

1. Red Lentils (Masoor Dal)

Category	Detail
Product Introduction (Nature & Properties)	Small, flat, orange-red split lentil with the skin removed. It cooks very quickly, has a mild, earthy flavor, and breaks down easily to form a thick consistency, making it ideal for soups and purees. Rich in protein, iron, and B vitamins.
Export Types	Primarily Whole Red Lentils (brown skin) and Split Red Lentils (Masoor Dal) , which is the most common form.
Specification (Key Export Metrics)	Moisture: Max 12%. Foreign Matter: Max 0.5%. Splits/Broken: Max 2%. Color: Should be a uniform, vibrant orange-red color. Must be free from infestation and discoloration.
Harvest Time	February to April (Main Rabi crop).
Shelf Life	12 to 18 Months when stored in a cool, dry, and hygienic environment.



Packing Parameters

25kg,

30 kg,

40 kg,

50 kg,

Also offer customised packing solution based on requirement

2. Yellow Lentils (Split Pigeon Pea / Toor Dal)

Category	Detail
Product Introduction (Nature & Properties)	Medium-sized, split and skinned yellow pulse. It is the most widely consumed dal in India, known for its distinct, slightly sweet and nutty flavor. It requires longer cooking than Masoor Dal but is a core ingredient for Sambhar and Dal Tadka.
Export Types	Primarily Whole Red Lentils (brown skin) and Split Red Lentils (Masoor Dal) , which is the most common form.
Specification (Key Export Metrics)	Moisture: Max 12%. Foreign Matter: Max 0.5%. Damaged/Weevilled: Max 1%. Color: Should be uniformly bright yellow. Free from powder treatment (if unpolished) or excessive polishing agent (if polished).
Harvest Time	November to January (Main Kharif crop).
Shelf Life	12 to 18 months in favorable storage conditions.



Packing Parameters

25kg,

30 kg,

40 kg,

50 kg,

Also offer customised packing solution based on requirement

3. Yellow Lentils (Split Bengal Gram / Chana Dal)

Category	Detail
Product Introduction (Nature & Properties)	Split and skinned chickpea (Chana). It has a sweet, nutty taste and retains its shape well after cooking. Used for making besan (flour), sweets, and thick curries. It is the second major "yellow dal" in India.
Export Types	Chana Dal (split and polished), and the flour (Besan) made from it.
Specification (Key Export Metrics)	Moisture: Max 12%. Foreign Matter: Max 0.5%. Broken: Max 2%. Size: Uniform split pieces, free from powder and infestation.
Harvest Time	November to January (Main Kharif crop).
Shelf Life	12 to 18 months in favorable storage conditions.



Packing Parameters

25kg,

30 kg,

40 kg,

50 kg,

Also offer customised packing solution based on requirement

4. Mung Dal (Split & Skinned Green Gram)

Category	Detail
Product Introduction (Nature & Properties)	The whole Mung Bean (Entry 2, Pulses list) split and hulled, resulting in a bright, light-yellow color. It is highly valued for being easily digestible, low in fat, and a primary ingredient for soft dal dishes and sweets.
Export Types	Mung Dal (Split and Skinned) and Mung Dal Chilka (Split with skin on). Mung Dal is the main export product.
Specification (Key Export Metrics)	Moisture: Max 12-13%. Foreign Matter: Max 0.5%. Broken/Weevilled: Max 1-2%. Color: Uniform, bright yellow without any dull or green tinge.
Harvest Time	Mainly September to October (Kharif crop).
Shelf Life	12 to 18 months.



Packing Parameters

25kg,

30 kg,

40 kg,

50 kg,

Also offer customised packing solution based on requirement

5. Urad Dal (Split & Skinned Black Gram)

Category	Detail
Product Introduction (Nature & Properties)	The whole Urad Bean (Entry 6, Pulses list) split and hulled, resulting in a creamy-white color. It imparts a unique thickening/viscous quality, making it essential for fermenting batters (like idli and dosa) and thickening Dal Makhani. High in protein and iron.
Export Types	Urad Dal (Split and Skinned / Dhuli Urad), and Urad Chilka (Split with skin). Dhuli Urad is the most sought-after export type.
Specification (Key Export Metrics)	Moisture: Max 12%. Foreign Matter: Max 0.5%. Whole/Unsplit: Max 1%. Color: Must be uniformly white to creamy-white. Should provide good swelling characteristics for batter-making.
Harvest Time	September to October (Kharif crop).
Shelf Life	12 to 15 months.



Packing Parameters

25kg,

30 kg,

40 kg,

50 kg,

Also offer customised packing solution based on requirement