



Authentic Indian Spices Exporter

FENNEL SEEDS



Botanical Name:- Foeniculum Vulgare

Common Name:- Fennel, Souff, Florence Fennel

Fennel (*Foeniculum Vulgare*) is a Flowering plant species in the carrot family. It is a hardy, perennial herb with yellow flowers and feathery leaves. Dried Fennel seed is an aromatic, anise flavored spice, brown or green in color when fresh, slowly turning a dull grey as the seed ages.

Benefits-Nutrition

In India it is mainly harvested in February – March. India produced 60% of the world output of Fennel, with China and Bulgaria is leading secondary producers. Fennel Seeds is rich sources of Protein, Dietary fiber, Vitamin B and several dietary minerals.

Fennel seeds are highly aromatic spices that are used for various domestic as well as medicinal applications. It is used to flavor breads, cakes and confectionary. These sweet smelling organic fennel seeds spices leave very pleasant and long lasting flavor in the mouth and hence they are also used as mouth freshener. Fennel is traditionally considered one of the best herbs for Fish and Sea food preparation. Fennel tea may aid healthy digestion and treat bloating, gas or cramps and may also act as a diuretic. According to the Ayurveda Fennel helps in regulate blood pressure, Reduce water retention & Asthma symptoms, Improve Eyesight and Great for Acne.

Fennel Specifications :

- Machine cleaned/ Sortexed
- Admixture:- 0.50% to 2% Max..
- Impurity: - 0.50% to 2% Max.
- Moisture: - Moisture 6% to 9%
- Discolored, Shrivelled, Immature, Blackened Seeds : 1% to 2%

Packaging :

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

Fennel Quality :

- USA Quality
- Europe Quality
- Semi Europe Quality
- Singapore Quality

Labeling :

- As per customer requirement



More Information:

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