

1. Chana (Chickpea / Garbanzo Bean)

Category	Detail
Product Introduction (Nature & Properties)	A highly proteinaceous, edible legume rich in complex carbohydrates and fiber. It is a key source of plant-based protein, making it essential in vegetarian diets globally. It has a slightly nutty taste and a firm texture, retaining its shape after cooking.
Export Types	Desi Chana (smaller, darker, rough coat, used for flour/split dals - Chana Dal). Kabuli Chana (larger, paler, smoother coat, primarily exported whole for cooking). Kabuli Chana is the main export variety.
Specification (Key Export Metrics)	Moisture: Max 10-12%. Foreign Matter: Max 0.5-1%. Broken/Damaged: Max 2-3%. Size: Varies by count (e.g., 40-44 count, 58-60 count per ounce) for Kabuli Chana. Must be free from live weevils/infestation.
Harvest Time	February to April (Main Rabi crop).
Shelf Life	12 to 18 months under cool, dry, and clean storage conditions (below 15°C and 60% relative humidity).



Packing Parameters

25kg,

30 kg,

40 kg,

50 kg,

Also offer customised packing solution based on requirement

2. Mung Beans (Moong / Green Gram)

Category	Detail
Product Introduction (Nature & Properties)	A small, olive-green legume with a bright yellow interior. It is prized for its easy digestibility, high protein, and low flatulence-inducing properties. It is widely used for whole-pulse dishes and is excellent for sprouting.
Export Types	Whole Green Moong (used for sprouting and cooking), Moong Dal Split and Skinned (yellow dal, very popular globally). Whole Moong is often the primary raw commodity export
Specification (Key Export Metrics)	Moisture: Max 12-13%. Foreign Matter: Max 0.5-1%. Broken/Splits: Max 2-3%. Admixture: Max 1-2%. Must be uniformly sized and have a bright, unbroken green color.
Harvest Time	Mainly September to October (Kharif crop) . Some regional production is also done in the summer.
Shelf Life	12 to 18 months when stored in a cool, dry, and ventilated environment, protected from moisture and pests.



Packing Parameters

25kg,

30 kg,

40 kg,

50 kg,

Also offer customised packing solution based on requirement

3. Moth (Moth Bean)

Category	Detail
Product Introduction (Nature & Properties)	A drought-resistant, small, elongated bean, typically brown or reddish-brown. It has a slightly earthy flavor and is highly valued for its ability to grow in arid conditions. Rich in protein and dietary fiber, it is often consumed sprouted or used to make savory snacks.
Export Types	Primarily exported as Whole Moth Bean for human consumption and for producing sprouted seeds.
Specification (Key Export Metrics)	Moisture: Max 12%. Foreign Matter: Max 1%. Damage/Weevilled: Max 2%. Should be uniform in size (typically small, about 3-5 mm long) and color.
Harvest Time	September to October (Kharif crop).
Shelf Life	12 to 18 months in cool, dry storage, due to its hardness and low moisture content



Packing Parameters

25kg,

30 kg,

40 kg,

50 kg,

Also offer customised packing solution based on requirement

4. Black-eyed Pea (Cowpea /Chori)

Category	Detail
Product Introduction (Nature & Properties)	A kidney-shaped bean, ranging from white (the "black-eyed pea" variety) to red, brown, or speckled. Known for its mild flavor and soft texture when cooked. It is a vital source of protein, iron, and potassium.
Export Types	White Cowpea (Black-eyed Peas) and Red/Brown Cowpea . The white, lighter-colored varieties are generally preferred in the international market.
Specification (Key Export Metrics)	Moisture: Max 13%. Foreign Matter: Max 0.5%. Splits/Broken: Max 3%. The characteristic eye-spot must be clear and distinct (for the Black-eyed variety).
Harvest Time	October to November (Kharif and sometimes Rabi in different regions).
Shelf Life	12 to 24 months under proper storage, offering excellent longevity



Packing Parameters

25kg,

30 kg,

40 kg,

50 kg,

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5. Val (Field Bean / Lablab Bean)

Category	Detail
Product Introduction (Nature & Properties)	Also known as Hyacinth Bean or Avare Bele. These are medium-sized, flattened beans, often white or light brown/cream. They possess a distinctive, rich, and sometimes nutty flavor. Used extensively in Western and Southern Indian cuisine.
Export Types	Dried Whole Val (often used after soaking and splitting).
Specification (Key Export Metrics)	Moisture: Max 12%. Foreign Matter: Max 1%. Immature/Shriveled: Max 3%. Should be uniform in size and free from discoloration or pest damage.
Harvest Time	March to May (Rabi crop in some areas).
Shelf Life	12 to 18 months when stored correctly in a cool, dark place.



Packing Parameters

25kg,

30 kg,

40 kg,

50 kg,

Also offer customised packing solution based on requirement

6. Whole Urad Dal / Black Gram

Category	Detail
Product Introduction (Nature & Properties)	A small, black-skinned bean with a creamy-white interior. Highly prized for its rich, slightly earthy flavor, slimy texture when cooked, and high iron and protein content. It is the base for idli and dosa batter.
Export Types	Whole Black Gram (Akhi Urad Dal), Split and Skinned Urad Dal (Dhuli Urad), and Split Urad Dal with Skin (Chilka Urad). Whole Black Gram and Dhuli Urad are key export items.
Specification (Key Export Metrics)	Moisture: Max 12%. Foreign Matter: Max 0.5%. Splits/Broken: Max 2%. Color/Luster: Must have a uniform, glossy black appearance for the whole bean.
Harvest Time	September to October (Kharif crop).
Shelf Life	12 to 15 months; can be slightly shorter due to its susceptibility to storage pests if not fumigated correctly



Packing Parameters

25kg,

30 kg,

40 kg,

50 kg,

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7. Soybean

Category	Detail
Product Introduction (Nature & Properties)	A globally significant oilseed and legume, recognized for its high protein and oil content. It is a versatile crop, used to produce oil, meal (for animal feed), and various food products (tofu, soymilk).
Export Types	Primarily exported as Whole Soybean Grains (for crushing) and Soybean Meal (H.P. - High Protein).
Specification (Key Export Metrics)	Moisture: Max 10-12%. Protein Content: Min 38% (for grain) or 46-48% (for meal). Oil Content: Min 18%. Should be clean, free from molds, and genetically modified (GM) status must be declared as per destination country rules.
Harvest Time	September to October (Kharif crop).
Shelf Life	12 months for whole grains; 6-12 months for meal, requiring careful moisture and temperature control to prevent rancidity.



Packing Parameters

25kg,

30 kg,

40 kg,

50 kg,

Also offer customised packing solution based on requirement

8. Kidney Bean

Category	Detail
Product Introduction (Nature & Properties)	A large, kidney-shaped bean with a deep red color. It has a robust flavor and maintains its shape well during prolonged cooking. Excellent source of iron, protein, and complex carbohydrates. Highly popular in North Indian cuisine.
Export Types	Dark Red Kidney Beans (DRKB) and sometimes Light Red Kidney Beans (LRKB). DRKB is the traditional and most common export type from India.
Specification (Key Export Metrics)	Moisture: Max 14%. Foreign Matter: Max 0.5%. Splits/Broken: Max 1%. Size: Varies by count (e.g., 180-200 beans per 100g). Color must be deep, vibrant red and uniform.
Harvest Time	February to May (Rabi crop in some hilly areas) and October to November (Kharif crop in the plains).
Shelf Life	18 to 24 months when stored in a cool, dry, and ventilated environment.



Packing Parameters

25kg,

30 kg,

40 kg,

50 kg,

Also offer customised packing solution based on requirement