

THE SPICE HERITAGE OF INDIA



INDIAN RED CHILLI POWDER (VARIOUS HEAT LEVELS)

- Heat Value (SHU): 20,000 to 75,000 (As per requirement)
- **ASTA Color Value: 60 to 140**
- **Purity: 99% Min, Stemless**
- Packaging: 500g, 1kg, 5kg pouches; 25kg PP
- Origin: India



PREMIUM TURMERIC POWDER (HIGH CURCUMIN)

- Curcumin Content: 3% to 5% Min (As per requirement)
- **Purity: 99%**
- Moisture: 10% Max
- Packaging: 500g, 1kg pouches; 25kg PP Baas.
- Origin: India



INDIAN BLACK PEPPER (MALABAR GARBLED)

- Grade: MG-1 (Malabar Garbled Grade 1)
- Density: 550 g/l Min
- Moisture: 11% Max
- Form: Whole Peppercorns / Coarse Ground / Fine Powder
- Packaging: 25kg / 50kg PP Bags.
- · Origin: India



DEHYDRATED ONION POWDER

- **Purity: 100% Dehydrated Onion**
- Moisture: 6% Max
- Particle Size: 80-100 Mesh
- Packaging: 20kg / 25kg Paper Bags with inner poly liner.
- Origin: India



DEHYDRATED GARLIC POWDER

- **Purity: 100% Dehydrated Garlic**
- Moisture: 6% Max
- Particle Size: 80-100 Mesh
- Packaging: 20kg / 25kg Paper Bags with inner poly liner. Origin: India