

# Products



*KING CHILLY FRESH*

**Assam King Chilly, also known as Bhut Jolokia, is one of the world's hottest chilies, renowned for its intense heat and distinct, fiery flavor.**

# Products



*KING CHILLI DRY*

**Assam King Chilly, also known as Bhut Jolokia, is one of the world's hottest chilies, renowned for its intense heat and distinct, fiery flavor.**

# Products



*KING CHILLI DRY POWDER*

**Assam King Chilly, also known as Bhut Jolokia, is one of the world's hottest chilies, renowned for its intense heat and distinct, fiery flavor.**

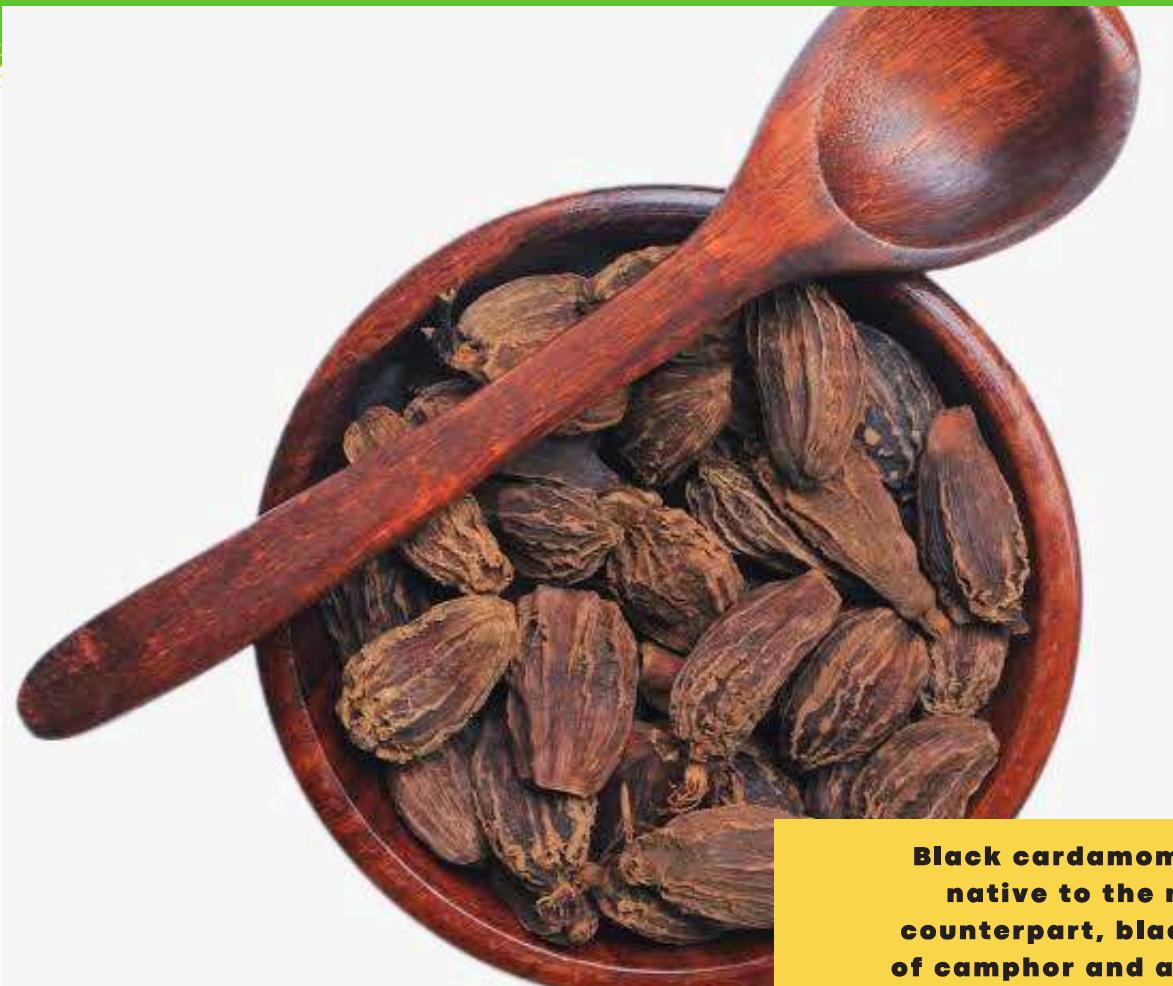
# Products



## *NORTH -EAST BLACK PEPPER*

**North East India's black pepper is a premium spice known for its robust flavor and high density, typically ranging between 480-530 grams per liter (GL). This variety of black pepper is cultivated in the lush, organic-rich soils of the region, benefiting from the unique climate that enhances its aromatic qualities.**

# Products



## BLACK CARDAMOM

**Black cardamom, also known as "Badi Elaichi," is a robust spice native to the northeastern regions of India. Unlike its green counterpart, black cardamom has a bold, smoky flavor with hints of camphor and a deep, earthy aroma, making it a staple in savory dishes.**

# Products



## BAY LEAF

**North East India's bay leaf, known locally as "Tejpatta," is a fragrant herb used widely in Indian cuisine. Harvested from the lush, green forests of the region, these bay leaves are larger, thicker, and more aromatic than those from other regions.**

# Products



## TEPA CHILLI

**Tepa Chilli, a rare and indigenous variety from North East India, is prized for its unique combination of heat and flavor. Unlike the fiery Bhut Jolokia (Ghost Pepper), Tepa Chilli offers a milder but still potent spice level, making it ideal for enhancing dishes without overwhelming them.**

# Products



## LAKADONG TURMERIC POWDER

**Lakadong Turmeric, hailing from the Jaintia Hills of Meghalaya in Northeast India, is renowned for its exceptional quality and high curcumin content, ranging between 8-10%. Curcumin, the active compound in turmeric, is known for its potent anti-inflammatory and antioxidant properties, making Lakadong Turmeric a powerful natural remedy and a valuable spice.**

# Products



## LAKADONG TURMERIC FINGER

**Lakadong Turmeric, hailing from the Jaintia Hills of Meghalaya in Northeast India, is renowned for its exceptional quality and high curcumin content, ranging between 8-10%. Curcumin, the active compound in turmeric, is known for its potent anti-inflammatory and antioxidant properties, making Lakadong Turmeric a powerful natural remedy and a valuable spice.**

# Products



## LAKADONG TURMERIC SLICE

**Lakadong Turmeric, hailing from the Jaintia Hills of Meghalaya in Northeast India, is renowned for its exceptional quality and high curcumin content, ranging between 8-10%. Curcumin, the active compound in turmeric, is known for its potent anti-inflammatory and antioxidant properties, making Lakadong Turmeric a powerful natural remedy and a valuable spice.**

# Products



## ASSAM TURMERIC

**Assam Turmeric is a traditional spice cultivated in the fertile lands of Assam, known for its earthy aroma and mild flavor. With a curcumin content of 2-3%, this turmeric offers a balanced blend of color and health benefits, making it ideal for daily culinary use.**

# Products



*GINGER*

**North East India is renowned for its premium quality ginger, characterized by its strong aroma, vibrant flavor, and high essential oil content. Grown in the rich, fertile soils of this region, North East ginger is prized for its potent medicinal properties and culinary versatility.**

# Products



## GINGER SLICE

**North East India is renowned for its premium quality ginger, characterized by its strong aroma, vibrant flavor, and high essential oil content. Grown in the rich, fertile soils of this region, North East ginger is prized for its potent medicinal properties and culinary versatility.**

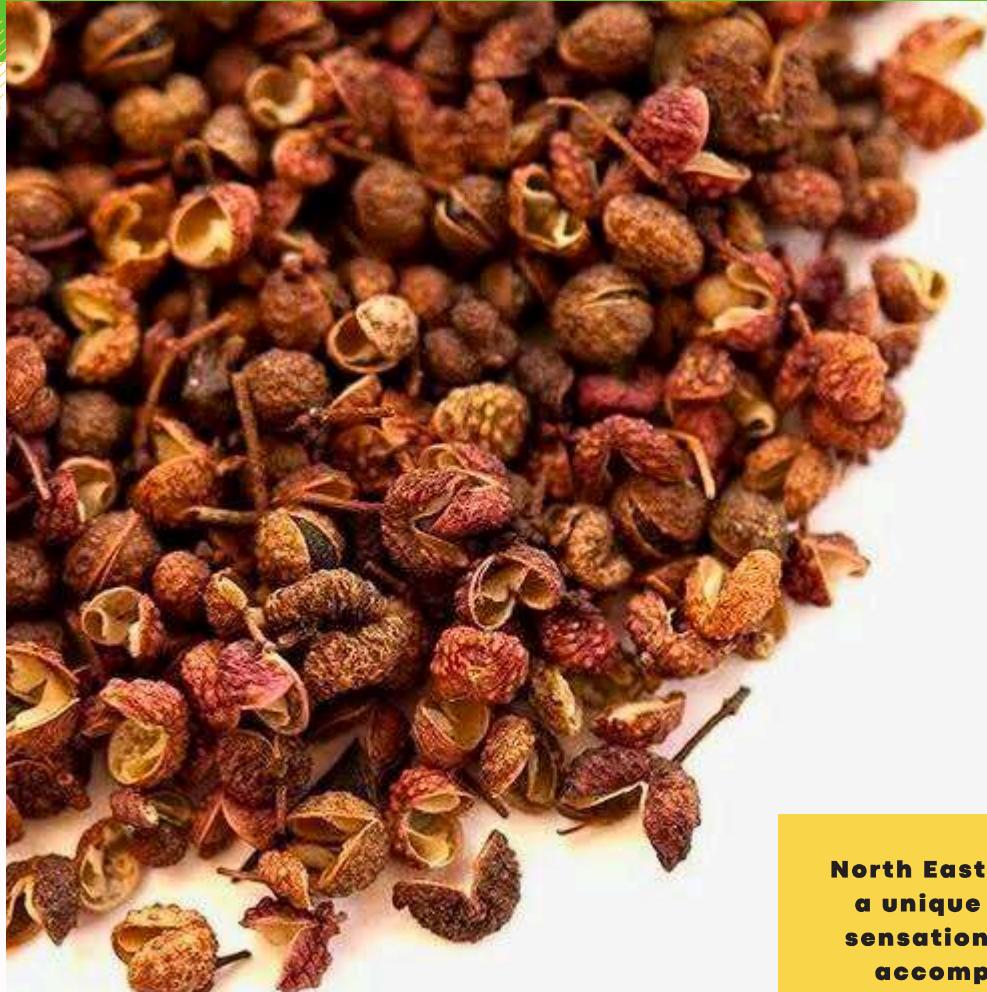
# Products



## GINGER POWDER

**North East India is renowned for its premium quality ginger, characterized by its strong aroma, vibrant flavor, and high essential oil content. Grown in the rich, fertile soils of this region, North East ginger is prized for its potent medicinal properties and culinary versatility.**

# Products



## SICHUAN PEPPER

**North East India's Sichuan pepper, locally known as "Timur" or "Mechinga," is a unique spice renowned for its distinct citrusy flavor and tongue-tingling sensation. Unlike regular black pepper, Sichuan pepper delivers a mild heat accompanied by a numbing effect, which adds an exciting dimension to dishes.**

# Products



*Tailed Pepper ( Kabab chini)*

**Tailed Pepper, also known as "Kabab Chini" or "Cubeb Pepper," is an aromatic spice native to Southeast Asia, including parts of Northeast India. Recognizable by its small, dark berries with a distinct "tail," this pepper is known for its warm, spicy flavor with hints of clove and allspice.**

# Products



## JOHA RICE

**Assam Joha Rice is a unique, aromatic rice variety native to the Assam region in Northeast India. Known for its delicate fragrance and subtle, nutty flavor, Joha Rice is a traditional staple in Assamese cuisine. This short-grain rice is prized for its soft texture and distinctive aroma, which is often likened to that of jasmine.**

# Products



## ASSAM BLACK RICE

**Black Rice, often referred to as "Forbidden Rice," is a nutrient-rich grain known for its striking dark color and mildly nutty flavor. Cultivated in various regions, including Northeast India, this rice variety is prized for its high antioxidant content, particularly anthocyanins, which give it its deep black hue.**

# Products



## MANIPUR BLACK RICE

**Manipur Black Rice, also known as "Chakhao," is a unique and highly valued variety grown in the Manipur region of Northeast India. Distinguished by its deep purple-black color and nutty flavor, this rice is celebrated for its high nutritional content, including antioxidants, iron, and essential minerals. It has a slightly sticky texture when cooked, making it ideal for both savory dishes and desserts.**

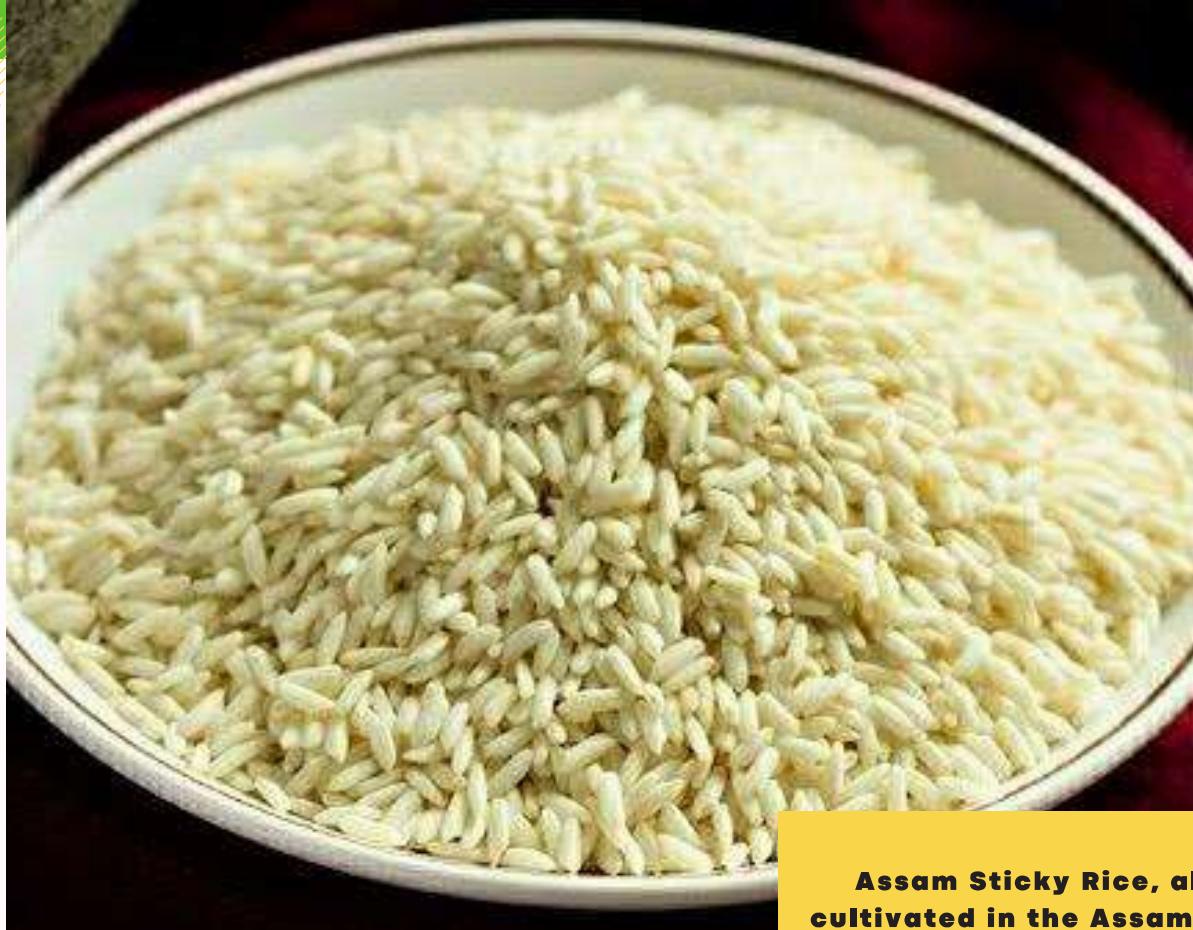
# Products



## RED RICE

**Assam Red Rice** is a distinctive variety of rice grown in the fertile plains of Assam, characterized by its reddish-brown hue and robust flavor. This medium-grain rice is known for its high nutritional value, including significant amounts of fiber, iron, and antioxidants. Its slightly chewy texture and nutty taste make it a favored choice in traditional Assamese dishes, as well as in health-conscious cooking.

# Products



## ASSAM STICKY RICE

**Assam Sticky Rice, also known as "Bora Rice," is a distinctive variety cultivated in the Assam region of Northeast India. Renowned for its sticky, glutinous texture when cooked, this rice is ideal for creating a range of traditional dishes, including desserts and savory recipes.**

# Products



*TRADITIONALLY BOILED RICE  
(UKHUA RICE)*

**Traditionally boiled rice is called "UKHUA RICE". It is very good for diabetic patient and obesity patient.**

# Products



## *MAGIC RICE(KOMOL RICE)*

**Assam Magic Rice, locally known as "Komol Chawol," is a unique variety from Assam renowned for its convenience and distinct texture. This rice requires no traditional cooking; instead, it simply needs to be soaked in hot water for about 10 minutes to become ready for consumption. Known for its soft, tender texture and mild flavor, Komol Chawol is ideal for quick meals and is often used in various traditional and contemporary dishes.**

# Products



## MEGHALAYA PINAPPLE

**Meghalaya Pineapple** is renowned for its exceptional flavor and quality, with both the Kew and Queen varieties being prominent in the region. The Kew variety is known for its large size, vibrant yellow flesh, and balanced sweetness, making it ideal for fresh consumption and culinary uses. The Queen variety, smaller and more aromatic, offers a richer, more intense sweetness and a slightly tangy flavor, often preferred for desserts and juices.

# Products



## DRAGON FRUITS

**Dragon Fruit, also known as "Pitaya," is a striking tropical fruit with vibrant pink or yellow skin and white or red flesh speckled with tiny black seeds. Its mildly sweet and refreshing taste, combined with its striking appearance, makes it a popular choice for both eating fresh and using in various dishes and beverages.**

# IMPROVED LALAT

## The Low G. I Rice



Introducing Improved Lalat Rice – your perfect partner for a balanced diet. Meticulously cultivated by Trifac Agro Pvt Ltd, in collaboration with the renowned Rice Research Institute in Cuttack, this rice stands out for its low glycemic index value of 53. Ideal for maintaining stable blood sugar levels, Improved Lalat Rice is not just a dietary choice but a commitment to healthier living. Savor the taste of wellness with every grain.

