

Cumin Seeds

Cumin seeds are well known as Jeera. Cumin Seeds are used to add spicy taste to many dishes worldwide. Cumin is a crucial ingredient in several world cuisines. Cumin has a unique and potent flavor crucial to Indian curries, where cumin is often roasted before grinding to impart a toasted, nutty flavor. The aromatic, somewhat bitter, taste is essential to good chili. Virtually all Mexican meat or bean dishes contain a generous amount of cumin (called "comino" in Mexican recipes) as do foods from many other Latin American countries. Swiss and Dutch countries use cumin seed to flavor certain cheeses, while various European countries flavor breads with cumin. Cumin; sometimes spelled cummin; Cuminum cyminum is a flowering plant in the family Apiaceae, native from the east Mediterranean to India.



NAME OF THE PRODUCT	CUMIN SEED
TYPE	MACHINE CLEANED
PURITY	98% AND 99%
MOSITURE	10%MAX
ACID INSOLUBLE ASH	1.75%
ASH	9 TO 10 % MAX
FLAVOUR	AROMATIC WITH A PENERATING FLAVOUR
SALMONELLA	ABSENT/25GMS
VOLAILE OIL	MIN 2.00 ML/100 GMS
LOADABLITY	1X20 FEET CONTAINER 14 MT 1X40 FEET CONTAINER 25 MT
PAYMENT TERMS	TT & 100% IRREVOCABLE LC AT SIGHT
PACKING	25,50 KG PP BAGS
DELIVERY TIME	10TO 15 DAYS
MINIMUM ORDER QUANTITY	1x20FT CONTAINER(14MT)
UNIT PRICE	PER TON

Nutrition Values

Cumin seeds consist of moisture 6.2 percent, protein 17.7 percent, fat 23.8 percent, crude fiber 9.1 percent, carbohydrates 35.5 percent and mineral matter 7.7 percent per 100 grams. Their mineral and vitamin contents are calcium, iron, phosphorous, potassium, thiamine, sodium, riboflavin, niacin, vitamin C and A.

DRY RED CHILLI

NAME OF THE PRODUCT	DRY RED CHILLI
COLOUR	RED
VARIETY	BYADGI,SANNAM,TEJA,273 WRINKLE
TYPE	STEAM AND STEAMLESS
PODS	8%
MOSITURE	12%MAX
FOREIGN MATTERS	2%
DAMAGED	3%MAX
LOOSE SEEDS	2%MAX
LOADABLITY	1X20 FEET CONTAINER 5.5 TO 6.5 MT 1X40 FEET CONTAINER 12.5 TO 14 MT
PAYMENT TERMS	TT & 100% IRREVOCABLE LC AT SIGHT
PACKING	5,10,20,25 KGS PP AND JUTE BAGS
DELIVERY TIME	7 TO 10 DAYS
MINIMUM ORDER QUANTITY	1x20FT CONTAINER(5.5 MT)
UNIT PRICE	PER TON



India is the largest producer of chillies in the world contributing 25% of the total world production. Chillies is also known as Capsicum,Red Pepper, Paprika depending upon the species and variety and also the manner in which it is prepared and used. Chilli is used as an essential condiment in foods for its pungency and red colour. Besides these properties chilli is a rich source of Vitamin A,C,E and P & has certain medicinal properties.