

## 1. Wheat

Category	Detail
<b>Product Introduction (Nature &amp; Properties)</b>	A staple food grain, globally traded, prized for its high carbohydrate and protein content, and its ability to form gluten, making it ideal for baking bread and flatbreads (like Roti). The color ranges from amber to dark red.
<b>Export Types</b>	<b>Indian Milling Wheat</b> (often soft to semi-hard, high-protein varieties like Durum/Triticum Durum for Semolina/Pasta, and Bread Wheat/Triticum Aestivum). <b>Durum Wheat</b> is a key high-value export.
<b>Specification (Key Export Metrics)</b>	<b>Moisture:</b> Max 12%. <b>Foreign Matter:</b> Max 1.0%. <b>Damaged/Broken Kernels:</b> Max 2-4%. <b>Protein Content:</b> Min 10.5% (often higher for Durum). <b>Test Weight</b> (Bushel Weight): Min 75 kg/hl.
<b>Harvest Time</b>	<b>March to May (Main Rabi crop).</b>
<b>Shelf Life</b>	<b>18 to 24 Months</b> under dry, ventilated, and pest-controlled bulk storage (silo/warehouse).



### Packing Parameters

25kg,

30 kg,

40 kg,

50 kg,

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

## 2. 🌿 Barley

Category	Detail
<b>Product Introduction (Nature &amp; Properties)</b>	A versatile cereal grain known for its high fiber and unique malting. It is used extensively in brewing (for malt), animal feed, Properties) and to a lesser extent, human consumption (pearl barley).
<b>Export Types</b>	Malting Barley (high germination rate, low protein) and Feed Barley (higher protein/fiber, used for livestock). Malting Barley commands a higher premium.
<b>Harvest Time</b>	<b>March to April (Main Rabi crop).</b>
<b>Specification (Key Export Metrics)</b>	<b>Moisture:</b> Max 12%. <b>Foreign Matter:</b> Max 1.0%. <b>Damaged/Broken Grains:</b> Max 3%. <b>Protein Content:</b> Varies (low for malting, high for feed). <b>Germination Rate:</b> Min 95% (for malting grade).
<b>Shelf Life</b>	<b>12 to 18 Months</b> (Malting barley shelf life must be carefully managed to maintain germination potential).



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### 3. 🌽 Maize (Corn)

Category	Detail
<b>Product introduction (Nature &amp; Properties)</b>	A high-energy coarse grain, predominantly yellow or sometimes white. It is the primary ingredient for animal and poultry feed globally, and also used for starch, corn oil, ethanol, and various food products.
<b>Export Types</b>	<b>Yellow Maize</b> (for feed and industrial starch) and <b>White Maize</b> (niche food applications). Yellow Maize is the primary bulk export.
<b>Specification (Key Export Metrics)</b>	<b>Moisture:</b> Max 14%. <b>Foreign Matter:</b> Max 1.0%. <b>Broken/Damaged:</b> Max 3%. <b>Aflatoxin:</b> Critical control point; must be below \$20 \text{ppb}\$ (parts per billion) for most international markets.
<b>Harvest Time</b>	<b>September to November (Kharif crop) and February to May (Rabi crop).</b>
<b>Shelf Life</b>	<b>12 to 18 Months</b> in well-aerated silos, with continuous monitoring for moisture and mycotoxins (Aflatoxin).



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#### 4. Millet (Bajra / Pearl Millet)

Category	Detail
<b>Product Introduction (Nature &amp; Properties)</b>	A group of small-seeded grasses, highly drought-resistant and rich in fiber, vitamins, and minerals. Bajra (Pearl Millet) is the largest and most widely traded variety, known for its high caloric value and distinct taste.
<b>Export Types</b>	<b>Bajra (Pearl Millet), Jowar (Sorghum), and Ragi (Finger Millet).</b> Bajra and Jowar are the main bulk export millets.
<b>Specification (Key Export Metrics)</b>	<b>Moisture:</b> Max 12%. <b>Foreign Matter:</b> Max 1.0%. <b>Weevilled/Damaged:</b> Max 2%. <b>Hulling Potential:</b> Important for value-added products. Must be clean and free from stone/sand admixture.
<b>Harvest Time</b>	<b>September to October (Main Kharif crop).</b>
<b>Shelf Life</b>	<b>12 to 18 Months;</b> highly resistant to pests due to hardness, but needs proper ventilation.



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## 5. 🍚 Rice (Chawal)

Category	Detail
<b>Product Introduction (Nature &amp; Properties)</b>	The primary staple grain for half the world's population. Indian rice is categorized into Aromatic (Basmati) and Non-Aromatic (Non-Basmati) types. It is valued for its carbohydrate content, unique aroma, and cooking characteristics (elongation, fluffiness).
<b>Specification (Key Export Metrics)</b>	<b>Moisture:</b> Max 12.5%. <b>Broken Grains:</b> Varies (e.g., Max 2% for Basmati; 5%, 15%, 25% for Non-Basmati). <b>Foreign Matter:</b> Max 0.1%. <b>Paddy Grains:</b> Max 15-20 grains per kg. Key Basmati Metric: <b>Average Grain Length(AGL):</b> Min \$7.2 - 8.3 \text{ mm}\$ (critical for premium pricing).
<b>Export Types</b>	<b>Basmati Rice:</b> (1121, Pusa Basmati 1, Traditional Basmati) exported as White Sella (parboiled) or White Raw. <b>Non-Basmati Rice:</b> (SonaMasoori, PR 11/14, IR 64) exported as White Raw, Parboiled/Sella, and Broken Rice (25%, 100%).
<b>Harvest Time</b>	<b>September to November (Main Kharif/wet season crop).</b>
<b>Shelf Life</b>	<b>18 to 24 Months</b> for Raw Rice; 24+ months for Parboiled Rice (Sella), which is more pest-resistant. Requires careful storage to prevent weevil infestation.



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