten flour ($\geq 12\%$ protein): Used for bread, Low-gluten flour ($<10\%$ protein): Used for cakes/pastries.
Granulation	Should be uniform and appropriate for intended use

Chemical Composition:

Protein Content:	9%–14%, depending on flour type.
Carbohydrates	~70–75%.
Fat	$\leq 2\%$.
Enzyme Activity	Measured by Falling Number (FN) test.
Acidity	Generally $\leq 0.1\%$.

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PEARL MILLET FLOUR (BAJRA)

Pearl Millet Flour, Often Labeled as Bajra Flour, is a Gluten-free Flour Made From Grinding Pearl Millet Grains. Specifications Can Vary, But Generally, It Has a Light Beige Color and A Slightly Nutty Flavor. It's A Good Source of Nutrients Like Iron, Magnesium and Fiber.

Variety Of Pearl Millet Flour: Giant Bajra ,Raj Bajra Chari-2,APFB-2,PCB-164,Avika Bajra Chari (AVKB-19) ,Narendra Chara Bajra-2 (NDFB-2),FBC-16 ,TNSC-1

Variant Type	Description / Features
Whole pearl millet flour (“raw”, ground bajra)	The basic flour type, made by milling the pearl millet grains after cleaning. Often non-organic / conventional.
Organic pearl millet flour	Certified under organic standards; demand is rising in markets like Europe, USA, etc.
Grain-quality / seed quality flour vs “other than seed quality”	Some flour exports are under seed quality classification (though usually for grains), but for flour there's also “other than seed quality” in HS categories. The distinction matters for documentation / tariffs.
Value-added forms / processed flour mixes	Flours blended, or used in ready-to-cook mixes, biscuits, noodles, flakes, etc. These often use pearl millet flour (or mixes including it)

Physical Properties :

Property	Specification / Description
Color	Greyish, light brown, or yellowish (natural variation)
Texture	Fine to moderately coarse powder
Moisture Content	≤ 12% (crucial for shelf life & microbial safety)
Odor	Natural, earthy; free from rancid or musty smell
Taste	Mild, nutty flavor typical of pearl millet
Foreign Matter	Nil (no stones, dust, or insects)

Chemical Composition:

Component	Approximate Value (per 100g dry basis)
Protein	10–12%
Carbohydrates	60–65%
Dietary Fiber	7–10%
Fat	4–6%
Ash Content	≤ 2%
Calcium	30–40 mg
Iron	8–10 mg
Energy	~350–370 kcal

Rich in essential amino acids, iron, and fiber – popular for health food markets.

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CORN (MAIZE) FLOUR

Maize Flour or Com Flour is A Flour Ground From Dried Maize (Corn). It is a Common Staple Food and is Ground to Coarse, Medium and Fine Consistencies. Coarsely Ground Corn Flour (Meal) is Known as Cornmeal

Types of Corn Flour for Export:

Type / Variant	Key Characteristics
Yellow corn flour	Made from yellow maize; used for food products, baking, sometimes for animal feed mixes. Appears in export
White corn flour	Made from white maize; typically lighter color; preferred in some markets.
Organic corn flour	Certified organic; smaller pack sizes but premium market oriented.
Fine / standard (“plain”) maize flour	Regular ground maize (not specially coloured or treated) used in general food manufacturing.
Packaged retail units (small packets, bespoke packaging)	Some exporters ship smaller, branded units (consumer packaging) rather than bulk.

Physical Properties :

Property	Specification / Description
Color	Light yellow to pale cream (depends on corn type)
Texture	Fine, smooth powder
Odor	Characteristic fresh corn aroma; free from rancid, musty, or off-odors
Moisture Content	≤ 12%
Impurities	Nil; free from husk, grit, stones, insects, or foreign matter
Granulation	Fine particle size, typically passing 80–120 mesh

Chemical Composition:

Component	Approximate Range
Carbohydrates	75–80%
Protein	6–8%
Fat	1–4%
Dietary Fiber	2–5%
Ash Content	≤ 1%
Energy	~350–370 kcal
Gluten	Naturally Gluten-Free

High in plant-based protein, fiber, and essential minerals – increasingly demanded in health-conscious and gluten-free markets.



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CHICKPEA FLOUR (BESAN)

Chickpea Flour is Just What it Sounds Like : A Flour Made by Grinding Dried Chickpeas Into A Fine, Pale Golden Powder. It is Naturally High in Protein and Fiber just Like Chickpeas, Chickpea flour is a finely milled flour made from dried chickpeas (*Cicer arietinum*). It is naturally gluten-free, high in protein, fiber, and essential nutrients, making it a healthy ingredient in traditional and modern cuisines.

: Desi Chickpeas (Brown Chickpeas)

Small, dark brown seeds with a rough coat; the most commonly grown variety in India.

: Kabuli Chickpeas (White Chickpeas)

Larger, white-beige chickpeas with a smooth coat

Variant / Name	Characteristics / Distinguishing Features
Besan / Gram Flour (Standard / Fine)	The common chickpea (desi-chana) flour, ground to a fine or medium particle size, used for cooking (pakoras, sweets, etc.). Most common exported type.
Organic Chickpea Flour	Certified organic; buyers in some markets demand organic certification.
Sprouted Chickpea Flour	Made from chickpeas that have been sprouted (germinated) before drying and milling. Slightly different nutritional and functional properties. HS subcode 11061090 used.
Packaged / Retail Pouched Besan	Smaller pack sizes (1 kg, 500 gm etc.), branded / consumer-retail packaging.
Bulk / Industrial Grade	Larger bags (20-25 kg etc.), coarser / standard grading meant for use in food processing, or for wholesale.
Graded by Particle Size	Data suggests there are differences in how fine the flour is (fine/finer/ultrafine), depending on application. For example, very fine besan used for sweets, finer grade for snacks, etc.

Physical Properties :

Property	Specification / Description
Color	Pale yellow to golden yellow
Texture	Fine and smooth powder
Moisture Content	≤ 12%
Odor	Characteristic, nutty; free from rancid or off-odors
Taste	Mild, nutty flavor typical of chickpeas
Impurities	Nil (no grit, dust, insects, or foreign matter)
Bulk Density	0.6 – 0.9 g/cm ³ (typical range)

Chemical Composition:

Component	Approximate Range
Protein	20–22%
Carbohydrates	55–60%
Dietary Fiber	8–10%
Fat (Lipids)	5–6%
Ash Content	≤ 2.5%
Energy	350–370 kcal
Iron	3–4 mg
Calcium	40–50 mg
Gluten	Gluten-Free (naturally, but depends on facility certification)

Self life: 6–12 months under proper storage (cool, dry, airtight) with laboratory Certificate



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RICE FLOUR

Rice Flour is a finely milled powder made from polished white rice or whole grain brown rice. It is naturally gluten-free, making it an ideal alternative for wheat flour in gluten-free baking and cooking. Our rice flour is produced using advanced milling techniques to ensure consistent texture, color, and purity.

Type of Rice Flour Available of Below Rice:

- Basmati 217 Rice
- Basmati 370 Rice
- Basmati 1121 Rice
- Basmati 1609 Rice
- Golden Sella Basmati
- Basmati 1637 Rice
- Basmati 1509 Rice
- Sona Masoori Rice
- Sarbati Basmati Rice
- White Selaas Basmati
- Pusa Basmati 1718
- Pusa Basmati 1692
- Pusa Basmati 1728
- Idly Rice
- Pusa 1401
- Pusa 1460
- IR 64 Rice
- Ponni Rice

Physical Properties :

Apearance	White (from white rice) or off-white (from brown rice)
Texture	Fine, smooth, uniform powder
Odor	Neutral or mildly nutty; free from off or rancid smell
Moisture Content	≤ 12% (critical for shelf life and stability)
Impurities	Nil (free from grit, husk, insects, or foreign matter)
Granulation	Typically 80–150 mesh depending on application

Chemical Composition:

Component	Approximate Value
Carbohydrates	75–80%
Protein	6–8%
Fat	0.5–1.5%
Ash Content	≤ 0.5%
Dietary Fiber	1–2%
Energy	~350–370 kcal
Gluten	Naturally Gluten-Free

Types of Rice Flour for Export:

Type	Description
White Rice Flour	Made from polished white rice; widely used
Brown Rice Flour	Whole grain; higher fiber and nutrients
Wet-Milled Rice Flour	Used in noodles and specialty foods
Pre-gelatinized Flour	Used in baby food and instant mixes
Organic Rice Flour	Requires certified organic processing & labeling

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RED CHILLIES POWDER

Red chilli powder is typically derived from various popular dried red chilli varieties grown across India. The choice depends on whether the importer needs color, high heat, or a blend of both.

Red Chilli Powder Variety:

Teja / S17 Chilli Powder, Guntur Sannam (S4 / 334) Chilli Powder, Byadgi Chilli Powder, Kashmiri Chilli Powder, Tikhalal Chilli Powder, Wonder Hot, 334 / S4, 341, Endo-5, 273

Physical Properties:

· Appearance: Fine, uniform powder,
· Color: Bright to deep red (varies by variety),
· Texture: Smooth, free-flowing, non-caking,
· Moisture Content: ≤ 10%,
· Mesh Size: 40–60 mesh (customizable),

Organoleptic Properties:

· Aroma: Strong, characteristic of dried red chillies
· Flavor: Sharp, spicy, and pungent
· Taste: Hot and tangy with natural freshness
· Heat Value: 20,000 – 90,000 SHU (as per variety)

Chemical Properties:

· Capsaicin Content: Responsible for pungency
· Total Ash: ≤ 8%
· Acid Insoluble Ash: ≤ 1.5%
· Volatile Oil Content: Natural chili essence preserved
· Aflatoxin: < 20 ppb (meets EU/US FDA standards)

Microbiological Properties:

· Free from pathogens
· Standard plate count within permissible limits
· Salmonella: Absent
· E. coli: Absent



TURMERIC POWDER

India is the world's largest producer and exporter of turmeric, and the turmeric powder exported comes in various types and grades, primarily differentiated by the variety of turmeric and its curcumin content

Variety of Turmeric Powder:

Alleppey Finger Turmeric (Kerala),
Salem Turmeric & Erode Turmeric (Tamil Nadu),
Rajapuri Turmeric (Maharashtra),
Lakadong Turmeric (Meghalaya),
Madras Turmeric.
Sangli (Maharashtra)
Erode (Tamil Nadu)

Physical Properties:

- | |
|--------------------------------------------------------------------|
| · Appearance: Fine, bright yellow to orange-yellow powder |
| · Texture: Smooth, free-flowing, without lumps |
| · Aroma: Earthy, slightly pungent, warm fragrance |
| · Taste: Bitter, slightly peppery with a mustard-like aroma |

Chemical Properties;

- | |
|---------------------------------------------------------------------------------------------------------|
| Curcumin Content: 2% – 5% (depending on variety, e.g., Alleppey Finger Turmeric, Salem Turmeric) |
| · Moisture Content: Maximum 8–10% |
| · Ash Content: Below 9% |
| · Volatile Oils: 2–7% (responsible for aroma and flavor) |
| · No artificial colors or additives |

Functional & Medicinal Properties:

- | |
|---------------------------------------------------------------------------------------|
| · Strong anti-inflammatory and antioxidant properties (due to curcumin) |
| · Supports digestion and immunity |
| · Used in Ayurvedic and Unani medicine |
| · Acts as a natural coloring and preservative agent in foods |



GARLIC POWDER

The garlic powder exported from India falls under the category of Dehydrated Garlic Products, and its "type" is primarily defined by its particle size (mesh size) and quality grade.

Dehydrated Garlic Powder types:

Fine Powder (80-120 Mesh), Coarser Powder (60-80 Mesh).

Indian exporters also offer other dehydrated garlic forms which are essentially different stages of grinding/cutting, but are often requested alongside the powder:

Variety Of Powder:

Variant / Grade	Distinctive Characteristic(s)
A-Grade Dehydrated Garlic Powder	Higher quality; expected low moisture, better color, aroma, minimal foreign matter. Typically used in food processing, seasoning mixes.
B-Grade / C-Grade	Lower cost; might have slightly higher moisture, less intense aroma, possibly more coarse grind. Used for less demanding applications. E.g. "C Grade Dehydrated Garlic Powder" listings.
Fine vs Coarse Powder	Mesh or grind size varies. Some exporters supply very fine powders (say ~80-100 mesh), others more coarse.
Organic vs Conventional	Some garlic powder is certified organic; others are conventional. Organic often fetches premium, and needs specific certifications.
Dehydrated / Dried Garlic Powder vs Freshly Processed	The powder is made from garlic cloves that are dehydrated / dried first. The drying method (sun-drying, mechanical dehydration, sometimes low-temperature drying) may affect color, flavor.
Toasted / Roasted Garlic Powder	Some exporters mention "toasted" or "roasted" garlic powder (with slightly different flavor / color) although this seems less common

Physical Properties:

- **Appearance:** Fine, free-flowing powder
- **Color:** Off-white to pale yellow
- **Aroma:** Strong, pungent, characteristic garlic smell
- **Taste:** Sharp, spicy, and slightly sweet

Chemical Properties:

- Moisture contents ≤ ~5-6%
- Total ash contents ≤ ~4% (dry basis)
- Acid-insoluble ash ≤ ~0.5%
- Hot water insoluble matter ≤ ~20%



GINGER POWDER

The ginger powder exported from India, often referred to as Dry Ginger Powder or Dehydrated Ginger Powder, is primarily classified based on its mesh size and quality specifications.

Primary Export Form: Fine Powder (Mesh Size)

Standard Fine Powder (80 - 100 Mesh)

Extra Fine Powder (100 - 120 Mesh)

Special Powder Types:

Primary Export Form: Fine Powder (Mesh Size)

Standard Fine Powder (80 - 100 Mesh)

Extra Fine Powder (100 - 120 Mesh)

Special Powder Types:

- **Organic Ginger Powder:** Certified by international bodies (like NPOP, NOP, or EU organic standards) as being free from pesticides and chemical treatments.
- **Steam Sterilized Powder:** A treatment process used to significantly reduce the Total Plate Count (TPC) and other microbes, meeting the strict import requirements of developed countries
- **Spray Dried Ginger Powder:** A water-soluble powder form (different from regular ground ginger powder) used primarily in beverages, flavorings, and industrial applications.

Variety Of Powder:

1. Premium Grade / Food-grade Fine Powder,
2. Regular Grade,
3. Industrial / Bulk Grade,
4. Organic Ginger Powder,

Physical Properties:

· Appearance: Fine, free-flowing powder
· Color: Light yellow to pale brown
· Aroma: Warm, spicy, characteristic ginger fragrance
· Taste: Pungent, slightly sweet, and warming

Chemical Properties:

· Moisture Content: Max 8–10%
· Ash Content: Max 6–7%
· Volatile Oils: 1–3% (responsible for aroma & flavor)
· Active Compounds: Gingerol, shogaol, and zingerone (responsible for pungency and medicinal)
· No artificial additives or colors



LEMON POWDER

Premium quality, free-flowing powder made from the finest, fresh lemons. The product is manufactured using a [Spray Drying/Dehydration] process to effectively remove moisture while retaining the natural, tangy flavor, aroma, and beneficial nutrients of fresh lemon. It serves as a convenient, shelf-stable, and concentrated alternative to fresh lemon juice and zest

Type / Variant	Key Characteristics / Use Case
Straight Lemon Powder (from whole lemon or peel)	Powder made from whole lemon (peel + pulp) or mostly peel; used for seasonings, flavoring food, seasoning mixes.
Lemon Peel Powder	Mostly peel; often dried or spray-dried peel, with stronger aroma, more essential oil, used for flavor / fragrance applications.
Spray-dried Lemon Juice or Lemon Extract Powder	Lemon juice/extract processed (spray drying) to powder form; soluble powders for drinks, edibles, etc. These dissolve more easily.
Lemon Flavor / Instant Drink Mix Powders	Lemon powder used as flavoring in instant mixes (e.g. lemonade mixes, beverage powders), often combined with sugar, citric acid, flavor enhancers, preservatives. (These are not pure lemon powder, but lemon-based powders).
Organic Certified Lemon Powder	Exported with organic certification; more premium markets. (While I didn't find many specific export listings clearly labelled "organic lemon powder", organic is a common variant in fruit/vegetable powder exports.)

· **Appearance:** Fine, free-flowing, yellowish powder with a fresh lemon aroma.

· **Taste/Flavor:** Strong lemon flavor, slightly tangy with a characteristic citrus taste.

· **Form:** Powder (can be coarse or fine, depending on processing).

Ingredients: 100% Lemon (Dehydrated and powdered form).

· **Additives:** None (unless specified, like anti-caking agents, which should be food-grade and within allowed limits).

Physical Properties:

· **Color:** Bright yellow to light yellow (may vary slightly based on drying method).

· **Texture:** Fine powder with no visible lumps (if clumping occurs, ensure anti-caking agents are used).

· **Granulometry:** ≤ 100 microns (to maintain a fine powder form).

· **Bulk Density:** 0.5 - 0.7 g/cm³ (varies based on moisture content and processing method).

· **Taste:** Fresh, tart lemon flavor with no off-flavors or rancid taste.



DRUMSTICK POWDER

Drumstick powder (also known as Moringa powder) is a popular product due to its numerous health benefits and versatility in food, beverage, and wellness applications. When exporting drumstick (Moringa) powder, it is essential to clearly define its specifications to meet both regulatory standards and consumer expectations.

Variety Of Drumstick Powder:

Type / Grade	Key Characteristics / Distinction
Moringa Leaf Powder (Fine / Standard)	Powder made from mostly or entirely leaves. Dried (shade-dried or air-dried), then ground. Fineness, moisture content, and color (green) matter. Used in health-foods / nutraceuticals.
Organic Leaf Powder	Certified organic (e.g. NPOP, USDA Organic etc.). Usually with higher scrutiny on pesticide residues, clean drying, traceability. Mediconda Nutrients did "organic drumstick powder" export.
Dehydrated Drumstick Powder	This means the product is dehydrated to reduce moisture, increasing shelf life. Often called "dehydrated drumstick powder" in listings. Eg. Mevive International Foods in Coimbatore.
Pod Powder / "Drumstick Pod Powder"	Some exporters use drumstick pods (or part of pods) to make powder. The HS code entries show "Killi Drumstick Pod Powder" etc.
Leaf + Stem / Mixed Leaf Powder	Some powders include leaves + small stems for bulk/standard grade powders (less premium than pure leaf). While not always clearly labelled, "leaf powder" vs "leaf + stem" sometimes appears in descriptions. (Implicit in some "leaf" vs "herbal powder" vs "mixed powder" listings).
Herbal / Nutraceutical Grade	Higher standard powders meant for health supplements, herbal medicine, etc., with finer mesh, low moisture, higher standard testing (microbial, heavy metals). Export-oriented.
Bulk / Industrial Grade	Larger bag/pack sizes, decent but not necessarily highest colour or aroma; used in food processing, or for blending. Likely coarser or mixed. Some suppliers list "A Grade" vs "standard" for bulk.

Description:

· Appearance: Fine, greenish powder with a strong, earthy aroma and taste typical of moringa.
· Taste/Flavor: Slightly bitter, earthy, and fresh flavor.
· Form: Powder (fine ground from dried moringa leaves).
Ingredients:
· 100% Moringa leaf powder (without additives, preservatives, or fillers).
· Additives: None (unless specified, like anti-caking agents which should be food-grade and within permissible)

Physical Properties:

· Color: Greenish, due to chlorophyll content.
· Texture: Fine powder with no lumps (unless anti-caking agents are used).
· Granulometry: ≤ 100 microns (fine powder for easy mixing).
· Bulk Density: 0.4 - 0.6 g/cm ³ (depends on moisture and processing methods).
· Taste: Earthy, with slight bitterness and a characteristic green vegetable flavor.



CUMIN POWDER

Cumin powder is widely used in culinary applications due to its distinctive, aromatic flavor and its extensive use in spice blends, cooking, and even traditional medicine. When exporting cumin powder, it is crucial to ensure that the product adheres to the appropriate specifications to meet food safety standards, satisfy customer expectations, and comply with international regulations.

Variety of Cumin Powder: Common (Brown) Cumin, Black Cumin, Nigella / Kalonji

Variant / Grade	Distinguishing Features / What Makes It Different
Conventional / Standard Cumin Powder	Regular export grade, non-organic. Basic cleaning (removal of foreign matter), typical mesh size (as demanded by buyer), standard volatile oil content. For general culinary use. Example export specs: moisture \leq ~10-12 %, volatile oil ~1
Premium / High Purity / Cleaned Powder	Higher purity (lower admixture, better seed cleaning, maybe Sortex / machine cleaned), better volatile oil content, finer mesh, better colour and aroma. Export-quality powder for markets that require higher standards.
Organic Certified Cumin Powder	Grown under organic agriculture standards (such as NPOP or other recognized schemes), with stricter pesticide residue, heavy metal, etc., requirements. Exported to premium markets (EU, USA etc.).
Fineness / Mesh Size Variants	Exporters offer different mesh sizes (e.g. 40 mesh, 60 mesh, 80 mesh etc.), depending on buyer requirement or end use. Finer mesh gives smoother texture, possibly more aroma release. For example, IndianSpiceTrader says cumin powder export mesh sizes of 40, 60, 80 mesh.

Description:

· Appearance: Fine, brownish-yellow powder with a distinctive, earthy, and slightly peppery aroma.
· Taste/Flavor: A warm, earthy, slightly bitter flavor with a touch of citrus, characteristic of cumin.
· Form: Powder (ground from dried cumin seeds).
Ingredients:
· 100% Cumin (Ground from dried seeds).
· Additives: None (unless specific anti-caking agents are added, which must be food-grade and comply with local regulations).

Physical Properties:

· Color: Light brown to yellow-brown (depending on the source and processing).
· Texture: Fine powder (with no lumps, if properly stored and processed).
· Granulometry: \leq 100 microns (a fine, smooth powder to easily blend into recipes).
· Bulk Density: 0.5 - 0.7 g/cm ³ (can vary based on moisture content).
· Taste: Earthy and aromatic with a slightly bitter flavor, characteristic of cumin.





ONION POWDER

Onion powder is one form; in addition there are various dehydrated onion forms.

1. White Onion Powder / Dehydrated White Onion

2. Red / Pink Onion Powder / Dehydrated Red Onion

Type / Variant	Key Features / What Distinguishes It
White Onion Powder (Dehydrated White Onion Powder)	Made from white onion varieties. Often very light yellow to pale in color. Lower pigmentation. Sometimes preferred where a less intense onion colour is wanted. Usually fine grade.
Red/Pink Onion Powder / Dehydrated Pink or Red Onion Powder	From red or pink onion varieties. Has stronger colour/flavour, more pigment, perhaps slightly sharper taste/aroma. Sometimes labelled “natural dehydrated pink onion powder.”
Standard / Food Grade Onion Powder	Regular import-export “standard” powder – acceptable purity, moisture content, typical grind size. Not premium or super-fine; used for common culinary applications.
Premium / A-Grade Onion Powder	Higher quality: better cleaning, less foreign matter, better colour, perhaps higher flavour/aroma retention, finer grind/sieving. Certifications may include APEDA, HALAL, etc.
Mesh / Fineness / Particle Size Variants	Different export orders require different particle sizes / mesh. E.g., some listing “100-200 mesh” etc. Finer mesh gives smoother texture and more rapid flavour release.
Organic or Natural Processing Types	Some powders may be “naturally dehydrated”, “air dried”, or labelled “natural”. Also organic certification may be involved in some export products.
Flavour / Aroma Emphasis Types	Some products are optimized for flavour aroma, less for colour; others are optimized for colour (especially red/pink powders). These distinctions are driven by market need.

Physical & Chemicle Propertis:

Parameter	Typical Specification
Product Name	Dehydrated Onion Powder
Type	White Onion Powder / Red Onion Powder (depending on variety)
Appearance	Fine, dry powder, free-flowing
Color	White to off-white (white onion); pinkish to light brown (red onion)
Flavor / Aroma	Characteristic pungent onion aroma; no off-odors
Mesh Size (Particle Size)	80 to 100 mesh (sometimes 100–120 mesh for finer grade)
Moisture Content	≤ 5–6%
Total Ash	≤ 4%
Acid-Insoluble Ash	≤ 0.5%
Volatile Oil	0.1% – 0.3% (optional, indicates aroma strength)
Foreign Matter	Absent
Additives / Preservatives	None (typically no artificial color or preservatives)





CORIANDER POWDER

Coriander Powder is a ground spice obtained from dried *Coriandrum sativum* seeds. It is light to dark brown, aromatic, and used globally for culinary and medicinal purposes.

Variety Of Coriander Powder:

Variant / Grade	Key Features / What Distinguishes It
Standard / Regular Grade	Basic ground coriander powder made from commonly available coriander seed. Acceptable purity, aroma, moisture etc. Used in day-to-day culinary applications. Example specs: moisture \leq ~10 %, foreign matter \leq ~0.5 % etc.
Premium / Cleaned Grade	Higher quality seeds, more cleaning (machine-cleaned, removing husk or discoloured seeds), good volatile oil content, maybe better colour and aroma, finer mesh / more uniform grind.
Organic Coriander Powder	Certified organic (NOP or equivalent), grown and processed under standards limiting pesticide residue, strict hygiene. Exported to premium / health food / EU / US markets.
Variety / Seed Grade-Based Types	Coriander seed varieties (Badami, Eagle, Single Parrot, Double Parrot etc.) are sometimes used to distinguish powder made from higher aroma / better seed types. Powder from more aromatic seed varieties can fetch premium.
Mesh / Fineness Variants	Exporters supply different grind fineness (mesh sizes) depending on use-case / market. Finer powders for blended spices, food processors; coarser for local use or cheaper grades.
Colour / Aroma Emphasis Types	Some powders focus on retaining more aroma, fresher/light colour (light brown / golden). Controlled drying & grinding to reduce overheating that can darken powder. Sometimes labelled "aromatic", "fresh", etc.

Physical Properties:

· Appearance: Fine powder, light brown to yellowish-brown
· Flavor: Mild, citrusy, slightly sweet and spicy
· Aroma: Characteristic of coriander, fresh and pleasant
· Mesh Size: Typically 80–100 mesh
· Raw Material: Dried coriander seeds (<i>Coriandrum sativum</i>)

Microbiological Standards:

Microorganism	Limit
Total Plate Count	\leq 500,000 cfu/g
Yeast & Mold	\leq 2,000 cfu/g
E. coli	Absent in 1g
Salmonella	Absent in 25g
Staphylococcus aureus	\leq 100 cfu/g



SUGAR POWDER

Powdered sugar is a finely ground white sugar mixed with a small quantity of anti-caking agent (usually starch) to prevent clumping. It is used primarily in bakery, confectionery, and food processing industries.

Variety Of Sugar Powder:

Type / Name	What It Means / Where It's Used / Distinctive Features
White / Refined Sugar	Chemically pure sucrose sugar, refined to highest clarity / whiteness. Used in food, beverages, industrial processing. Often in crystalline form, but "powder" forms (e.g. icing sugar) are under speciality sugar list.
Raw Sugar	Less refined, more molasses content; coarse crystalline sugar. Usually less processed. Exported under HS 1701 etc.
Organic Sugar	Sugar grown and processed under organic certification (APEDA-certified). This includes cane sugar that is declared organic. Organic sugar is given special permission in export policy and sometimes exempted from certain restrictions.
Pharmaceutical-Grade Sugar	Sugar that meets pharmacopeial standards (IP/BP/USP/EP/JP etc.), or Analytical Reagent / Laboratory Reagent (AR/LR) sugar. Used in pharmaceutical / analytical / laboratory uses.
White / Refined Sugar	Chemically pure sucrose sugar, refined to highest clarity / whiteness. Used in food, beverages, industrial processing. Often in crystalline form, but "powder" forms (e.g. icing sugar) are under speciality sugar list.

Physical Specifications:

· Appearance: Fine white powder	· free from lumps
· Odor & Taste: Sweet	· characteristic of refined sugar
· Texture: Smooth	· uniform particle size
· Additives: May contain edible starch (e.g.	· corn starch) to prevent caking

Microbiological Standards:

Microorganism	Limit
Total Plate Count	≤ 500 cfu/g
Yeast & Mold	≤ 100 cfu/g
E. coli	Absent in 1g
Salmonella	Absent in 25g
Staphylococcus aureus	≤ 100 cfu/g



MILK POWDER

Milk powder is a dehydrated dairy product made by evaporating milk to dryness, widely used in bakery, confectionery, food manufacturing, infant nutrition, and household consumption.

Cow Milk & Buffalo Milk Powder

Types of Milk Powder: Skimmed Milk Powder (SMP)
Whole Milk Powder (WMP)
Fat-Filled Milk Powder (FFMP)

Physical Specifications:

· Appearance: Uniform, free-flowing powder without lumps
· Color: White to light cream
· Odor & Taste: Pleasant, clean, typical of milk
· Solubility: Completely soluble in water
· Processing: Spray-dried or roller-dried from pasteurized milk

Chemical Properties:

Parameter	Limit
Moisture	≤ 5.0%
Milk Fat	≤ 1.5%
Protein (N × 6.38)	≥ 34.0%
Lactose	≥ 50.0%
Total Ash	≤ 8.2%
Titrateable Acidity	≤ 0.15% (as lactic acid)

Microbiological Standards:

Microorganism	Limit
Total Plate Count	≤ 50,000 cfu/g
Coliforms	≤ 10 cfu/g
Yeast & Mold	≤ 100 cfu/g
E. coli	Absent in 1g
Salmonella	Absent in 25g
Staphylococcus aureus	≤ 100 cfu/g
Listeria monocytogenes	Absent in 25g





ONION (dried)

Physical & Quality Specifications:

·Variety: Red onions (most exported), white and yellow varieties also available



·Size Grades: Small: 25–40 mm

Medium: 40–60 mm

Large: 60–80 mm

Extra Large: >80 mm

Varieties for Export:

Red Onion: Deep red skin with white flesh and red rings; strong flavor.

White Onion: White skin and flesh; mild and sweet flavor.

Yellow Onion: Brownish-yellow skin; balanced flavor, ideal for cooking.

Pink Onion: Light pink skin; mildly pungent and crispy texture.

Shape: Round to oval

Neck: Well dried and closed

Skin: Dry, intact, and free from damage

Color: Deep red to purplish-red (for red onions)

Defects: Free from sprouting, rotting, cuts, and sunburn

Pungency: High (especially for Nashik and Gujarat varieties)



Chemical & Residue Standards:

· **Moisture Content:** ≤ 85%

· **Pesticide Residue:** Must comply with importing country's MRLs (Maximum Residue Limits)

· **Heavy Metals:** Within Codex Alimentarius limits





GARLIC (dried)

Variety Of Garlic:

- 07032000 – Garlic, fresh or chilled
- 07129020 – Dehydrated garlic powder
- 07129030 – Dehydrated garlic flakes
- 07129040 – Dried garlic pieces / dried garlic
- 20019000 – Including garlic sauce / paste / prepared garlic products



Physical Specifications:

· Variety: White garlic (most preferred for export), also available in pink and purple-skinned varieties
· Bulb Size Grades:
o Small: 25–35 mm
o Medium: 35–45 mm
o Large: 45–55 mm
o Extra Large: >55 mm
· Shape: Round to slightly flattened
· Color: White to creamy white skin
· Clove Count: 8–20 cloves per bulb depending on variety
· Firmness: Hard, compact bulbs
· Skin: Dry, intact, papery outer skin
· Defects: Free from sprouting, rotting, mold, and mechanical damage



Chemical Properties:

Parameter	Acceptable Limit
Moisture Content	≤ 65%
Total Ash	≤ 1.0%
Acid Insoluble Ash	≤ 0.1%
Volatile Oil	≥ 0.25 ml/100g
Allicin Content	≥ 4.5 mg/g



COCONUT

- **Dehusked Mature Coconut** – Commonly exported for food processing and oil extraction.
- **Semi-Husked Coconut** – Popular for fresh consumption in Asian and Middle Eastern markets.
- **Tender Coconut (Green)** – Exported for its sweet water and soft pulp.
- **Copra** – Dried kernel used for coconut oil extraction.
- **Desiccated Coconut** – Finely grated, dried white meat for bakery and confectionery industries.

Physical Specifications:

• Type: Mature, semi-husked coconut
• Weight per Nut: 500g to 700g (standard export grade)
• Size: Medium to large, uniform
• Shell: Hard, intact, free from cracks
• Husk: Semi-husked (outer husk partially removed)
• Meat: Thick, firm, white
• Water Content: Minimal (mature coconuts)
• Defects: Free from mold, sprouting, insect damage, or decay

Chemical Properties:

Parameter	Acceptable Range
Moisture Content	≤ 52%
Oil Content	≥ 35% (dry basis)
pH Level	5.5–6.5
Total Solids	≥ 45%

These values ensure freshness, oil yield, and shelf stability.





SUGAR

Types of Sugar for Export:

- Refined White Sugar (ICUMSA 45) – Highly refined, pure white, used in food and beverage industries.
- White Crystal Sugar (ICUMSA 100–150) – Standard grade for general use and household consumption.
- Raw Brown Sugar (ICUMSA 600–1200) – Lightly refined, retains some molasses, used in processing.
- Organic Cane Sugar – Produced from organically grown sugarcane, without chemical processing.

Type / Category	What It Means / Distinguishing Features
Raw Cane Sugar	Less refined sugar (crude sugar from cane). These are typically used or allowed to be exported under TRQ schemes etc.
Refined Sugar	Fully processed sugar with high purity, whiteness etc. Often a distinct category in export quotas / policy.
Specialty Sugar	This covers sugar forms that are not entirely “plain sugar” – for example, sugar with some added ingredient, specialty processing, etc. The trade notices refer to “raw, refined and specialty sugar” being included in quota allocations.
Sugar Containing Products	Products which include sugar, or sugar in formulations (for example, sugar + other ingredients) can also fall in export quota / policy definitions.

Physical & Chemical Specifications

Parameter	Standard Requirement
Appearance	White crystalline powder
Odor & Taste	Sweet, odorless
Moisture Content	≤ 0.5%
Sucrose Content	≥ 99.8%
Ash Content	≤ 0.05%
Coloring Matter	Absent
Conductivity Ash	≤ 0.03%
Extraneous Matter	≤ 0.1%
Solubility	Completely soluble in water



JAGGERY

Natural Cane Jaggery (Gur) is a traditional, unrefined natural sweetener made from concentrated sugarcane juice. It is produced without the use of chemicals, preservatives, or synthetic additives, making it a healthy and eco-friendly alternative to refined sugar. Our jaggery is carefully processed and hygienically packed to preserve its natural taste and nutritional value. It meets international food safety standards and is suitable for use in a variety of food products and beverages.

Type / Variant	Distinguishing Features
Cane Jaggery (Solid Blocks / Cubes / Balls etc.)	Jaggery made from sugarcane juice, in solid form (blocks, cubes, balls). Typical form for many export shipments
Powder / Granular Jaggery	Finely granulated or powdered form; easier to use in food processing or retail packs. Some exported jaggery is in powder/granulated form.
Organic / Chemical-Free Jaggery	Jaggery produced with organic methods (no added chemicals), often with certifications. These are marketed for higher-end or health-food exports.
Raw Cane Jaggery	Less refined, minimal processing, retains more of natural molasses / colour flavour. Often closer to traditional “gur” form.
Palmyra Jaggery	Made from sap of Palmyra palm (rather than sugarcane), different flavour / consistency. Exported under the jaggery category.
Regional / GI-Tagged Jaggery Varieties	For example, <i>Kolhapur jaggery</i> (Maharashtra) is GI-tagged; “Kolhapuri gur” forms a distinct regional type known for flavour and colour.
Flavoured or Masala Jaggery	Some exporters include variants with added flavour / regional masala / spices, or colour differences (“yellow/golden jaggery”, “dark jaggery”) for certain markets.

Physical Specifications:

· Form: Solid blocks or cubes (also available in powder or granules)
· Color: Golden yellow to dark brown (depends on cane variety and processing)
· Texture: Firm, non-sticky, crystalline or smooth
· Taste: Sweet, slightly earthy, characteristic of sugarcane
· Odor: Pleasant, natural aroma of cane juice
· Defects: Free from mold, fermentation, insect damage, and foreign matter

Chemical Properties:

Parameter	Acceptable Range
Moisture Content	≤ 7.0%
Sucrose Content	≥ 70–80%
Reducing Sugars	≤ 10–15%
Total Ash	≤ 2.5%
Acid Insoluble Ash	≤ 0.5%
Sulphur Dioxide (SO₂)	≤ 70 ppm
pH Level	5.5–6.5



100% Chemical-Free, Non-GMO Product



HONEY

Our Natural Honey is 100% pure and unadulterated, collected from the finest floral sources by skilled beekeepers. It is cold-filtered and minimally processed to retain its natural enzymes, aroma, and nutritional properties. Rich in antioxidants, vitamins, and minerals, it is a healthy natural sweetener widely used in food, beverages, and health products.

The honey is free from added sugars, artificial colors, or preservatives and complies with international food safety standards.

Physical & Organoleptic Specifications:

• Appearance: Clear, viscous liquid or crystallized form
• Color: Light amber to dark brown (varies by floral source)
• Odor & Taste: Pleasant, characteristic of honey
• Texture: Smooth, free from foreign particles or fermentation

Chemical Specifications (per Codex & EIC)

Parameter	Acceptable Range
Moisture Content	≤ 20%
Reducing Sugars (Glucose + Fructose)	≥ 65%
Sucrose Content	≤ 5%
Acidity (Free Acid)	≤ 50 meq/kg
Hydroxymethylfurfural (HMF)	≤ 40 mg/kg
Diastase Activity	≥ 8 DN (Schade units)
Electrical Conductivity	≤ 0.8 mS/cm (for blossom honey)

These values ensure freshness, purity, and compliance with international standards.

Microbiological Standards:

Microorganism	Limit
Total Plate Count	≤ 10,000 cfu/g
Yeast & Mold	≤ 100 cfu/g
E. coli	Absent in 1g
Salmonella	Absent in 25g
Clostridium botulinum	Absent



CLARIFIED BUTTER (Ghee)

Pure Desi Ghee (Clarified Butter) is a premium-quality dairy product made by slow heating butter or cream to remove milk solids and moisture, leaving behind pure golden fat. Our ghee is prepared from fresh, high-quality milk sourced from healthy cows/buffaloes. It is 100% natural, chemical-free, and free from preservatives or artificial coloring.

Verity of Clarified Butter:

Variant / Grade	Key Features / What Makes It Distinct
Pure / Standard Ghee	The basic dairy-ghee made from butter-cream / milk fat, generally purified and packaged. Usually the most widely exported type.
Cow Ghee	Ghee made specifically from cow's milk / cow butter-fat. Sometimes labelled "desi cow ghee". Color, aroma differ. Exporters often highlight
Bulk / Industrial Packaged Ghee	Large size tins / drums / bulk packaging for industrial / food processing use. E.g. exporters listing "Ghee 200ML PET Jar", "Cow Ghee packing in large
A2 / Grass-fed / Premium Ghee	Though less clearly documented in APEDA's published material, exporters do offer "premium / organic / grass-fed" / "A2 cow" labels, especially for
Flavoured or Processed Ghee Variants	Some product listings combine ghee in "ghee flavour" or used in food preparations. Also, "food preparations with ghee" are exported (i.e. sweets
Packaged / Retail Packs vs Bulk	Retail packs (small jars, tins) aimed at end consumers, vs bulk quantities for trade / food service. Export listings often distinguish by pack size.

Physical Specifications:

- | |
|-------------------------------------------------------------------------------------------------------|
| · Appearance: Uniform, golden yellow to pale yellow (cow ghee); white to creamy (buffalo ghee) |
| · Texture: Smooth, grainy or semi-solid depending on temperature |
| · Odor & Flavor: Pleasant, nutty, characteristic of clarified butter |
| · Melting Point: 28–30°C |
| · Smoke Point: ~250°C (ideal for cooking) |



These values ensure purity, shelf stability, and compliance with international norms



TURMERIC FINGER

Our turmeric is sourced directly from trusted farmers and naturally sun-dried to preserve its purity, aroma, and high curcumin content. It is 100% natural and free from artificial color, additives, or preservatives. Turmeric is valued globally as a spice, food colorant, and ingredient in cosmetics and Ayurvedic medicine.

Variety / Name	Region	Distinguishing Features / Use
Alleppey Finger	Kerala	Deep yellow to orange colour, good curcumin, more oily, preferred for high colour and aroma.
Erode (Fingers)	Tamil Nadu	Bright yellow, good clean fingers, appreciated in both domestic and export markets. GI tagged.
Salem	Tamil Nadu	Another major variety, similar region to Erode, used in many export shipments.
Rajapuri (Sangli / Maharashtra)	Maharashtra	Has reputation for flavour, aroma; fairly sturdy fingers; exported widely. Rajapuri is often considered under "Sangli Turmeric".
Nizamabad Bulb / Finger	Andhra Pradesh / Telangana	These are bulbous types (bulb + fingers), moderate curcumin content, major exported type.
Lakadong	Meghalaya	Known for very high curcumin content (~7-12%), aromatic, premium variety. Often sought after for medicinal / nutraceutical use.
Vasmat Haldi	Maharashtra (Marathwada region)	Recently GI tagged; exported, valued for its regional character & flavour.
Waigaon Turmeric	Maharashtra	Also a GI-tagged variety; exported, valued for regional traits.
Kandhamal Haladi	Odisha	An indigenous variety with flavour/aroma, also GI-tagged; used in various markets

Physical Specifications:

• Form: Whole, dried rhizomes (fingers)
• Color: Bright yellow to orange-yellow
• Length: 3–7 cm (varies by variety)
• Shape: Cylindrical, slightly curved
• Texture: Hard, dry, free from mold or decay
• Odor: Characteristic earthy aroma
• Defects: Free from insect damage, foreign matter, and sprouting

Microbiological Standards:

Microorganism	Limit
Total Plate Count	≤ 500,000 cfu/g
Yeast & Mold	≤ 2,000 cfu/g
E. coli	Absent in 1g
Salmonella	Absent in 25g
Staphylococcus aureus	≤ 100 cfu/g





UNSHELLED PEANUT

Unshelled peanuts, also known as in-shell groundnuts, are the whole dried fruits of the peanut plant with their natural shells intact. They are harvested, cleaned, and sun-dried to preserve freshness and natural flavor.

Our Varieties for Export:

- Java Type (Spanish Type): Small, round, light pink kernels with thin shells; high oil content.
- Bold Type (Virginia Type): Larger, oval kernels with thick shells; ideal for roasting and snacking.
- Runner Type: Medium-size kernels with uniform growth; preferred in Western markets.

- Our Variety Available : **Kadiri-2, Kadiri-3, BG-1, BG-2, Kuber, GAUG-1, GAUG-10, PG-1, T-28, T-64, Chandra, Chitra, Kaushal, Parkash, Amber, etc...**

Physical & Chemical Specifications:

Product Type	Unshelled / In-shell Peanuts
Shell Color	Light brown to tan
Kernel Color	Light pink to reddish-brown (varies by variety)
Count per Ounce	25/30, 30/35, 35/40, 40/50
Admixture	≤ 1%
Foreign Matter	≤ 0.5%
Moisture Content	≤ 8%
Oil Content	40 – 48%
Damaged Pods	≤ 2%
Split / Broken Pods	≤ 2%
Aflatoxin (B1 + B2 + G1 + G2)	≤ 4 ppb (as per EU Standards)
Free Fatty Acid (as Oleic Acid)	≤ 1.0%
Purity	≥ 99%
Shelf Life	9 – 12 months (in cool, dry conditions)
Origin	India (Gujarat, Rajasthan, Andhra Pradesh, Tamil Nadu, Karnataka)



Applications:

- Used for roasting and direct consumption
- Raw material for edible oil extraction
- Animal feed and seed propagation
- Ingredient for snack and confectionery industries



Packaging Options: 20 kg / 25 kg / 40 kg / 50 kg Jute or PP Bags

SHELLED PEANUT

Shelled peanuts (groundnut kernels) are the dehulled seeds of the peanut plant, carefully processed to ensure high purity and quality. Indian peanuts are renowned globally for their uniform kernel size, high oil content, crunchy texture, and long shelf life.

Our Varieties for Export:

- Java Type (Spanish Type): Small, round, light pink kernels with thin shells; high oil content.
- Bold Type (Virginia Type): Larger, oval kernels with thick shells; ideal for roasting and snacking.
- Runner Type: Medium-size kernels with uniform growth; preferred in Western markets.

<u>Our Variety Available :</u>	Kadiri-2, Kadiri-3, BG-1, BG-2, Kuber,	GAUG-1, GAUG-10, PG-1	T-28, T-64, Chandra, Chitra,	Kaushal, Parkash, Amber, etc...
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Quality Parameters:

Attribute	Specification
Moisture	Max 6–7%
Admixture	Max 1% or NIL
Oil Content	48–52%
Aflatoxin (B1+B2+G1+G2)	<4–5 ppb (TLC method) or as per destination
Foreign Matter	NIL or ≤ 0.5%
Imperfect Kernels	Max 1%
Molds & Insects	NIL
Cleaning	Sortex cleaned, machine cleaned
Cultivation	Natural, Conventional, Organic

Nutritional Value (per 100 g):

Nutrient	Value
Energy	567 kcal
Protein	25.8 g
Carbohydrates	16.1 g
Total Fat	49.2 g
Fiber	8.5 g
Calcium	92 mg
Iron	4.6 mg
Vitamin E	8.3 mg

Packaging Options: 20 kg / 25 kg / 40 kg / 50 kg Jute or PP Bags

RICE

Indian rice seeds are known for their superior grain quality, resistance to pests and diseases, adaptability to varied climates, and high productivity. The seeds are available in both hybrid and traditional varieties, suited for diverse soil and climatic conditions.

Variety Of Rice Seed: Basmati & Non-Basmati

- Basmati 217 Rice
- Basmati 370 Rice
- Basmati 1121 Rice
- Basmati 1609 Rice
- Golden Sella Basmati
- Basmati 1637 Rice
- Basmati 1509 Rice
- Sona Masoori Rice
- Sarbati Basmati Rice
- White Sella Basmati
- Pusa Basmati 1718
- Pusa Basmati 1692
- Pusa Basmati 1728
- Idly Rice
- Pusa 1401
- Pusa 1460
- IR 64 Rice
- Ponni Rice

Physical Specifications:

Parameter	Specification
Seed Type	Clean, whole paddy or milled seed
Seed Size	Uniform size, free from broken grains
Color	Typical of the variety
Odor & Flavor	Fresh, characteristic of rice seed
Purity	≥ 99.0%

Quality Parameters:

Parameter	Specification
Germination Percentage	≥ 85% (for seed intended for sowing)
Moisture Content	≤ 12.5%
Foreign Matter	≤ 1.0%
Broken / Damaged Seeds	≤ 3.0%
Weed Seeds	≤ 0.1%
Seed Health	Free from seed-borne diseases
Test Weight	≥ 650 kg/m ³

Microbiological & Chemical:

Parameter	Specification
Total Plate Count	≤ 10,000 cfu/g
Yeast & Mold	≤ 500 cfu/g
Coliforms	≤ 100 cfu/g
Salmonella	Absent

Packaging Options: 20 kg / 25 kg / 40 kg / 50 kg Jute or PP Bags

CUMIN SEED

Cumin (*Cuminum cyminum*) is one of the most valued spices of India, recognized globally for its distinct aroma, warm earthy flavor, and rich essential oil content.

Variety Of Cumin Seeds: Seed Quality vs Regular Quality (HSN-09093121.)&(HS Code 09093129),
Black Cumin (HSN-09093111),
Whole vs Crushed / Ground,
RZ-19, RZ-209, RZ-223, RZ-445, GC-1, GC-2, GC-3, GC-4 etc.

Geographical / Market Quality Grades:

Singapore Quality- cumin seed (higher cleanliness / uniformity)

Europe Quality- cumin seed (often larger seed size, uniform color, low admixture)

Gulf Quality – another market category.

Organic / White Cumin – “white cumin seeds” or organic cumin are also exported

Physical & Chemical Specifications:

Parameter	Specification
Type	Whole Dried Cumin Seeds
Purity	≥ 99% / 99.5% / 99.9% (as per buyer)
Admixture	≤ 1%
Moisture Content	≤ 10%
Volatile Oil Content	2.0 – 4.0 ml/100 g
Foreign Matter	≤ 0.5%
Damaged / Discolored Seeds	≤ 1%
Immature / Shrivelled Seeds	≤ 1%
Flavour & Aroma	Characteristic aromatic cumin odor
Color	Brown to yellowish-brown
Shelf Life	12 – 18 months (cool, dry conditions)
Origin	India (Rajasthan, Gujarat, Madhya Pradesh)

Applications:

- **Culinary Uses:** Widely used as a spice in curries, soups, pickles, and spice blends (masalas).
- **Food Processing Industry:** Ingredient in sauces, spice mixes, and flavoring agents.
- **Pharmaceuticals:** Used for its digestive, antioxidant, and anti-inflammatory properties.
- **Cosmetic Industry:** Used in essential oils and herbal formulations.



CHICKPEA BEAN

India is a leading producer and exporter of both Kabuli (white) and Desi (brown) chickpea varieties. The export-quality beans are machine-cleaned, dried, and graded to meet international standards for human consumption and food processing industries

Varieties for Export:

- **Kabuli Chickpeas:** Large, cream-colored beans with smooth skin; mild flavor; used in salads, hummus, and snacks.
- **Desi Chickpeas:** Smaller, darker seeds with rough coat; used in dals, flours, and roasting.

Variety	Type (Desi / Kabuli)	Key features
JG-11 (Desi)	Desi	Common in Andhra Pradesh, used widely; resistant to fusarium wilt.
NBEG-49 (Desi)	Desi	Tolerant to wilt; newer variety in Andhra Pradesh.
PKVK-2 (Kabuli)	Kabuli	Bold seeded; used in Andhra Pradesh.
NBEG-119 (Kabuli)	Kabuli	Large seeded; newer development.
IPC 2010-142 (Kuber)	Desi	Released in 2022; large seed size; resistant to wilt, moderate root rot; good yield.

Physical Specifications:

Parameter	Specification
Seed Type	Whole, clean beans
Color	Creamy white (Kabuli) / Brown (Desi)
Odor & Flavor	Fresh, characteristic chickpea aroma, free
Purity	≥ 99.0%
Uniformity	Uniform size and shape

Quality Parameters:

Parameter	Specification
Moisture Content	≤ 12.0%
Foreign Matter	≤ 1.0%
Broken / Damaged Beans	≤ 3.0%
Admixture	≤ 0.5%
Test Weight	≥ 650 kg/m ³



Packaging Options: 20 kg / 25 kg / 40 kg / 50 kg Jute or PP Bags

SUN FLOWER SEED

Indian sunflower seeds are machine-cleaned, dried, and graded to meet international export standards. They are available in black, striped, and grey varieties and are exported for both edible and industrial uses.

Our Varieties for Export:

- Black Sunflower Seeds: Primarily used for oil extraction
- Striped Sunflower Seeds: Used for snacks and bird feed
- Hybrid Sunflower Seeds: High-yield, disease-resistant varieties for cultivation

Variety	Key Features / Oil Content / Yield etc.
DRSF-108	Released ~2004; ~1200-1400 kg/ha yield; maturing in ~95-100 days; ~37% oil.
DRSF-113	Released ~2007; ~1200-1400 kg/ha; maturity ~90-98 days; oil ~40%.
DRSH-1 (PCSH-243)	Around 2006; ~1300-1600 kg/ha; maturity ~95-105 days; ~40% oil.
SURYA (RVK-72-37)	Suggested for Maharashtra; rainfed yield ~800-1000 kg/ha; maturity ~90-95 days; ~32-35% oil.
KBSH-1	Maturity ~90-95 days; taller plants (~150-180 cm); oil content ~43-45%; good seed yield.
NSFH-9	~85-95 days maturity; ~38-42% oil; plant height ~120-150 cm; yield ~1800 kg/ha average (max higher).
SH-3322	~85-95 days; oil ~40-41%; decent yields.
MSFH-1	Maturity ~95 days; oil ~40%; average yield ~1500-2500 kg/ha.

Physical Specifications:

Parameter	Specification
Seed Type	Whole, clean seeds
Color	Typical sunflower seed color (black, striped, or grey)
Odor & Flavor	Fresh, typical sunflower aroma, free from rancidity
Purity	≥ 99.0%
Uniformity	Uniform size and shape

Quality Parameters:

Parameter	Specification
Moisture Content	≤ 9.0%
Foreign Matter	≤ 1.0%
Broken / Damaged Seeds	≤ 3.0%
Oil Content	40 – 50% (for oilseed)
Test Weight	≥ 600 kg/m ³
Admixture	≤ 0.5%



Packaging Options: 20 kg / 25 kg / 40 kg / 50 kg Jute or PP Bags

SOYBEAN SEED

Soybeans are used for oil extraction, animal feed, and food processing industries, as well as seed propagation. The export-grade soybeans are machine-cleaned, dried, and graded to meet international quality standards.

- Varieties for Export:**
- JS 335, JS 93-05, NRC 37, MACS 1407, RSC 10-46 – widely grown Indian varieties
 - Yellow Soybeans: Preferred for oil and food processing
 - Black Soybeans: Used in health foods and traditional Asian cuisines

Yellow or brown soybeans:

- With brown or dark brown navel
- Kernel content $\geq 95\%$

Green soybeans:

- Green seed coat + kernel content $\geq 95\%$
- Further, by seed-leaf color: (a) green husk & green kernel; (b) green husk & yellow kernel

Black soybeans:

- Black seed coat + kernel content $\geq 95\%$
- Sub-types: black husk & green kernel; black husk & yellow kernel

Other soybeans:

- Seed coat colors like tan, brown, red, or other single colors; or bicolor (if one of the colors is brown or black covering more than half of kernel surface)
- Kernel content $\geq 95\%$

Physical Specifications:

Parameter	Specification
Seed Type	Whole, clean beans
Color	Typical yellow / greenish / black (depending on)
Odor & Flavor	Fresh, typical soybean aroma, free from off-
Purity	$\geq 99.0\%$
Uniformity	Uniform size and shape

Quality Parameters:

Parameter	Specification
Moisture Content	$\leq 13.0\%$
Foreign Matter	$\leq 1.0\%$
Broken / Damaged Beans	$\leq 3.0\%$
Germination Percentage (for seed)	$\geq 80\%$
Oil Content	18 – 22% (for food grade)
Protein Content	35 – 40% (approximate)
Test Weight	$\geq 720 \text{ kg/m}^3$



Packaging Options: 20 kg / 25 kg / 40 kg / 50 kg Jute or PP Bags

CORN (MAIZE) SEED

Corn (*Zea mays*) is one of the world's leading cereal grains, widely cultivated for food, feed, and industrial uses. Indian corn seeds are known globally for their uniform kernel size, high starch content, golden-yellow color, and long shelf life.

Our Varieties for Export:	HS Code	Description
	1005.10.00	Maize (corn), Seed
	1005.9011	Yellow maize (other than seed)
	1005.9019	Maize other than yellow (dent etc.)
	1005.9020	Flint corn (<i>Zea mays</i> var. <i>indurata</i>)
	1005.9030	Popcorn (<i>Zea mays</i> var. <i>everta</i>)
	1005.9090	Other corns not otherwise specified

- Different Varieties :**
1. **Sweet Corn: Madhuri, Priya etc.**
 2. **Popcorn: Amber Pop Corn, VL Pop Corn**
 3. **Baby Corn: Co 1, Him 123, PEHM-1, PEHM-2 etc.**
 4. **Quality Protein Maize: HQPM-1, Shaktiman-1, Shaktiman-2 etc.**
 5. **High Starch: Ganga 111, Histarch, Deccan 103/105, Trishulata etc.**

Physical Specifications:

Parameter	Specification
Seed Type	Clean, whole kernels
Seed Size	Uniform size, typical for variety
Color	Yellow / White / Bi-color (specify)
Odor & Flavor	Typical corn seed odor, free from off-odor
Purity	≥ 99.0%

Microbiological & Chemical:

Parameter	Specification
Total Plate Count	≤ 10,000 cfu/g
Yeast & Mold	≤ 500 cfu/g
Coliforms	≤ 100 cfu/g
Salmonella	Absent
Heavy Metals (Pb, Cd, As)	≤ 0.1 – 0.5 ppm
Pesticide Residues	Must comply with Codex / EU / FDA MRLs



Packaging Options: 20 kg / 25 kg / 40 kg / 50 kg Jute or PP Bags

PEARL MILLET SEED

Pearl Millet (*Pennisetum glaucum*), commonly known as Bajra, is one of the most important and drought-tolerant cereal crops cultivated in India. It is widely grown for human consumption, animal feed, and seed propagation.

Our Varieties :

- Hybrid Bajra Varieties: HHB 67, HHB 223, PHB 2168, GHB 558
- Traditional Varieties: ICTP 8203, WCC 75, ICMV 155
- Grain Types: Bold and light grey / brownish seeds
- **Dhanashakti,**
- **AHB 1200 Fe,**
- **HHB 299,**
- **RHB 233,**
- **HHB 311,**
- **TSFB-17-7,**
- **FBC-16,**
- **TNSC-1**
- **TSFB-18-1,**
- **Giant Bajra,**
- **Raj Bajra Chari-2,**
- **APFB-2, PCB-164,**
- **AVKB-19 (Avika Bajra Chari),**
- **NDFB-2 (Narendra Chara Bajra-2),**

Physical Specifications:

Parameter	Specification
Grain Type	Whole, unbroken kernels
Color	Typical pearl millet color – light brown to grey
Odor & Flavor	Fresh, characteristic millet aroma, free from
Purity	≥ 99.0%
Uniformity	Uniform size and shape

Quality Parameters:

Parameter	Specification
Moisture Content	≤ 12.5%
Foreign Matter	≤ 1.0%
Broken / Damaged Grains	≤ 3.0%
Admixture	≤ 0.5%
Test Weight	≥ 550 kg/m ³
Ash Content	≤ 2.0%

Packaging Options: 20 kg / 25 kg / 40 kg / 50 kg Jute or PP Bags

CASTOR SEED

Castor (*Ricinus communis*) is one of India's leading industrial oilseed crops. Castor seeds are highly valued for their high oil content (up to 48%), used to produce castor oil and its derivatives, which serve multiple industries — pharmaceuticals, cosmetics, lubricants, biodiesel, and more.

Varieties for Export:

H.C-4, "Geeta", "Kranti", GAUCH-1,
 HC-2, "GCH-5", "EB-16A", DCH-177,
 HC-3, GCH-4, "Co.1", DCS-9 – high-yield
 HC-5, GCH-5, "DCH-32", Indian hybrid varieties.
 "Gaucho (Gauch)-4"

Physical Specifications:

Parameter	Specification
Seed Type	Whole, clean, mature seeds
Color	Typical castor seed color: reddish-brown
Odor & Flavor	Characteristic castor seed odor, free from
Purity	≥ 99.0%
Uniformity	Uniform size and shape

Quality Parameters:

Parameter	Specification
Moisture Content	≤ 8.0%
Foreign Matter	≤ 1.0%
Broken / Damaged Seeds	≤ 3.0%
Oil Content (approx.)	45 – 55% (for oil extraction)
Test Weight	≥ 600 kg/m ³
Ricin Content	≤ 0.5% (if tested, as ricin is toxic)



Packaging Options: 20 kg / 25 kg / 40 kg / 50 kg Jute or PP Bags

RED KIDNEY BEAN (Rajma)

- Our Varieties for Export:**
- Light Red Kidney Beans – Softer texture, quick cooking
 - Dark Red Kidney Beans – Rich color, firm texture
 - Speckled Kidney Beans (Chitra Rajma) – Light brown with dark streaks, used widely in Indian cuisine

Name	Key Features or Region	Special Traits / Strengths
VL Rajma-125	Uttarakhand Hills (timely sown)	Good seed weight, adapted to hilly & cooler climate; reliable yield.
VL Rajma-63	India, seed listings	Another variety for general rajma cultivation.
PDR-14	Known in seed export listings	Good quality seed type.
HUR-15 (Malviya Rajma-15)	India seed variety	Likely bred for disease resistance or improved productivity.
HUR-137 (Malviya Rajma-137)	Another improved variety in seed lists	Same as above.
Amber	Used / tested in tribal / hilly areas (ASR)	Has good yield, possibly larger bean size.
Utkarsh	Also in trials, export listings	Improved yield, maybe better adaptability.
Arun	Another variety under testing / distribution	Possibly for higher yield in local conditions.
Chintapalle Red Rajma	Tribal / hilly pockets in Alluri Sitarama Raju district, Andhra Pradesh	Smaller bean size, well liked for flavor, relatively shorter maturity (about 80-85 days) and used locally and for trade.

Physical Specifications:

Parameter	Specification
Seed Type	Whole, clean beans
Color	Dark red / maroon typical kidney color
Odor & Flavor	Fresh, characteristic aroma, free from off-
Purity	≥ 99.0%
Uniformity	Uniform size and shape

Quality Parameters:

Parameter	Specification
Moisture Content	≤ 12.0%
Foreign Matter	≤ 1.0%
Broken / Damaged Beans	≤ 3.0%
Admixture	≤ 0.5%
Test Weight	≥ 650 kg/m ³



Packaging Options: 20 kg / 25 kg / 40 kg / 50 kg Jute or PP Bags

GREEN GRAM BEAN (Moong)

Green Gram (*Vigna radiata*) is one of India's most valuable pulses, widely known for its small green seeds, high protein content, and excellent digestibility.

It is consumed both whole and split (moong dal) and is also used for sprouting due to its high nutritional value.

Our Varieties for Export:

- CO 4
- Pusa Baisakhi
- Mohini (also called S-8)
- Jalgaon 781
- Kopergaon
- PS-16
- ML-131, ML-337
- PDM-11
- Khargaon 1
- Krishna 11
- Jawahar 45
- Pant Moong 3
- Pusa 105
- CO 1
- ADT 1
- JGG 1 (Rajendran)
- VBN (GG) 2
- Vamban 1
- PDM-139 ("Samrat PDM-139")

Physical Specifications:

Parameter	Specification
Seed Type	Whole, clean, mature beans
Color	Bright green, typical for green gram
Odor & Flavor	Fresh, typical aroma, free from off-odors
Purity	≥ 99.0%
Uniformity	Uniform size and shape

Quality Parameters:

Parameter	Specification
Moisture Content	≤ 12.0%
Foreign Matter	≤ 1.0%
Broken / Damaged Beans	≤ 3.0%
Admixture	≤ 0.5%
Test Weight	≥ 650 kg/m ³

Microbiological & Chemical:

Parameter	Specification
Total Plate Count	≤ 10,000 cfu/g
Yeast & Mold	≤ 500 cfu/g
Coliforms	≤ 100 cfu/g
Salmonella	Absent
Heavy Metals (Pb, Cd, As)	≤ 0.1 – 0.5 ppm



Packaging Options: 20 kg / 25 kg / 40 kg / 50 kg Jute or PP Bags

BLACK GRAM BEAN (Urad)

Black Gram (*Vigna mungo*) is one of India's most important pulses, known for its high protein content, distinctive flavor, and culinary versatility.

Our Varieties for Export:

ADT 1	APK-1	TBG-104
CO 1	VBN(Bg) 4	GBG-1
KM 1	MDU 1	PU-31
TMV 1	KKM 1	KKM-1
Vamban 1		

Physical Characteristics:

Parameter	Specification
Seed Type	Whole, clean, mature beans
Color	Black or dark brown with white inside
Odor & Flavor	Fresh, typical aroma, free from off-odors
Purity	≥ 99.0%
Uniformity	Uniform size and shape

Quality Parameters:

Parameter	Specification
Moisture Content	≤ 12.0%
Foreign Matter	≤ 1.0%
Broken / Damaged Beans	≤ 3.0%
Admixture	≤ 0.5%
Test Weight	≥ 650 kg/m ³



Packaging Options: 20 kg / 25 kg / 40 kg / 50 kg Jute or PP Bags

PEANUTS OIL

Peanut Oil, also known as Groundnut Oil, is a premium-quality edible oil extracted from selected peanuts. Our oil is 100% pure, chemical-free, and naturally processed to retain its nutritional value, aroma, and taste. It has a high smoke point, making it ideal for deep frying, sautéing, and other culinary uses.

Type of Oil : Refined Peanut Oil, Unrefined Peanut Oil, Cold-Pressed Peanut Oil

Variety Available of Seed As Per Oil Extrcation:

Bold Peanuts	TJ Peanuts	G-20	PG-1
Java Peanuts	Kadiri 2&3	Kuber	BG-1

- HSN / HS 15081000: crude peanut oil (i.e. unrefined)
- HSN / HS 15089091: “other: edible grade” peanut oil (refined or processed edible grade)
- HSN / HS 15089099: other non-specified peanut oil grades or sub-types

Physical & Chemical Parameters

Parameter	Specification
Appearance	Clear, bright, free from sediment
Color (Lovibond 5¼” cell)	≤ 3.0 Red, ≤ 25.0 Yellow
Odor & Taste	Bland or characteristic of peanuts
Refractive Index @ 40°C	1.460 – 1.465
Specific Gravity @ 25°C	0.912 – 0.920
Moisture & Volatile Matter	≤ 0.1%
Free Fatty Acids (as Oleic Acid)	≤ 0.05% (refined); ≤ 2.0% (crude)
Peroxide Value	≤ 10 meq/kg
Iodine Value	85 – 100
Saponification Value	188 – 198
Unsaponifiable Matter	≤ 1.0%
Flash Point	≥ 250°C (closed cup)

Fatty Acid Composition (Typical)

Fatty Acid	Range (%)
Oleic Acid (C18:1)	40 – 60
Linoleic Acid	20 – 40
Palmitic Acid	8 – 12
Stearic Acid	2 – 5

Microbiological Standards: Free from pathogenic microorganisms, No Salmonella / E. coli in 25g sample



Packaging Options: Retail Packs: 1 L / 2 L / 5 L PET bottles, tin cans, or pouches,

Bulk Packaging: 15 L / 20 L tins, 200 L drums, or flexi-tanks

Private Labeling: Custom packaging and branding available as per buyer requirement

SUNFLOWER OIL

Sunflower Oil is a premium-quality edible oil extracted from the finest sunflower seeds. It is 100% pure, light, and cholesterol-free, known for its high content of vitamin E, omega-6 fatty acids, and antioxidants.

100% Pure Refined Sunflower Oil

Other Type: Crude Sunflower Oil, Refined Sunflower Oil (Edible Grade), Sunflower Oil, Non-Edible Grade (other than crude)

Physical & Chemical Specifications (Refined Sunflower Oil)

Parameter	Specification
Appearance	Clear, light yellow liquid
Odor & Taste	Bland or neutral (no off odors/flavors)
Moisture & Volatile Matter	≤ 0.1%
Free Fatty Acids (as Oleic Acid)	≤ 0.1% (refined), ≤ 1.5% (crude)
Peroxide Value	≤ 10 meq O ₂ /kg (refined), ≤ 15 (crude)
Iodine Value	110 – 145
Saponification Value	188 – 194
Unsaponifiable Matter	≤ 1.5%
Refractive Index @ 40°C	1.467 – 1.469
Specific Gravity @ 20°C	0.918 – 0.923
Flash Point	≥ 250°C
Smoke Point	220 – 230°C (refined)

Fatty Acid Composition (Typical – Standard Linoleic)

Fatty Acid	Typical % Range
Linoleic Acid (C18:2)	60 – 75
Oleic Acid (C18:1)	14 – 25
Palmitic Acid (C16:0)	4 – 9
Stearic Acid (C18:0)	1 – 7

 **Microbiological Criteria:** Free from Salmonella, E. coli, and other pathogenic organisms, Free from yeast & mold contamination



Packaging Options: Retail Packs: 1 L / 2 L / 5 L PET bottles, tin cans, or pouches,

Bulk Packaging: 15 L / 20 L tins, 200 L drums, or flexi-tanks

Private Labeling: Custom packaging and branding available as per buyer requirement

SOYBEAN OIL

Soybean Oil is a high-quality edible oil extracted from clean, sound, and healthy soybeans. It is widely appreciated for its neutral flavor, light texture, and rich nutritional profile, making it one of the most consumed cooking oils globally.

Our Refined Soybean Oil is produced through advanced refining and filtration processes to ensure clarity, purity, and stability. It is rich in polyunsaturated fatty acids, omega-3 and omega-6 fatty acids, and vitamin E, making it ideal for healthy cooking and food processing. The oil is 100% pure, non-GMO, and free from cholesterol, preservatives, and trans fats.

100% Pure Refined Soybean Oil

Physical & Chemical Properties:

Parameter	Specification
Appearance	Clear, pale yellow liquid
Odor	Neutral, characteristic odor
Taste	Mild and bland
Specific Gravity (at 25°C)	0.916 – 0.922
Refractive Index (at 25°C)	1.472 – 1.476
Acid Value	≤ 0.6 mg KOH/g
Iodine Value	120 – 141
Saponification Value	189 – 195
Peroxide Value	≤ 10 meq/kg
Moisture Content	≤ 0.2%
Unsaponifiable Matter	≤ 1.5%
Color (Lovibond)	2Y – 15Y (depending on refining)
Flash Point	Approx. 254°C
Smoke Point	Approx. 232°C

Fatty Acid Composition (Typical):

Fatty Acid	Percentage (%)
Linoleic Acid (Omega-6)	50 – 57%
Oleic Acid (Omega-9)	20 – 30%
Linolenic Acid (Omega-3)	5 – 8%
Palmitic Acid	9 – 12%
Stearic Acid	3 – 5%

Packaging Options: Retail Packs: 1 L / 2 L / 5 L PET bottles, tin cans, or pouches,

Bulk Packaging: 15 L / 20 L tins, 200 L drums, or flexi-tanks

Private Labeling: Custom packaging and branding available as per buyer requirement

COCONUT OIL

Coconut Oil is a premium-quality edible and cosmetic oil extracted from the finest copra or fresh coconut kernels. It is 100% pure, natural, and chemical-free, produced through cold-pressing or refined processes to maintain maximum nutritional value and aroma.

Coconut Oil (types of Export):

Crude Coconut Oil (Copra Oil, Unrefined), Refined Coconut Oil (Edible Grade), Virgin Coconut Oil, Cold-Pressed Coconut Oil, Organic Coconut Oil

Physical & Chemical Properties:

Refined (RBD) Coconut Oil

Parameter	Specification
Appearance	Clear to pale yellow liquid (at 30°C)
Odor	Neutral (odorless)
Taste	Bland (neutral)
Moisture & Volatile Matter	≤ 0.1%
Free Fatty Acids (as Lauric)	≤ 0.1%
Peroxide Value	≤ 3.0 meq/kg
Iodine Value	4 – 11
Saponification Value	248 – 265
Unsaponifiable Matter	≤ 0.5%
Melting Point	23 – 26°C
Flash Point	≥ 250°C

Virgin Coconut Oil (VCO)

Parameter	Specification
Appearance	Clear, colorless
Aroma & Flavor	Natural coconut aroma & taste
Moisture & Volatile Matter	≤ 0.1%
Free Fatty Acids	≤ 0.2%
Peroxide Value	≤ 3.5 meq/kg
Iodine Value	4.0 – 11.0
Saponification Value	250 – 260

Fatty Acid Composition (Typical):

Fatty Acid	Typical Range (%)
Lauric (C12:0)	45 – 53
Myristic (C14:0)	16 – 21
Caprylic (C8:0)	5 – 9
Capric (C10:0)	4 – 8
Palmitic (C16:0)	7 – 10
Oleic (C18:1)	5 – 8
Linoleic (C18:2)	1 – 2.5

Private Labeling: Custom packaging and branding available as per buyer requirement

Packaging Options: Retail Packs: 1 L / 2 L / 5 L PET bottles, tin cans, or pouches,

Bulk Packaging: 15 L / 20 L tins, 200 L drums, or flexi-tanks



ONION OIL

Onion oil is a natural essential oil extracted from the bulb of *Allium cepa* (onion) through steam distillation or cold pressing. It contains sulfur compounds such as allyl propyl disulfide and dipropyl disulfide, which contribute to its distinctive aroma and therapeutic benefits. Onion oil is widely used in hair care, cosmetics, pharmaceuticals, and aromatherapy due to its ability to promote hair growth, improve scalp health, and act as a natural antimicrobial agent.

Types of Oil: Pure Onion Oil, Onion Seed Oil

Types of Onions: Red Onion, White Onion, Yellow Onion (Brown Onion), Pink Onion, Shallots (Small Onions)

Physical Specifications:

Parameter	Specification
Appearance	Clear to pale yellow liquid
Odor	Strong, characteristic onion aroma
Taste	Pungent
Specific Gravity (at 25°C)	0.920 – 0.940
Refractive Index (at 25°C)	1.560 – 1.575
Optical Rotation	-3° to +3°
Acid Value	≤ 3.0 mg KOH/g
Peroxide Value	≤ 10 meq/kg
Solubility	Insoluble in water; soluble in alcohol and fixed oils
Flash Point	Approx. 180°C
Moisture Content	≤ 0.3%
Storage Temperature	10°C – 25°C (cool, dry place)

Microbiological Standards:

Compound	Typical Range (%)
Dipropyl Disulfide	25 – 35%
Dipropyl Trisulfide	10 – 20%
Allyl Propyl Disulfide	20 – 30%
Methyl Propyl Disulfide	5 – 10%
Sulfur Compounds (Total)	70 – 80%



Private Labeling: Custom packaging and branding available as per buyer requirement

Packaging Options: Retail Packs: 1 L / 2 L / 5 L PET bottles, tin cans, or pouches,

Bulk Packaging: 15 L / 20 L tins, 200 L drums, or flexi-tanks

GARLIC OIL

Garlic oil is a natural essential oil obtained from the cloves of *Allium sativum* (garlic) through steam distillation or solvent extraction. It is rich in sulfur-containing compounds such as allicin, diallyl disulfide, and diallyl trisulfide, which provide its characteristic pungent aroma and strong antibacterial properties. Garlic oil is widely used in food flavoring, pharmaceuticals, nutraceuticals, and cosmetic formulations due to its health benefits and distinctive fragrance.

Types of Oil: Pure Garlic Oil, Garlic Essential Oil (Steam-Distilled)

Types of Garlic Oil: White Garlic (Regular / Ordinary Garlic)
 Pure White Garlic (Snow White / Super White Garlic)
 Red Garlic (Pink / Purple Garlic)
 Himalayan / Organic Garlic

Physical & Chemical Specifications:

Parameter	Specification
Appearance	Pale yellow to amber-colored liquid
Odor	Strong, pungent garlic odor
Taste	Characteristic garlic flavor (if food-grade)
Solubility	Soluble in alcohol and oils; insoluble in water
Specific Gravity @ 25°C	1.040 – 1.095
Refractive Index @ 20°C	1.550 – 1.580
Optical Rotation	+1° to +5°
Flash Point	≥ 65°C
Boiling Point (approx.)	200–220°C
Allicin Content	0.5% – 3.0% (depends on extraction)

Microbiological Standards: (For Food/Cosmetic Grade)

Parameter	Specification
Total Plate Count	≤ 1,000 cfu/g
Yeast & Mold	≤ 100 cfu/g
E. coli / Salmonella	Absent
Staphylococcus aureus	Absent



Packaging Options: Retail Packs: 1 L / 2 L / 5 L PET bottles, tin cans, or pouches,

Bulk Packaging: 15 L / 20 L tins, 200 L drums, or flexi-tanks

Private Labeling: Custom packaging and branding available as per buyer requirement

CORN (MAIZE) OIL

Corn (Maize) Seed Oil is a premium-quality edible oil extracted from the germ of selected maize kernels. It is rich in polyunsaturated fatty acids (PUFAs), vitamin E, phytosterols, and antioxidants, making it one of the healthiest cooking oils available.

Our Refined Corn Oil is carefully processed using modern refining and filtration methods to ensure high purity, clarity, and stability. It is light in taste, cholesterol-free, and suitable for a variety of culinary, food processing, and industrial uses.

- Type of Corn Oil:**
- Refined Corn Oil (for food use)**
 - Cold-Pressed Corn Oil (niche, high-value markets)**
 - Crude Corn Oil (for refining or industrial use)**

Physical & Chemical Properties:

Parameter	Refined Corn Oil	Crude Corn Oil
Appearance	Clear, light yellow oil	Yellow to dark yellow
Odor and Taste	Bland, neutral	Slight corn-like odor
Moisture & Volatile Matter	≤ 0.1%	≤ 0.2%
Free Fatty Acids (as Oleic)	≤ 0.1%	≤ 2.0%
Peroxide Value	≤ 10 meq/kg	≤ 15 meq/kg
Saponification Value	187 – 195	187 – 195
Iodine Value	103 – 128	103 – 128
Unsaponifiable Matter	≤ 1.5%	≤ 2.5%
Refractive Index @ 40°C	1.466 – 1.470	1.466 – 1.470
Specific Gravity @ 20°C	0.918 – 0.923	0.918 – 0.923
Smoke Point	≥ 230°C	Not Applicable
Flash Point	≥ 250°C	≥ 250°C

Fatty Acid Composition (Typical):

Fatty Acid	Typical Content (%)
Linoleic Acid (C18:2)	50 – 60
Oleic Acid (C18:1)	25 – 35
Palmitic Acid (C16:0)	10 – 15
Stearic Acid (C18:0)	1 – 3



Packaging Options: Retail Packs: 1 L / 2 L / 5 L PET bottles, tin cans, or pouches,

Bulk Packaging: 15 L / 20 L tins, 200 L drums, or flexi-tanks

Private Labeling: Custom packaging and branding available as per buyer requirement

CASTOR SEED OIL

Castor Seed Oil is a high-quality vegetable oil extracted from the seeds of the castor plant (*Ricinus communis*). It is known for its rich content of ricinoleic acid, which gives the oil its unique viscosity and moisturizing properties. Our castor oil is cold-pressed and refined to preserve its natural nutrients and purity, making it suitable for industrial, cosmetic, and pharmaceutical applications.

Type of Our Castor Oil

- **1515 30** — “Castor oil and its fractions” (fixed vegetable fats & oils) is the broad heading.
- **1515 30 10** — Edible grade castor oil.
- **1515 30 90** — Other castor oil / non-edible / industrial / refined etc.
- **1516 20 39** — Hydrogenated castor oil (non-edible) / waxes etc. (“Other hydrogenated castor oil (opal wax)”) is under this heading.

Physical Specifications:

Parameter	Specification (Standard Commercial Grade)
Appearance	Pale yellow to colorless viscous liquid
Odor	Faint, mild characteristic odor
Taste	Slightly acrid, unpleasant (not for direct edible use)
Specific Gravity @ 30°C	0.955 – 0.970
Refractive Index @ 40°C	1.475 – 1.485
Moisture & Volatile Matter	≤ 0.25%
Acid Value	≤ 2 mg KOH/g
Saponification Value	175 – 187 mg KOH/g
Iodine Value	82 – 90
Hydroxyl Value	160 – 168 mg KOH/g
Viscosity @ 25°C	650 – 900 cSt
Color (Gardner Scale)	≤ 5 (for refined), ≤ 10 (commercial)

Microbiological Standards:

Fatty Acid	Percentage (%)
Ricinoleic Acid (C18:1-OH)	85 – 90
Oleic Acid (C18:1)	3 – 6
Linoleic Acid (C18:2)	3 – 5
Stearic Acid (C18:0)	1 – 2
Palmitic Acid (C16:0)	1 – 2

Microbiological Properties (For Pharma/Cosmetic Use): Total Plate Count: ≤ 1,000 cfu/g, Yeast & Mold: ≤ 100 cfu/g
E. coli / Salmonella / Staph. aureus: Absent



Packaging Options: Retail Packs: 1 L / 2 L / 5 L PET bottles, tin cans, or pouches,

Bulk Packaging: 15 L / 20 L tins, 200 L drums, or flexi-tanks

Private Labeling: Custom packaging and branding available as per buyer requirement

MUSTARD OIL

Mustard oil is a natural vegetable oil extracted from mustard seeds (*Brassica* spp.). Known for its strong aroma, pungent flavor, and high smoking point, it is widely used for cooking, pickling, and frying in many Asian cuisines. It is also valued for its medicinal, cosmetic, and industrial applications. Indian mustard oil is recognized globally for its purity, rich golden color, and natural pungency.

HSN CODE 15149920 : **Refined mustard oil of edible grade**

HSN CODE 15149120 : **Crude mustard oil (mustard oil, crude, whether or not degummed)**

Type of Our Mustard seed Oil

- 1.Kachchi Ghani (Cold-Pressed / Traditional / Grade I)
- 2.Refined Mustard Oil (Edible Grade)
- 3.Crude Mustard Oil
- 4.Organic Mustard Oil

Physical Specifications:

Parameter	Specification
Purity	≥ 99% (machine cleaned)
Foreign Matter	≤ 1.0%
Damaged/Discolored Seeds	≤ 2.0%
Moisture Content	≤ 7.0%
Oil Content (Brown/Black Mustard)	≥ 38% (varies by variety)
Oil Content (Yellow Mustard)	≥ 30%
Volatile Oil (for spice use)	≥ 0.6 ml/100g
Granulation (if required)	Whole / Cracked / Powder (as specified)

Varietal Differences:

Variety	Seed Color	Oil Content	Use Case
Yellow Mustard	Pale yellow	30–33%	Condiments, food
Brown Mustard	Dark brown	38–42%	Oil extraction, spices
Black Mustard	Black	36–40%	Medicinal, food



Bulk Packaging: 15 L / 20 L tins, 200 L drums, or flexi-tanks

Packaging Options: Retail Packs: 1 L / 2 L / 5 L PET bottles, tin cans, or pouches,

Private Labeling: Custom packaging and branding available as per buyer requirement

BLACK GRAM OIL

Black Gram Bean Oil is a natural vegetable oil extracted from the seeds of Vigna mungo (black gram). It is rich in proteins, unsaturated fatty acids, vitamins, and minerals. Known for its nourishing, antioxidant, and skin-conditioning properties, this oil is used in cosmetics, massage blends, Ayurvedic formulations, and certain industrial applications. When cold-pressed, it retains its nutrients, giving it a light golden color and mild, earthy aroma.

Physical Specifications:

Purity	≥ 99%
Foreign Matter	≤ 0.5%
Broken / Split Seeds	≤ 1%
Damaged / Discolored Seeds	≤ 1%
Moisture Content	≤ 12% (export grade)
Weevilled Seeds	≤ 1%
Live Insects	Nil
Odor	Characteristic pulse aroma, no off-odors
Color	Natural black with smooth surface

Grading / Types (Common Export Forms):

Type	Description
Whole Black Gram (unpolished)	Whole seed with black skin
Split Black Gram (with skin)	Split but retains black skin
Split Black Gram (washed/white)	Split and skinned, white inside
Polished / Unpolished	Based on milling and polishing process

Microbiological Standards:

Microorganism	Limit
Total Plate Count	≤ 100,000 cfu/g
Yeast & Mold	≤ 1,000 cfu/g
Salmonella	Absent in 25g
E. coli / Coliforms	Absent in 1g

Bulk Packaging: 15 L / 20 L tins, 200 L drums, or flexi-tanks

Packaging Options: Retail Packs: 1 L / 2 L / 5 L PET bottles, tin cans, or pouches,

Private Labeling: Custom packaging and branding available as per buyer requirement

GREEN GRAM SPLIT

Split Green Gram, commonly known as **Moong Dal**, is one of India's most nutritious and widely exported pulses. It is produced by dehusking and splitting whole green moong beans. The dal has a bright yellow color, a mild aroma, and a soft texture after cooking.

India is one of the largest producers and exporters of Moong Dal, offering premium quality grades that meet international standards for purity, moisture, and cleanliness. The product is carefully cleaned, graded, and processed using modern machinery to ensure uniform size, superior quality, and long shelf life.

We are Offering Different Variety in all physical specification like below as per different types:
CO-1, ADT-1, JGG-1 (Rajendran), KM-1, KM-2, Paiyur-1, Vamban-1, etc..

Physical Specifications:

· Color: Light yellow
· Size: Uniform split lentils without husk
· Shape: Oval, split lentils
· Foreign Matter: ≤ 0.5%
· Damaged / Discolored / Immature Grains: ≤ 2%
· Moisture Content: ≤ 12%
· Broken Grains: ≤ 3%
· Odor: Natural, free from any off-flavor or musty smell

Chemical Parameters:

· Moisture: ≤ 12%
· Ash Content: ≤ 3.5%
· Protein: Min. 22% (approximate, varies)

- ## **Nutritional Value (per 100g):**
- Energy: 347 kcal
 - Protein: 24 g
 - Carbohydrates: 59 g
 - Dietary Fiber: 8 g
 - Fat: 1.2 g
 - Iron: 3.5 mg
 - Calcium: 120 mg



Packaging: • 5KG, 10KG, 25 KG / 50 KG PP WOVEN OR LAMINATED BAGS
• 5 KG / 10 KG CONSUMER PACKS (AS PER BUYER'S REQUIREMENT)
• PRIVATE LABELING AND CUSTOMIZED EXPORT PACKAGING AVAILABLE

BLACK GRAM SPLIT

Split Black Gram, known in India as **Urad Dal**, is one of the most valued pulses used in Indian cuisine and exported worldwide. It is obtained by dehusking and splitting whole black gram, producing creamy white lentil halves with a mild, earthy aroma. Split urad dal is highly nutritious, rich in protein, fiber, and essential minerals, and is widely used in traditional dishes such as idli, dosa, papad, and dal curries. The lentils are machine-cleaned, polished, and graded to ensure high purity and consistent quality that meets international export standards. **Grade:**Premium Export Quality / As per buyer's requirements

We are Offering Different Variety in all physical specification like below as per different types:
ADT 1, CO 1, KM 1, TMV 1, Vamban 1, etc..

Physical Specifications:

· Color: Creamy white to light yellow (split lentils)
· Size: Uniform, well-split lentils
· Shape: Oval, split lentils without husk
· Foreign Matter: ≤ 0.5%
· Damaged / Discolored / Immature Grains: ≤ 2%
· Moisture Content: ≤ 12%
· Broken Grains: ≤ 3%
· Odor: Natural, free from any off-flavor, mold, or musty smell

Chemical Parameters:

· Moisture: ≤ 12%
· Ash Content: ≤ 3.5%
· Protein: Minimum 25% (approximate, depending on variety)
· Heavy Metals: Within permissible limits according to Codex/import country standards

 Nutritional Value (per 100g):	• Energy: 341 kcal	• Fat: 1.6 g
	• Protein: 25 g	• Calcium: 154 mg
	• Carbohydrates: 59 g	• Iron: 7.5 mg
	• Dietary Fiber: 18 g	



Packaging: • 5Kg, 10Kg, 25 kg / 50 kg PP woven or laminated bags
• 5 kg / 10 kg consumer packs (as per buyer's requirement)
• Private labeling and customized export packaging available

RED LENTILS SPLIT

Split Red Lentils, commonly known as **Masoor Dal**, are one of the most popular and widely consumed lentils globally. They are obtained by dehusking and splitting whole red lentils, resulting in a bright orange-red dal that cooks quickly and evenly.

Red lentils are prized for their high protein content, quick cooking properties, mild earthy flavor, and smooth texture when cooked. The dal is rich in nutrients, making it a staple in vegetarian and vegan diets worldwide. The lentils are carefully cleaned, graded, and machine processed to ensure uniform size, minimal foreign matter, and maximum shelf life, meeting international export standards.

Grade: Premium Export Quality / As per buyer's requirements

Physical Specifications:

· Color: Bright orange to red
· Size: Uniform split lentils
· Shape: Oval, split lentils
· Foreign Matter: ≤ 0.5%
· Damaged / Discolored / Immature Grains: ≤ 2%
· Moisture Content: ≤ 12%
· Broken Grains: ≤ 3%
· Odor: Natural, free from any off-flavor, mold, or musty smell

Chemical Parameters:

· Moisture: ≤ 12%
· Ash Content: ≤ 3.5%
· Protein: Minimum 22-25% (varies with variety)
· Pesticide Residue: Must comply with importing country regulations (EU, US FDA, etc.)
· Heavy Metals: Within permissible limits according to Codex standards/import country

Nutritional Value (per 100g):

- Energy: 343 kcal
- Protein: 25 g
- Carbohydrates: 59 g
- Dietary Fiber: 10 g
- Fat: 1.1 g
- Iron: 3.3 mg
- Calcium: 56 mg



- Packaging:**
- 5Kg, 10Kg, 25 kg / 50 kg PP woven or laminated bags
 - 5 kg / 10 kg consumer packs (as per buyer's requirement)
 - Private labeling and customized export packaging available

YELLOW PEAGON SPLIT

Split Yellow Pigeon Pea, popularly known as **Toor Dal or Arhar Dal**, is one of the most widely consumed pulses in India and an important export commodity. It is obtained by dehusking and splitting whole pigeon peas, producing bright yellow lentil halves with a slightly nutty and earthy flavor.

India is the largest producer and exporter of Toor Dal, supplying top-quality varieties that meet international standards of purity, moisture, and cleanliness. The dal is machine-cleaned, graded, and processed to ensure uniform grain size, high nutritional value, and extended shelf life. **Grade** :Premium Export Quality / As per buyer's requirements

We are Offering Different Variety in all physical specification like below as per different types:

VL Arhar-1, Vipula, JKM-189, G.T.-101, Pusa 991, etc..

Physical Specifications:

· Color: Bright yellow
· Size: Uniform split peas
· Shape: Oval, split peas without husk
· Foreign Matter: ≤ 0.5%
· Damaged / Discolored / Immature Grains: ≤ 2%
· Moisture Content: ≤ 12%
· Broken Grains: ≤ 3%
· Odor: Natural, free from any off-flavor, mold, or musty smell

Chemical Parameters:

· Moisture: ≤ 12%
· Ash Content: ≤ 3.5%
· Protein: Minimum 21-23% (approximate, depending on variety)
· Heavy Metals: Within permissible limits according to Codex/import country standards

 Nutritional Value (per 100g):	• Energy: 343 kcal	• Fat: 1.7 g
	• Protein: 22 g	• Calcium: 60 mg
	• Carbohydrates: 62 g	• Iron: 3.5 mg
	• Dietary Fiber: 15 g	



Packaging:

- 5Kg, 10Kg, 25 kg / 50 kg PP woven or laminated bags
- 5 kg / 10 kg consumer packs (as per buyer's requirement)
- Private labeling and customized export packaging available

SPLIT CHICKPEA GRAM

Split Chickpea, commonly known as **Chana Dal or Bengal Gram Split**, is one of India's most important pulses and a key export commodity. It is made by dehusking and splitting whole chickpeas (desi variety), producing rich golden-yellow lentil halves with a nutty flavor and firm texture.

The product is carefully cleaned, graded, and machine processed to ensure uniform size, high purity, and long shelf life.

We are Offering Different Variety in all physical specification like below as per different types:

Avrodhi, Pant G-186, Gaurav, Uday (KP-75), Gora Hisari, K-850, Pant G-114, H-208, Pusa-256, Pusa-362, Pusa-372, JG-315, H-355, BGD-72, Gujarat Gram-1, ICC-32, KAK-2, Uday (KPG-59), GNG-663 (Vardan), etc..

Physical Specifications:

· Color: <u>Bright yellow</u>
· Size: <u>Uniform split lentils</u>
· Shape: <u>Oval, split pulses without husk</u>
· Foreign Matter: <u>≤ 0.5%</u>
· Damaged / Discolored / Immature Grains: <u>≤ 2%</u>
· Moisture Content: <u>≤ 12%</u>
· Broken Grains: <u>≤ 3%</u>
· Odor: <u>Natural, free from any off-flavor, mold, or musty smell</u>

Chemical Parameters:

· Moisture: ≤ 12%
· Ash Content: ≤ 3.5%
· Protein: Minimum 20-22% (approximate, depending on variety)
· Heavy Metals: Within permissible limits as per Codex/importing country standards

Nutritional Value (per 100g):

Energy: 364 kcal	Fat: 5 g
Protein: 20 g	Calcium: 50 mg
Carbohydrates: 60 g	Iron: 4 mg
Dietary Fiber: 12 g	



Packaging:

- 5Kg, 10Kg, 25 kg / 50 kg PP woven or laminated bags
- 5 kg / 10 kg consumer packs (as per buyer's requirement)
- Private labeling and customized export packaging available

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