



EXPORTER OF PREMIUM INDIAN SPICES
FOR GLOBAL MARKETS.

We Believe In Quality...

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BLACK PEPPER



DEHYDRATED ONION



CUMIN SEED



DEHYDRATED GARLIC



FENNEL SEED



GREEN CARDAMOM



FENUGREEK



CORIANDER SEED

INTRODUCTION

Samarth International LLP is committed to delivering quality, reliability, and sustainability in the global export market. We specialize in premium Indian spices, dehydrated products, organic spices, and eco-friendly bagasse tableware solutions. Our products are carefully sourced and manufactured to meet international quality standards while promoting environmentally responsible practices. With modern processing facilities and strict quality control, we ensure freshness, consistency, and superior performance in every shipment. Along with pure and aromatic food products, we also offer biodegradable and compostable bagasse products designed as sustainable alternatives to plastic packaging and tableware. Our focus is on providing high-quality, eco-conscious solutions that meet global expectations while building long-term partnerships through trust, consistency, and customer satisfaction.





BLACK PAPER

BLACK PEPPER, KNOWN AS THE "KING OF SPICES," IS ONE OF THE MOST WIDELY TRADED SPICES GLOBALLY. SAMARTH INTERNATIONAL OFFERS PREMIUM-QUALITY BLACK PEPPER, CAREFULLY SOURCED FROM REPUTED FARMS AND PROCESSED TO MAINTAIN ITS NATURAL PUNGENCY AND AROMA.



CUMIN SEED

CUMIN SEEDS, OFTEN REFERRED TO AS THE "SOUL OF INDIAN CUISINE," ARE ONE OF THE MOST ESSENTIAL AND WIDELY USED SPICES ACROSS GLOBAL KITCHENS. SAMARTH INTERNATIONAL OFFERS PREMIUM-QUALITY CUMIN SEEDS, CAREFULLY SOURCED FROM TRUSTED FARMS AND PROCESSED WITH PRECISION TO PRESERVE THEIR DISTINCTIVE AROMA, RICH FLAVOR & OIL



FENNEL SEEDS

FENNEL SEEDS, OFTEN REFERRED TO AS THE "SWEET SPICE OF GLOBAL CUISINE," ARE WIDELY APPRECIATED FOR THEIR MILD, SWEET FLAVOR AND REFRESHING AROMA. USED EXTENSIVELY ACROSS INTERNATIONAL CULINARY APPLICATIONS, THEY ARE VALUED FOR BOTH TASTE AND DIGESTIVE PROPERTIES.

All Product available in Whole & Ground



FENUGREEK SEED

FENUGREEK SEEDS, OFTEN REFERRED TO AS THE "FLAVOR ENHANCER OF GLOBAL CUISINE," ARE WIDELY VALUED FOR THEIR SLIGHTLY BITTER TASTE, RICH AROMA, AND NUTRITIONAL BENEFITS.

USED EXTENSIVELY ACROSS INTERNATIONAL CULINARY AND FOOD PROCESSING APPLICATIONS, THEY ARE APPRECIATED FOR ENHANCING FLAVOR AS WELL AS THEIR FUNCTIONAL



CORIANDER SEED

CORIANDER SEEDS, OFTEN REFERRED TO AS THE "ALL-ROUND SPICE OF GLOBAL CUISINE," ARE WIDELY VALUED FOR THEIR MILD, CITRUSY FLAVOR AND PLEASANT AROMA. USED EXTENSIVELY ACROSS INTERNATIONAL CULINARY AND FOOD PROCESSING APPLICATIONS, THEY ARE APPRECIATED FOR ENHANCING FLAVOR AS WELL AS THEIR VERSATILE FUNCTIONAL PROPERTIES



CARDAMOM

CARDAMOM, OFTEN REFERRED TO AS THE "QUEEN OF SPICES," IS WIDELY VALUED FOR ITS RICH, SWEET AROMA AND DISTINCTIVE, SLIGHTLY SPICY FLAVOR. USED EXTENSIVELY ACROSS INTERNATIONAL CULINARY AND FOOD PROCESSING APPLICATIONS, IT IS APPRECIATED FOR ENHANCING FLAVOR AS WELL AS ITS VERSATILE FUNCTIONAL AND AROMATIC PROPERTIES.

All Product available in Whole & Ground



DRY RED CHILLI

DRY RED CHILI, OFTEN REGARDED AS ONE OF THE MOST ESSENTIAL SPICES IN GLOBAL CUISINE, IS VALUED FOR ITS INTENSE HEAT, VIBRANT COLOR, AND BOLD FLAVOR PROFILE. WIDELY USED ACROSS CULINARY, FOOD PROCESSING, AND SPICE BLENDING INDUSTRIES, IT ENHANCES DISHES WITH ITS PUNGENCY AND RICH AROMA. KNOWN FOR ITS VERSATILITY.



DEHYDRATED ONION

ONION, ONE OF THE MOST WIDELY USED VEGETABLES IN GLOBAL CUISINE, IS VALUED FOR ITS DISTINCTIVE FLAVOR, PUNGENT AROMA, AND VERSATILE CULINARY APPLICATIONS. AN ESSENTIAL INGREDIENT ACROSS HOUSEHOLDS AND THE FOOD PROCESSING INDUSTRY, IT ENHANCES DISHES WITH ITS UNIQUE TASTE—RANGING FROM MILD SWEETNESS TO SHARP INTENSITY.



DEHYDRATED GARLIC

GARLIC, ONE OF THE MOST WIDELY USED INGREDIENTS IN GLOBAL CUISINE, IS VALUED FOR ITS STRONG FLAVOR, DISTINCTIVE AROMA, AND EXCEPTIONAL HEALTH BENEFITS. AN ESSENTIAL COMPONENT IN BOTH HOUSEHOLD COOKING AND THE FOOD PROCESSING INDUSTRY, IT ENHANCES DISHES WITH ITS RICH, SAVORY TASTE.

Flakes : 5–15 mm Ideal for soups, stews, sauces, and ready meals / **Chopped** : 3–5 mm Suitable for seasoning blends and processed foods / **Minced** : 1–3 mm Quick rehydration, perfect for instant recipes / **Granules** : 20–40 mesh Used in spice mixes, snacks, and savory dishes / **Powder** : 80–120 mesh Widely used in sauces, seasonings, dressings.



SPECIFICATIONS

- Premium quality Indian origin spices sourced from trusted farms
- Rich natural aroma, authentic flavor, and high essential oil content
- Carefully cleaned, sorted, and hygienically processed
- Uniform color, size, and consistent quality standards
- Free from adulteration and foreign impurities
- Suitable for food processing, seasoning, spice blends, and culinary applications
- Available in whole, crushed, powder, and customized forms
- Processed and packed under strict quality control measures
- Moisture and purity maintained as per international export standards
- Products comply with customer-specific and destination country requirements

PACKAGING & SHIPPING DETAILS

- PP Bags, Paper Bags, Jute Bags, or Corrugated Cartons
- Vacuum Packing and Customized Private Label Packaging available
- Standard Packing Sizes: 10kg, 20kg, 25kg, 30kg, 50kg or as per buyer requirement
- 20 FT Container
- 40 FT Container

SHELF LIFE

- Up to 12-24 months under recommended storage conditions
- Store in a cool, dry place away from direct sunlight, heat, and moisture

QUALITY & COMPLIANCE

- Hygienically packed for export quality standards
- Pesticide Residue Levels compliant as per destination country regulations
- Inspection and quality checks conducted before shipment

SHIPPING TERMS

- FOB (Free On Board)
- CIF (Cost, Insurance & Freight)
- CFR (Cost & Freight)
- FAS (Free Alongside Ship)
- EXW (Ex Works) available on request



IN COMPLIANCE WITH



सत्यमेव जयते
DGFT

TRUSTED PARTNER FOR GLOBAL BUSINESS



Experience the Rich Aroma of Authentic Indian Spices.

“At Samarth International LLP, we believe every natural flavor tells a story of purity, tradition, and quality. Our premium Indian spices are carefully sourced to preserve their rich aroma, authentic taste, and natural goodness, bringing the true essence of India to kitchens around the world while supporting sustainable and responsible sourcing practices.”



www.samarthinternational.com



connect.samarthinternational.com



+91 8976261812 / +91 8976683888



Virar, Mumbai, India - 401303

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