

### 1. Ajvayan / Ajmo (Ajwain / Carom Seed)

Category	Detail
<b>Product Introduction (Nature &amp; Properties)</b>	Small, oval, seed-like fruits with a powerful, pungent flavor similar to thyme, due to the high presence of Thymol. Used primarily as a digestive aid and flavoring agent in Indian bread, snacks, and pulses.
<b>Export Types</b>	<b>Whole Ajwain Seeds.</b> Grading is often based on purity and oil content.
<b>Specification (Key Export Metrics)</b>	<b>Moisture:</b> Max 9%. <b>Foreign Matter:</b> Max 1%. <b>Volatile Oil Content (Thymol):</b> Min 2-4% (key quality factor). <b>Purity:</b> Min 99%. Must be clean, dry, and free from molds/infestation.
<b>Harvest Time</b>	<b>February to March (Main Rabi crop).</b>
<b>Shelf Life</b>	<b>12 to 18 Months</b> (needs airtight packaging to retain volatile oil/aroma).



#### Packing Parameters

25kg,

30 kg,

40 kg,

50 kg,

**Also offer customised packing solution based on requirement**

## 2. Cumin Seed (Jeera)

Category	Detail
<b>Product Introduction (Nature &amp; Properties)</b>	An indispensable spice, known for its warm, distinctive, and slightly bitter aroma and flavor. Used either whole (tempering) or ground in virtually all Indian, Mexican, and Middle Eastern cuisines.
<b>Export Types</b>	<b>Whole Cumin Seed</b> (premium quality is often bold/large grain) and <b>Ground Cumin Powder</b> .
<b>Specification (Key Export Metrics)</b>	<b>Moisture:</b> Max 9%. <b>Foreign Matter:</b> Max 1-2%. <b>Volatile Oil Content:</b> Min 2-3.5%. <b>Purity:</b> Min 99% ( <b>Machine Cleaned</b> ). <b>Color:</b> Light brown to yellowish-brown.
<b>Harvest Time</b>	<b>February to March (Main Rabi crop).</b>
<b>Shelf Life</b>	<b>18 to 24 Months</b> in airtight, dark containers to preserve color and volatile oil.



### Packing Parameters

25kg,

30 kg,

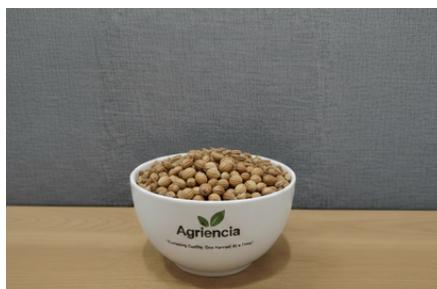
40 kg,

50 kg,

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### 3. Coriander Seed (Dhaniya)

Category	Detail
<b>Product Introduction (Nature &amp; Properties)</b>	Round, hollow seeds with a distinct sweet, citrusy, and warm aroma. Used for its dual flavor profile (whole in curries, ground in spice blends like Garam Masala).
<b>Export Types</b>	<b>Whole Coriander Seed</b> (Split and Unsplit varieties), often categorized by size (e.g., Eagle, Scooter varieties).
<b>Specification (Key Export Metrics)</b>	<b>Moisture:</b> Max 9%. <b>Foreign Matter:</b> Max 1-2%. <b>Broken/Split Seeds:</b> Max 5%. <b>Volatile Oil Content:</b> Min 0.3-0.5%. <b>Purity:</b> Min 99%.
<b>Harvest Time</b>	<b>February to March (Main Rabi crop).</b>
<b>Shelf Life</b>	<b>18 to 24 months (flavor slowly fades, requiring cool, dark storage).</b>



#### Packing Parameters

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30 kg,

40 kg,

50 kg,

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#### 4. Fennel Seed (Saunf)

Category	Detail
<b>Product Introduction (Nature &amp; Properties)</b>	Oval, greenish-brown seeds with a sweet, licorice-like flavor due to Anethole. Used as a digestive, mouth freshener, and seasoning for breads, fish, and curries.
<b>Export Types</b>	<b>Whole Fennel Seed</b> (best quality is bold, bright green/blueish-green).
<b>Specification (Key Export Metrics)</b>	<b>Moisture:</b> Max 8%. <b>Foreign Matter:</b> Max 1%. <b>Volatile Oil Content (Anethole):</b> Min 1.5-2.5%. <b>Color:</b> Key factor; bright green is premium.
<b>Harvest Time</b>	<b>February to March (Main Rabi crop).</b>
<b>Shelf Life</b>	<b>12 to 18 months (sensitive to light, which can degrade color and flavor).</b>



#### Packing Parameters

25kg,

30 kg,

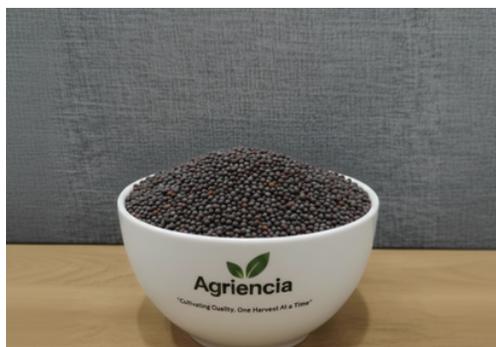
40 kg,

50 kg,

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### 5. Mustard (Mustard Seed)

Category	Detail
<b>Product Introduction (Nature &amp; Properties)</b>	Small seeds used whole (for tempering and pickling) or crushed to produce oil and paste. Contains high amounts of healthy fats and imparts a sharp, pungent flavor when crushed, due to volatile compounds.
<b>Export Types</b>	<b>Yellow Mustard</b> (high demand), <b>Black/Brown Mustard</b> , and <b>Mustard Oilcake (for animal feed)</b> .
<b>Specification (Key Export Metrics)</b>	<b>Moisture:</b> Max 8%. <b>Foreign Matter:</b> Max 1%. <b>Oil Content:</b> Min 40-42% (key for crushing markets). <b>Purity:</b> Min 99%. <b>Free from erucic acid</b> (as per some EU and US regulations).
<b>Harvest Time</b>	<b>February to March (Main Rabi crop).</b>
<b>Shelf Life</b>	<b>18 to 24 months</b> (must be stored cool to prevent the oil from turning rancid).



#### Packing Parameters

25kg,

30 kg,

40 kg,

50 kg,

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## 6. Turmeric (Haldi)

Category	Detail
<b>Product Introduction (Nature &amp; Properties)</b>	A rhizome used primarily in dried, powdered form. Known for its brilliant yellow color (Curcumin) and warm, earthy, slightly bitter flavor. Essential for coloring and flavoring curries, and widely recognized for its medicinal properties.
<b>Export Types</b>	<b>Turmeric Fingers/Bulbs</b> (polished or unpolished) and <b>Turmeric Powder</b> . High Curcumin content varieties (e.g., Erode, Salem) are premium.
<b>Specification (Key Export Metrics)</b>	<b>Moisture:</b> Max 10%. <b>Extraneous Matter:</b> Max 1%. <b>Curcumin Content:</b> Min 2.5-4.5% ( <b>higher is premium</b> ). <b>Lead Chromate:</b> <b>Must be absent (critical control point for contamination).</b>
<b>Harvest Time</b>	<b>February to May (Main crop harvest).</b>
<b>Shelf Life</b>	<b>24 months for whole fingers; 12-18 months for powder (color and potency fade over time).</b>



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