



Authentic Indian Spices Exporter

FENUGREEK SEED

Botanical Name:- *Trigonella foenum-graecum*

Common Name:- Methi, Fenugreek



Fenugreek is an annual plant in the family Fabaceae. It is cultivated worldwide as a semiarid crop, India is the largest Fenugreek producer in the world. Its seeds and leaves are common ingredients in dishes from the Indian subcontinent. Fenugreek leaves are used as a herb and the seeds as a spice. Fenugreek seeds are hard, stony, and angular, the rhombic yellow to amber colored Fenugreek seeds, commonly called Methi in India. They have a warm and penetrating aroma, which becomes more pronounced on roasting.

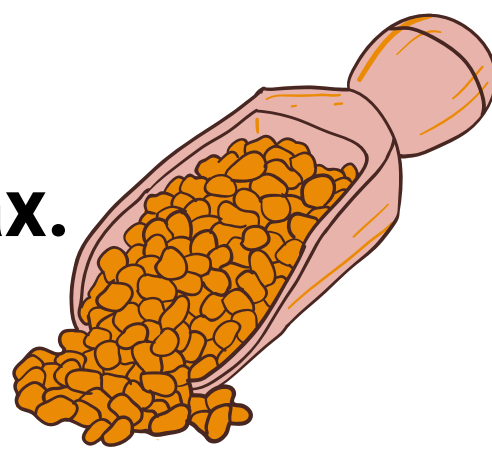
A fenugreek seed are frequently used in the preparation of pickles, Curry powder, pastes, and is often encountered in the cuisine of the Indian subcontinent. The young leaves and sprouts of Fenugreek are eaten as fresh, and the green or dried leaves are used to flavor other dishes. The dried leaves (known as "Kashuri Methi") are also used for garnishing and flavoring variety of food, have bitter taste and a strong characteristic smell. It is commonly encountered in global cuisine, in preparations ranging from pickles to maple syrup. Fenugreek is used both as a food and food additives and as in medicines.

Fenugreek Machine Clean :

- ❁ Purity 99% Max.
- ❁ Admixture 1% Max.
- ❁ Broken Damaged 0.5 % Max.

Packaging :

- ❁ 25kg, 30kg, 50kg in PP bags Or As per Buyer's requirement



Fenugreek Sortex Clean :

- ❁ Purity 99.90% Max.
- ❁ Admixture 0.10% Max
- ❁ Broken Damaged 0.5% Max.

Labeling :

- ❁ As per customer requirement

More Information:

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