

HMJ AGRO PVT. LTD.

Chickpeas

We at HMJ AGRO PVT. LTD. provides Chickpeas of the best quality. They are commonly referred to as Kabuli chana, desi chickpeas, etc. It is used to prepare several snacks and dishes. It has its unique flavor and is free from adulteration.

Features

Naturally enriched with taste and health benefits
Owing to low GI and high fiber content helps in weight loss
Helps in stabilizing blood sugar with low Glycaemic Index (GI)
Regular intake helps in lowering bad LDL and cholesterol
Contains antioxidants and lowers the risk of breast cancer
High iron content that boosts energy

Specifications Of Chickpeas

Size / Type	40/42 (14mm)	42/44 (12mm)	44/46 (11mm)	5
Broken,split,warm eaten	2%	2%	2%	2
Absorbed,green,brown	1%	1%	1%	2
Stain	0.50%	0.50%	0.50%	1
Smooth	0.50%	0.50%	0.50%	1
Foreign matter	0.20%	0.20%	0.20%	0
Moisture	13%	13%	13%	1

Packing: 50kg PP Bags / Jute Bags

Loadability -24 MT / 20 FT container

Desi Chick peas

The Desi type is smaller in size, has a thick, dark colored seed coat and is either de-hulled and split or de-hulled and ground into flour. It can also be roasted and puffed after splitting. Desi Chick peas has high fiber content compared to the Kabuli variety, which has small, darker seeds and a rough coat, cultivated mostly in the Australia, Indian subcontinent, Iran, Mexico & Ethiopia. The Desi (meaning 'country' or 'local' in Hindi) is also known as Bengal gram or kala chana. The Desi type is used to make Chana Dal, which is a split chickpea with the skin removed. Desi Chick peas are used mainly in dhal, sauces, puffed or ground into flour. It is widely used in Asian and African cuisines. Desi is likely the earliest form since it closely resembles seeds found both on archaeological sites and the wild plant ancestor (*Cicero reticulata*) of domesticated chick peas, which only grows in southeast Turkey, where it is believed to have originated. Desi chick peas have a markedly higher fiber content than Desi types have small angular seeds weighing about 120 mg, are wrinkled at the beak and range in color from brown, light brown, fawn, yellow, orange, black or green. They are normally dehulled and split to obtain dhal and are favored in India. It is mainly produced in Australia, Canada, Myanmar, Ethiopia, Tanzania and Malawi in Africa & exported to India, Bangladesh, Pakistan & Sri Lanka.

Specification of Desi Chick Peas	
Properties	Values / Limits
Foreign Matter	Max. 1%
Green (Cotyledon color), Immature, shrunken, shriveled seeds	Max. 3%
Broken and Splits	Max. 2%
Damaged and Weeviled	3% (Weeviled 2% max.)
Moisture	10%
Varietals Admixture	Max. 3%
Processing	The grades are Machine Cleaned
Storage	6-12 Months.

Kidney Beans

Kidney Beans are reddish and brown in color. Like the name these are Kidney Shaped Pulses. Their flesh is soft and creamy. These are available in dried and canned form. These are used in mixed bean salads, stews and polished red kidney beans (Rajma) are used in simmered dishes and these beans have good tendency of absorbing flavors of seasoning and other foods together which these are cooked.

Types

Dark Red Kidney Beans The Dark Red Kidney Beans are medium in size and elongated. The color is dark amber and smooth without marking. The Beans are famous of their deep flavor and smooth texture. These beans are used in most kitchens and standby for chili and baked beans.

Small Red kidney Beans

Small Red Beans are known as Habichuelas, Habas Paquenos Colorados and Red Mexican. These beans are Plump, Round Beans and have the Deep Brick Red Color. The size of the bean is ½ inch long. The flavor is mild and texture is firm. This bean is much famous in southern red bean dish and Rice.

Specification of Red Kidney Beans

Properties	Grade 1	Grade 2	Grade 3
Foreign Matter	Max. 0.2%	Max. 0.5%	Max. 1.0%
Contrasting Seed	Max. 0.2%	Max. 0.5%	Max. 1.0%
Under Size Seed	Max. 1.5%	Max. 3.0%	Max. 4.0%
Weevilled Seeds	Max. 2.0%	Max. 3.0%	Max. 5.0%
Badly Damaged Beans	Max. 1.5%	Max. 3.0%	Max. 4.0%
Split Seed	Max. 2.0%	Max. 3.0%	Max. 5.0%
Broken	Max. 2.5%	Max. 3.5%	Max. 5.0%
Moisture Content	Max. 14%	Max. 14%	Max. 14%
Impurities	Max. 6.2%	Max. 10.0%	Max. 15.0%
Purity	93.8%	90.0%	85.0%