



List of

COMMODITES

Agricultural & Agro Based Division

9825374233, 7984178594 & 6359957981

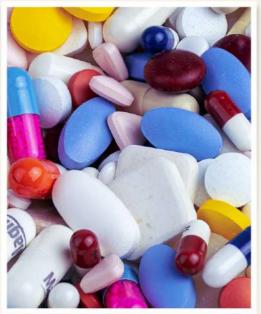
ceo@schwitzbiotech.in, schwitzbiotech.b2@gmail.com & marketing@schwitzbiotech.in

405, 4th Floor, Harvy Tower, Subhash Chowk, Ahmedabad.































ABOUT US

SCHWITZ BIOTECH, a fast growing Pharmaceutical Co., having operations since 25 years, gained recognition as a Global Healthcare Organization, driven by qualified people with advanced research & technology and innovative ideas supported by technocrats, state of the art technologies & know how and large business and associates from India and Abroad.

Having gained a broad pharmaceutical network and exporting its products in more than 30 countries since 1998.

Schwitz Biotech has entered into the global markets of diversification in the segments of Agricultural and Agro based products & has become a household name in the Agri-segment in Asian Countries, Middle East & European markets, taking an upper edge as far as the Quality of the Commodity, its world class packing & Delivery & Shipment within Schedule.

Schwitz Biotech has collaborated with Indian farms, Brazilian producers, Chinese Technocrats, Russian food gain producers, U.S. Merchants, African Agriculturist and Edible Oil Producers, European Sourcing Agency etc. to source Different and Best Variants of Agricultural, Horticultural, Farm Owners and Oil Producers Globally from the country of origin and arranging for Exports and Logistics of the Best Quality Products to different buyers throughout the world at the most competitive prices for its Customers.

Here we have presented the list of the most Qualitative products Produced, Sourced & Supplied by us at the shortest possible time.





RED ONION

Red onions (also known as purple or blue onions in some mainland European countries, though not the UK) are cultivars of the onion (Allium cepa), and have purplish-red skin and white flesh tinged with red. They are most commonly used in cooking, but the skin has also been used as a dye.

Sizes As Per Export Standards:

Dubai Quality 55mm, 65mm++ (Fresh, Double Skin, No Black Skin)

Qatar/Oman Quality 55mm++ (Fresh, Double Skin, No Black Skin)

Malaysian Quality 55mm,65mm++ (Fresh, Double Skin, No Black Skin)

Bangladesh Quality 45mm++ (Fresh, Double Skin, No Black Skin)





















ARBI

Arbi belongs to the family Araceae -- the same family as money plant and anthurium. Its large heart-shaped leaves also make it a favorite ornamental garden plant. While the corms are consumed more commonly, the leaf stalks are used in West Bengal and Kerala as vegetable.

Sizes As Per Export Standards:

TOMATO

Tomato, (Solanum lycopersicum), flowering plant of the nightshade family (Solanaceae), cultivated extensively for its edible fruits. Labelled as a vegetable for nutritional purposes, tomatoes are a good source of vitamin C and the phytochemical lycopene.

Sizes As Per Export Standards:





















WHITE / YELLOW ONION

White onion or Allium cepa are a cultivar of dry onion which have a distinct light and mild flavour profile. Much like red onions, they have a high sugar and low sulphur content, and thus have a relatively short shelf life.





CAUIFLOWER

Cauliflower is a member of the cruciferous vegetable family along with Brussels sprouts, cabbage, broccoli, collard greens, kale, kohlrabi, rutabaga, turnips and bok choy. These vegetables all contain a compound that produces a strong, distinct odor that some find unappealing.

Sizes As Per Export Standards:

















GREEN CORAINDIER

Coriander, also known as cilantro or Chinese parsley, is a widely used spice native to the Mediterranean. Coriander plants are entirely edible, but their leaves and their seeds are most commonly used as herbs and spices.

Sizes As Per Export Standards:

BELL PEPPER

Bell peppers (Capsicum annuum) are fruits that belong to the nightshade family. They are low in calories and rich in vitamin C and other antioxidants, making them an excellent addition to a healthy diet.

Sizes As Per Export Standards:





















PEAS (FROZEN)

The pea is most commonly the small spherical seed or the seed-pod of the flowering plant species Pisum sativum. Each pod contains several peas, which can be green or yellow. Botanically, pea pods are fruit,[2] since they contain seeds and develop from the ovary of a (pea) flower. The name is also used to describe other edible seeds from the Fabaceae such as the pigeon pea (Cajanus cajan), the cowpea (Vigna unguiculata), and the seeds from several species of Lathyrus.





GARLIC

Garlic plants grow about 60 cm (2 feet) tall. Depending on the variety, the long leaves typically arise from a short hard stem above the bulb or emerge from a softer pseudostem made up of overlapping leaf sheaths. The bulb is covered with membranous skin and encloses up to 20 edible bulblets called cloves.

Sizes As Per Export Standards:

Size: 35mm to 45mm 45mm++

















TAPIOCA

Tapioca is a starch extracted from cassava root. It consists of almost pure carbs and contains very little protein, fiber, or other nutrients. Tapioca has recently become popular as a gluten-free alternative to wheat and other grains.

Sizes As Per Export Standards:

LETTUCE

Lettuce is an annual plant of the family Asteraceae. It is most often grown as a leaf vegetable, but sometimes for its stem and seeds. Lettuce is most often used for salads, although it is also seen in other kinds of food, such as soups, sandwiches and wraps; it can also be grilled.

Sizes As Per Export Standards:



















CABBAGE

Cabbage, comprising several cultivars of Brassica oleracea, is a leafy green, red, or white biennial plant grown as an annual vegetable crop for its dense-leaved heads.





GREEN CHILI

Green chillies are scientifically known as Capsicum frutescens. The spiciness of green chillies comes from a chemical called capsaicin. Apart from providing a hot and spicy taste, capsaicin is responsible for numerous other health effects on the heart, stomach, and pain relief.

Sizes As Per Export Standards:



















GREEN LEMON

melon, (Cucumis melo), trailing vine in the gourd family (Cucurbitaceae), grown for its often musky-scented edible fruit. The melon plant is native to central Asia, and its many cultivated varieties are widely grown in warm regions around the world.

Sizes As Per Export Standards:

POTATO

The potato is one of some 150 tuber-bearing species of the genus Solanum (a tuber is the swollen end of an underground stem). The compound leaves are spirally arranged; each leaf is 20–30 cm (about 8–12 inches) long and consists of a terminal leaflet and two to four pairs of leaflets.

Sizes As Per Export Standards:



















GINGER

plum, any of various trees or shrubs in the genus Prunus (family Rosaceae) and their edible fruits. Plums are closely related to peaches and cherries and are widely eaten fresh as a dessert fruit, cooked as compote or jam, or baked in a variety of pastries





FROZEN & DRIED CORN (MAIZE)

Corn is a tall annual cereal grass (Zea mays) that is widely grown for its large elongated ears of starchy seeds. The seeds, which are also known as corn, are used as food for humans and livestock and as a source of biofuel and can be processed into a wide range of useful chemicals.

Sizes As Per Export Standards:





















CAPSICUM

Arbi belongs to the family Araceae -- the same family as money plant and anthurium. Its large heart-shaped leaves also make it a favorite ornamental garden plant. While the corms are consumed more commonly, the leaf stalks are used in West Bengal and Kerala as vegetable.

Sizes As Per Export Standards:

OKRA

Okra—also known as lady's-fingers, gumbo, or bhindi—is the most important vegetable crop of the tropical and subtropical regions of the world. It belongs to the genus Abelmoschus and family Malvaceae. Okra is a multipurpose crop valued for its tender and delicious pods.

Sizes As Per Export Standards:



















EGGPLANT/AUBERGINE

Eggplant, (Solanum melongena), also called aubergine or Guinea squash, tender perennial plant of the nightshade family (Solanaceae), grown for its edible fruits. Eggplant requires a warm climate and has been cultivated in its native Southeast Asia since remote antiquity.





TENDER KING COCONUT

King coconuts measure from 20 to 30 centimeters in length. They are harvested at around 7 to 8 months of maturity, which is about twice the age of a typical, young green coconut. The sweet and flavorful liquid within the nut contains electrolytes and minerals that mirror the needs of the human body.

Sizes As Per Export Standards:

















FRESH GREEN COCONUT

Water coconuts are also called young, green or immature coconuts. Cracked open, the liquid found inside is called coconut water which is not to be. confused with coconut milk. Coconut water has long been a popular drink in the tropics.

Sizes As Per Export Standards:

SEMI HUSKED COCONUT

These are fully matured coconuts but while de-husking, the husk is left intact over the "eyes" of the coconut. This is a sensitive area, and by protecting it we can increase the shelf life of the coconut as the area susceptible to decay is protected

Sizes As Per Export Standards:



















DRIED COCONUT (KHOPRA)

Dry coconuts are just that; dry. The milk within the coconut hardens as it matures and becomes the copra, or meat, of the coconut. After a coconut is first cracked the moisture content of the meat is roughly 50 percent and it contains around 30-40% oil. After being dried by heat or the sun, the moisture content dips down to 4 or 5% and the oil content jumps to 36-70%. The resulting Dry coconut is off-white to white in color with a mild coconut flavor.





SONA MASOORI RICE

Sona Masuri (IET No. 7244, BPT 3291, also spelled as Sona Masoori or Sona Mahsuri) is a lightweight and aromatic medium-grain rice which is the result of a cross combination of the rice varieties Sona and

Sizes As Per Export Standards:





















JASMINE RICE

Jasmine rice, also known as Thai fragrant rice, is an aromatic "long-grain" rice where each grain is about four times as long as it is wide. Jasmine rice comes in a variety of colors. White jasmine rice, in particular, is largely processed and has more nutritional similarities to white rice than to brown jasmine rice.

Sizes As Per Export Standards:

IRRIGRICE (IR-64)

IRRI-6 is the long grain type of rice grown mostly in the region of Sindh-Pakistan. It has long soft grains. Irri-6 rice is nonbasmati rice, it is known for its economical prices and excellent cooking properties

Sizes As Per Export Standards:



















1121 BASMATI WHITE SELLA

It is unpolished rice which has high fiber making it more nutritious. This Rice is a great source of protein, calcium and iron. The process that produces brown rice removes only the outermost layer, the hull, of the rice kernel and is the least damaging to its nutritional value.





1121 STEAM BASMATI

1121 Steam Rice are heat resistant and do not break or crack on cooling. Rice is manufactured by observing strict quality control procedures. The rice is refined and cleaned deeming them free of pebbles, insects and weevils. 1121 Steam Rice is the longest grain of basmati rice, ranging around 8.05–8.30 mm in length.

Sizes As Per Export Standards:

















1121 GOLDEN SELLA

1121 Golden Sella, also known as The Parboiled Sella rice is processed typically while Paddy is steamed and then dried before milling. Processing of 1121 parboiled basmati rice allows the rice to retain more of the vitamins and minerals from the original grain which further makes parboiled rice highly nutrient.

Sizes As Per Export Standards:

1121 RAW BASMATI

1121 Raw Basmati Rice grade is famous worldwide for its uncooked length of 8.20 to 9.01mm. Once cooked rice grains swells only length wise and are free flowing compared to other rice grades. 1121 Raw basmati rice is one of the world costliest rice grade for its high fragrance, length & taste.

Sizes As Per Export Standards:















SWARNA RICE

Swarna Rice also called Mansuri rice, is one of the healthiest staple Indian rice variety and carries a very low risk of diabetes, says a leading rice research organization, and also has a low glycemic index (GI).





WHEAT FLOUR

Whole wheat flour is rich in vitamins, fibres, magnesium, zinc and proteins. The whole wheat has a high content of zinc. It is also a rich source of Vitamin B. It contains a good amount of minerals such as zinc, iron, magnesium, and manganese.

Sizes As Per Export Standards:

















ALL PURPOSE FLOUR

All-purpose flour is a good source of iron and calcium, as it's made up of endosperm of wheat grains. That contains most of the nutritional value, including vitamin B3 (niacin), vitamin B2 (riboflavin), thiamine and folic acid. It is high in protein, fibre, fat and iron, which play a key role in your overall health.

Sizes As Per Export Standards:

GRAM FLOUR

Gram flour or besan is a pulse flour made from a variety of ground chickpea called Bengal gram or kaala chana. It is a staple ingredient in the cuisine of the Indian subcontinent, including in Indian, Bangladeshi, Burmese, Nepali, Pakistani, Sri Lankan and Caribbean cuisines.

Sizes As Per Export Standards:



















SEMOLINA FLOUR

Semolina is a type of coarse flour that's made from durum wheat, not from the other popular wheat type, known simply as common wheat. When durum wheat is milled, its most nourishing parts are ground into semolina. Durum wheat grains are golden in color, so the milled semolina is a pale-yellow flour.





BARLEY WHOLE WHEAT

Barley is high in fiber, especially beta-glucan, which may reduce cholesterol and blood sugar levels. It may also aid weight loss and improve digestion. Whole-grain, hulled barley is more nutritious than refined, pearled barley. It can be substituted for any whole grain and easily added to your diet.

Sizes As Per Export Standards:



















GREEN MILLET

The potential health benefits of millet include protecting cardiovascular health, preventing the onset of diabetes, helping people achieve and maintain a healthy weight, and managing inflammation in the gut. Millet is an adaptable grain.

Sizes As Per Export Standards:

PEARL MILLET(BAJRA)

Millets are a group a small, round whole grains grown in India, Nigeria, and other Asian and African countries. Considered an ancient grain, they are used both for human consumption and livestock and bird feed (4, 5). They have multiple advantages over other crops, including drought and pest resistance.

Sizes As Per Export Standards:





















WHEAT BRAN (CHOKAR)

Provides nourishment to the skin as it has rich antioxidant properties of selenium. Controls diabetes as it has minerals necessary for insulin excretion, which is suitable for diabetics. It is rich in zinc that helps to maintain strong shiny hair.

Sizes As Per Export Standards:

Gaudhan brand available & all other brands of Export Quality are also available.





GREEN BANANA

Taste: Green bananas are mildly bitter in taste and not sweet.

Texture: They are firmer than yellow ones and are sometimes described as waxy. Green bananas are harder to peel and have firm skin, while ripe ones are easier to peel. Composition: Green ones are loaded with starches.

Sizes As Per Export Standards:



















MELON

melon, (Cucumis melo), trailing vine in the gourd family (Cucurbitaceae), grown for its often musky-scented edible fruit. The melon plant is native to central Asia, and its many cultivated varieties are widely grown in warm regions around the world.

Sizes As Per Export Standards:

GUAVA

guava, (Psidium guajava), small tropical tree or shrub of the family Myrtaceae, cultivated for its edible fruits. Guava trees are native to tropical America and are grown in tropical and subtropical areas worldwide. Guava fruits are processed into jams, jellies, and preserves and are common pastry fillings.

Sizes As Per Export Standards:





















SAPODILLA / SAPOTA (CHIKU)

Chikoo has brown fuzzy skin and is more oval-shaped than its Central American cousins, though some develop pointed ends. The skin is inedible, but serves a purpose as a kind of bowl for the sweet flesh. The flesh is off-white to a yellowish brown color and has a soft and juicy texture. The sweet flavor of the Chikoo flesh is due to the presence of high levels of fructose and sucrose.





LYCHEE

lychee, (Litchi chinensis), also spelled litchi or lichi, evergreen tree of the soapberry family (Sapindaceae), grown for its edible fruit. Lychee is native to Southeast Asia and has been a favourite fruit of the Cantonese since ancient times. The fruit is usually eaten fresh but can also be canned or dried.

Sizes As Per Export Standards:

















JACKFRUIT

Jackfruit is the largest tree-borne fruit in the world, reaching up to 60 cm (about 2 feet) long and weighing up to 18 kg (about 40 pounds). It is ellipsoidal and aggregate, composed of multiple "bulbs" of seed-containing flesh around a stringy core, all of which is enclosed by a bumpy rind.

Sizes As Per Export Standards:

PUMPKIN

Pumpkin is a plump, nutritious orange vegetable, and a highly nutrient dense food. It is low in calories but rich in vitamins and minerals, all of which are also in its seeds, leaves, and juices. There are many ways to incorporate pumpkin into desserts, soups, salads, preserves, and even as a substitute for butter.

Sizes As Per Export Standards:





















SWEET LIME (MOSAMBI)

Sweet limes are spherical citrus fruit with finely-textured skins with yellowish-orange in colour. The rind is semi-smooth and similarly pitted. In India, it is typically named mosambi or musambi





APPLE

Apple, (Malus domestica), domesticated tree and fruit of the rose family (Rosaceae), one of the most widely cultivated tree fruits. Apples are predominantly grown for sale as fresh fruit, though apples are also used commercially for vinegar, juice, jelly, applesauce, and apple butter and are canned as pie stock.

Sizes As Per Export Standards:

















ORANGE

An orange is a fruit of various citrus species in the family Rutaceae (see list of plants known as orange); it primarily refers to Citrus × sinensis, which is also called sweet orange, to distinguish it from the related Citrus × aurantium, referred to as bitter orange.

Sizes As Per Export Standards:

POMEGRANATE

pomegranate, (Punica granatum), bush or small tree of the family Lythraceae and its fruit. The juicy arils of the fruit are eaten fresh, and the juice is the source of grenadine syrup, used in flavourings and liqueurs. Pomegranate is high in dietary fibre, folic acid, vitamin C, and vitamin K.

Sizes As Per Export Standards:





















AVOCADO

An avocado is a bright green fruit with a large pit and dark leathery skin. They're also known as alligator pears or butter fruit. Avocados are a favorite of the produce section. They're the go-to ingredient for guacamole dips.





GRAPES

Grapes are a type of fruit that grow in clusters of 15 to 300, and can be crimson, black, dark blue, yellow, green, orange, and pink. "White" grapes are actually green in color, and are evolutionarily derived from the purple grape.

Sizes As Per Export Standards:



















MANGO

mango, (Mangifera indica), member of the cashew family (Anacardiaceae) and one of the most important and widely cultivated fruits of the tropical world. The mango tree is considered indigenous to southern Asia, especially Myanmar and Assam state of India, and numerous cultivars have been developed.

Sizes As Per Export Standards:

KIWI

kiwi, (Actinidia deliciosa), also called kiwifruit or Chinese gooseberry, woody vine and edible fruit of the family Actinidiaceae. The plant is native to mainland China and Taiwan and is also grown commercially in New Zealand and California. The fruit has a slightly acid taste and can be eaten raw or cooked.

Sizes As Per Export Standards:

















PEARS

pear, (genus Pyrus), genus of some 20–45 trees and shrubs in the rose family (Rosaceae), including the common pear (Pyrus communis). One of the most important fruit trees in the world, the common pear is cultivated in all temperate-zone countries of both hemispheres. The fruit is commonly eaten fresh or is canned.





PINEAPPLE

Pineapple is native to tropical and subtropical America and has been introduced elsewhere. The fruit has become a characteristic ingredient in the meat, vegetable, fish, and rice dishes of what is loosely termed Pan-Asian cuisine. The fruit is eaten fresh where available and in canned form worldwide.

Sizes As Per Export Standards:



















BANANA

A banana is an elongated, edible fruit – botanically a berry – produced by several kinds of large herbaceous flowering plants in the genus Musa. In some countries, bananas used for cooking may be called "plantains", distinguishing them from dessert bananas.

Sizes As Per Export Standards:

BERRIES

Berry, in botany, a simple fleshy fruit that usually has many seeds, such as the banana, grape, and tomato. As a simple fruit, a berry is derived from a single ovary of an individual flower. The middle and inner layers of the fruit wall often are not distinct from each other.

Sizes As Per Export Standards:

















DRAGON FRUIT

Dragon fruit may look exotic, but its flavors are similar to other fruits. Its taste has been described as a slightly sweet cross between a kiwi and a pear. Dragon fruit is a tropical fruit native to Mexico and Central America. Its taste is like a combination of a kiwi and a pear.





POMEGRANATE SEEDS

Pomegranates contain compounds called ellagitannins, which act as antioxidants and reduce inflammation in the body. As such, they also offer protective benefits for your brain against conditions that are influenced by inflammation and oxidative stress.

Sizes As Per Export Standards:

















ROSEMARY

Rosemary is something of a lone wolf, as its intensely resinous and bitter flavor does not go with many other herbs and spices. Combining rosemary with garlic, lemon zest, thyme or sea salt brings out the full flavor of its leaves. The pine-like flavor of rosemary also pairs perfectly with pine nuts, olive oil and red wine.

Sizes As Per Export Standards:

DRY GINGER

Dry ginger is nothing but dehydrated ginger that turns pale white with a beautiful fragrance and a sharp taste. And the ginger powder is a fine offwhitish powder with a strong aroma and a slightly pungent flavour. Dried ginger is used to flavour gingerbreads, sweets, tea, gravies, curries, stews, etc. Dried ginger aids digestion, cures cold and cough, sore throat, stimulates blood circulation, cleanses the kidney, etc.

Sizes As Per Export Standards:



















CARROM SEEDS

Chew a spoonful of raw Ajwain seeds every day in the morning. Maintain a gap of half an hour between eating Ajwain and having your breakfast. If you have these seeds the first thing in the morning, they help your body release digestive juices which can make digestion better.





SUNFLOWER OIL

Sunflower oil has many health benefits because it is low in saturated fat and high in two types of fatty acids, polyunsaturated fatty acids and monounsaturated fatty acids. Polyunsaturated fatty acids, or PUFAs, include omega-3s and omega-6s. PUFAs can reduce cholesterol and triglycerides in the blood, especially when substituted for less-healthy fats.

Sizes As Per Export Standards:

















VEGETABLE OIL

Vegetable oil is composed of active ingredients, including the family of fatty acids and vitamin, Omega 3 and 6 (essential fatty acids) and omega 9 are parts of the fatty acids. These are lipids that help maintain a good level of skin hydration, tone the skin up, improve suppleness and regenerate it. Vitamins A, D, E and K are the main vitamins recognized in vegetable oils.

Sizes As Per Export Standards:

OLIVE OIL

Regardless of the type, olive oil is high in monounsaturated fatty acids, containing about 75% by volume. When substituted for saturated fat, monounsaturated fats help lower your "bad" LDL cholesterol. The health benefits of olive oil have been attributed to its antioxidant and anti-inflammatory properties.

Sizes As Per Export Standards:



















MUSTARD OIL

Pure mustard oil and mustard essential oil may help reduce inflammation and pain, slow cancer cell growth, block microbial growth, and enhance hair and skin health. Both can also be diluted with a carrier oil and applied topically in massage oils, face masks, and hair treatments.





PEANUT OIL

Peanut oil, also known as groundnut oil or arachis oil, is a vegetable oil derived from peanuts. The oil usually has a mild or neutral flavor but, if made with roasted peanuts, has a stronger peanut flavor and aroma.

Sizes As Per Export Standards:

















SOYABEEN OIL

Soybean oil is a vegetable oil extracted from the seeds of the soybean. It is one of the most widely consumed cooking oils and the second most consumed vegetable oil. As a drying oil, processed soybean oil is also used as a base for printing inks and oil paints

Sizes As Per Export Standards:

CANOLA OIL

Canola oil is high in unsaturated fats and has the lowest amount of saturated fat among the common cooking oils. It contains high amounts of oleic acid (a monounsaturated fat) and alpha-linolenic acid (the plant-based omega-3 essential fatty acid).

Sizes As Per Export Standards:



















COCONUT OIL

Coconut oil is an edible oil derived from the wick, meat, and milk of the coconut palm fruit. Coconut oil is a white solid fat below around 25 $^{\circ}$ C, and a clear thin liquid oil in warmer climates. Unrefined varieties have a distinct coconut aroma.





MUTTON WHOLE

It is believed to be an excellent source of conjugated linoleic acid, a kind of fatty acid that helps prevent inflammatory conditions. It contains high amounts of iron. It contains high levels of vitamin B12. As goat meat is leaner, it is recommended for people who are on a health journey.

Sizes As Per Export Standards:



















BEEF

Beef is an excellent source of iron. The iron in beef helps your body produce hemoglobin, a protein that helps your blood carry oxygen from your lungs to the rest of your body. Not consuming enough iron can put you at risk of iron deficiency anemia, meaning your body isn't getting enough oxygen.

Sizes As Per Export Standards:

MUTTON TROTTERS

Similar to other mammal trotters, goat feet have uncharacteristically tougher skin and loads of connective tissue, meaning they need to be slow-cooked until the meat is tenderized to a point where they're fit for consumption. With trotters, the longer you wait, the sweeter the fruit. Letting them simmer renders more collagen, a chemical responsible for healthier, tighter skin, joint pain relief, and muscle strength.

Sizes As Per Export Standards:





















BEEF TROTTERS

Rich in zinc and magnesium, cow trotters stew helps boost the immune system to fight illness. Phosphorus helps the body build healthy bones and teeth, while selenium is a powerful antioxidant that helps boost the immune system.





WHITE EGGS

Protein helps your body build strong muscles and maintain muscle mass as you age. Heart-healthy. While egg yolks are fine in moderation, if you are already at risk for heart disease or stroke, your doctor may recommend a heart-healthy diet. With no cholesterol, egg whites are a great addition.

Sizes As Per Export Standards:

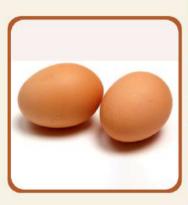


















BROWN EGGS

Brown eggs are hatched by chickens of darker colour while white eggs are laid by the white coloured breed. Additionally, brown eggs are often sold as organic and priced higher than white eggs because they are bred in a more hygienic environment and fed healthier food.

Sizes As Per Export Standards:

BONELESS CHICKEN

This type of poultry is an excellent source of lean protein. Chicken is also a good source of vitamin B, vitamin D, calcium, iron, zinc, and trace amounts of vitamin A and vitamin C. In comparison to most red meats, chicken contains two to three times more polyunsaturated fat and monounsaturated fat—healthier fats than those found in red meat.

Sizes As Per Export Standards:





















WHOLE CHICKEN

Buying a whole chicken, rather than its individual parts, offers many potential benefits. However, to some people, even the mere thought of reaching into a dead bird's carcass to pull out the liver, heart and gizzards is enough to put the brakes on and reach for the more convenient, less "icky" option of purchasing separate pieces.





BAY LEAF

Pleasantly aromatic, the Bay leaf/ tejpata has a clove-like taste and a faint pepper-like odour. The glossy, dark-green Bay leaf is oval, pointed and smooth, 2.5 - 8 cm (1 to 3 inches) long. Bay leaves give off a pleasing and sweet aroma that makes it a great flavouring condiment for soups, sauces, stews and pickles.

Sizes As Per Export Standards:





















CINNAMON

A sweet-tasting spice with a warm and woody aroma, cinnamon chips are rough non-peelable barks scraped off from the thicker stems. Cinnamon is a wonderful spice with a pleasant taste that makes it a great ingredient to be used in cakes and desserts. It is widely used in Hyderabadi Biriyani, gravies and curry dishes in India.

Sizes As Per Export Standards:

CLOVES

Dark-brownish in colour, cloves are the dried aromatic flower buds of the clove tree. They have elongated bodies with a flowery head and look like small nails. They have a strong taste and sweet pungent smell that gives spicy warmth to soups, sauces, curries, meat, pickles and also to flavour sweet dishes like cookies, cakes and fruit pies. Cloves act as antioxidants, cure mild toothaches, aid digestion and help control blood pressure, etc.

Sizes As Per Export Standards:



















FENUGREEK SEEDS

Commonly known as Methi, fenugreek seeds are hot in nature, with a bitter, nutty taste. It is a common condiment in spice blends in Indian cuisine over a variety of dishes like gravies, curries, parathas, beverages, etc. Fenugreek seeds have been used to enhance the sensory quality of food.





NUTMEG AND MACE

While nutmeg is a shelled dried seed of a plant, mace is a dried netlike covering of the shell of the seed. While nutmeg has a distinctive pungent fragrance and a warm slightly sweet taste, mace has a more delicate flavour and gives a saffron-like hue to dishes. Both are used as a condiment for sweet products such as baked items, custards, puddings, jellies, etc.

Sizes As Per Export Standards:

















SAFFRON

Saffron (Kesar) is the most expensive spice and it is a colour too. Saffron has a very subtle flavour and aroma. It is used as a culinary seasoning for chicken and meat, biriyani, pulao, etc. It adds taste, colour, and aroma to Indian sweets like Rasmalai, Kesar Pista etc. and flavours kheer, badam milk, saffron milk, etc.

Sizes As Per Export Standards:

SESAME SEEDS

With a crunchy texture and a nutty taste, sesame seeds are added to many dishes for the extra flavour. The oldest known oil seeds, sesame are tiny flat oval seeds and come in a variety of colours that includes white, black and red. Sesame offers a pleasant aroma and rich taste to South Indian delicacies, rice dishes and confectioneries such as sweets, bread, muffins, and cookies.

Sizes As Per Export Standards:

















STAR ANISE

Star Anise is famed for its strong and distinct flavour. As goes its name, this star–shaped, reddish–brown pod consists of 6–8 carpels arranged in a coil. The carpel is 10 mm, boat–shaped and hard and wrinkled containing a seed. It is used as a condiment to flavour curries, confectionaries.





FENNEL SEEDS

Resembling cumin, in shape and size, fennel is a different spice altogether. Fennel (saunf) exude an anise-like sweet fruity aroma that makes them a widely-used savoury spice in pizzas, soups, sauces, confectioneries, etc. They are added in cooking, mainly as a flavouring base. They are used as a condiment after food to improve digestion and also as a mouth freshener.

Sizes As Per Export Standards:

















BLACK PEPPER

Black pepper has a distinct and undeniable earthiness flavour that is woody, piney and sharp all at the same time. It has a unique pungent taste as well. There is black and white pepper. While the former is made out of green berries, the latter is allowed to ripen fully.

Sizes As Per Export Standards:

WHITE PEPPER

white pepper retains the full pungency of black pepper, it tastes different due to partial loss of aroma. White pepper is used in white sauces, pasta, salads, seafood dishes, etc. Pepper aid digestion and helps cure common cough, cold and respiratory disorders and heart diseases.

Sizes As Per Export Standards:

















CUMIN SEEDS

Cumin (jeera) can be identified by its distinct ridged brown seeds and intense fragrance. Cumin is used to add a distinct smoky note and a robust flavour to most Indian curries. So, it is often used as a whole, to flavour rice, stuffed vegetables, curries and many savoury dishes, and as a powder for puddings and buttermilk.





CHIA SEEDS

fiber in chia seeds is mainly soluble fiber and mucilage, the substance responsible for the gluey texture of moistened chia seeds. These fibers may help to lower LDL cholesterol and slow down digestion, which can prevent blood sugar spikes after eating a meal and promote a feeling of fullness.

Sizes As Per Export Standards:

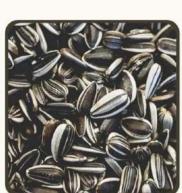


















SUNFLOWER SEEDS

Sunflower seeds are rich in oleic and linoleic acid and low in saturated fats and sodium. They also contain magnesium, potassium and fibre. They help to lower blood pressure and serum cholesterol levels. Consuming them also reduces the occurrence of arrhythmias.

Sizes As Per Export Standards:

FLAXSEEDS

Flaxseed is commonly used to improve digestive health or relieve constipation. Flaxseed may also help lower total blood cholesterol and low-density lipoprotein (LDL, or "bad") cholesterol levels, which may help reduce the risk of heart disease.

Sizes As Per Export Standards:



















PUMPKIN SEEDS

Pumpkin seeds are rich in vitamins and minerals like manganese and vitamin K, both of which are important in helping wounds heal. They also contain zinc, a mineral that helps the immune system fight bacteria and viruses. Pumpkin seeds are also an excellent source of: Phosphorus.





BLACK MUSTARD SEEDS

Black mustard (Brassica nigra) is a plant native to Africa, Asia, and Europe. Its seed is used to flavor condiments for food. Its also used as medicine. Black mustard contains chemicals that might reduce pain but might also be irritating.

Sizes As Per Export Standards:

















YELLOW MUSTARD SEED

Yellow mustard comes from the seeds of the white mustard plant, Sinapis alba. While it is in the Brassicaceae family, it is not as closely related to the other two types of mustard as they are to each other. The white mustard plant bears light tan seeds that are a little larger than brown mustard seeds.

Sizes As Per Export Standards:

COTTON SEED CAKE, MUSTARD & SOYABEAN OIL CAKE

Soybean oilcake - one of the products of farm animals` and poultry`s main ratio.

It is obtained after squeezing oil from soybean seeds during extrusion.

Mustard Oil cake - powder is an organic fertilizer which is also a traditional Indian fertilizer. Since it is natural Mustard oil cake is environment friendly and contains all the nutrients that are required for a healthy plant.

Cotton seed Oil cake-When cottonseed is crushed for the extraction of oil, the by-product which remains after extraction of oil is called CottonSeed Oil Cake or Kapasia Khali in Hindi.

Sizes As Per Export Standards:



















GROUNDNUT OIL CAKE, COCONUT OIL CAKE & MAIZE OIL CAKE

Coconut Oil cake is the byproduct of Oil Extraction. It constitutes mainly fibre, 20% Protein and 10% Oil. Mechanical extraction of oil cannot recover oil in full. This oil cake can be used for further oil recovery with a solvent extraction process.

Groundnuts Oil cake These are the by-products of groundnuts with the presence of appropriate oil content and make an excellent cattle feed.

Maize Oil cake It is extracted from germs of corn. MOC is very rich in nutrition and provides the cattle with the required amount of proteins and fat for their everyday diet.





PRUNES

The nutrients in dried plums — vitamin B6, calcium, and magnesium, to name a few — help make melatonin, the hormone that regulates sleep. Use prunes as a whole-grain toast topping, mix them into trail mix, or eat them on their own about 30 minutes before bedtime.

Sizes As Per Export Standards:

















DRY BERRIES

Dried Berries Are Low in Calories

Berries are among the healthiest fruits. They rank the highest in anthocyanins, antioxidants, and phenols. But like all fruits, they should only be eaten in moderation. Although dried berries have fewer calories and sugar content than fresh berries, they still contain natural sugar.

Sizes As Per Export Standards:

FOX NUTS

Superfood makhana is rich in proteins and fibre and low in fat. 100 grams of makhana gives around 347 calories of energy. There are around 9.7 grams of proteins and 14.5 grams of fibre in makhana. Makhanas are a very good source of calcium.

Sizes As Per Export Standards:



















PISTACHIO

The pistachio (Pistacia vera), a member of the cashew family, is a small tree originating from an area that includes Afghanistan, Central Asia, and Iran. The tree produces seeds that are widely consumed as food...





WALNUTS

Walnuts are rich in heart-healthy fats and high in antioxidants. What's more, regularly eating walnuts may improve brain health and reduce your risk of heart disease and cancer. These nuts are easily incorporated into your diet, as they can be eaten on their own or added to many different foods.

Sizes As Per Export Standards:



















RAISINS

Raisins are dried grapes. The drying process concentrates both the nutrients and sugars present in grapes, making raisins nutrient-dense and calorie-dense.

Sizes As Per Export Standards:

HAZELNUTS

Hazelnuts are considered one of the best dry fruits. They are derived from Corylus tree and have various nutrients like vitamins, proteins, fats, and minerals. You can dry roast them or make a paste out of them. You can even mix hazelnut powder in your coffee and enjoy its unique flavor and aroma. Hazelnuts are often added to chocolates. Hazelnuts are good for heal: bealth and even promote healthy bowel movements.

Sizes As Per Export Standards:





















DRY FIGS

Excellent source of dietary fiber and a great way to get your suggested daily intake of dietary fiber. Fiber that occurs naturally in foods like figs may help reduce the risk of cardiovascular disease, obesity, and type 2 diabetes.





DRY APRICOT

Among all dry fruits, the Apricot also holds a special place. It is one ,of the Indian dry fruits that come with a unique color. It is small in size and the taste is a bit on the tangier side. The nutrients that the dry fruit has are Protein, Carbs, Vitamin A, Beta-carotene, Fat, Fiber, etc. Apricots are good for the eyes and heart. It also keeps the skin stay hydrated and lessens wrinkles.

Sizes As Per Export Standards:

















DATES

Dates are a source of fructose, which is a natural type of sugar found in fruit (1). For this reason, dates are very sweet and also have a subtle caramel-like taste. They make a great healthy substitute for white sugar in recipes due to the nutrients, fiber, and antioxidants that they provide.

Sizes As Per Export Standards:

CASHEW NUTS

The cashew tree is a tropical evergreen tree native to South America in the genus Anacardium that produces the cashew seed and the cashew apple accessory fruit. The tree can grow as tall as 14 metres, but the dwarf cultivars, growing up to 6 m, prove more profitable, with earlier maturity and greater yields.

Sizes As Per Export Standards:





















ALMONDS

Almond, Tree (Prunus dulcis) in the rose family, native to South Asia; also its edible seed, or nut. The tree, growing somewhat larger and living longer than the peach, is strikingly beautiful when in flower. The nuts are either sweet or bitter. Sweet almonds are the edible type consumed as nuts and used in cooking.





PASTA

Barley is high in fiber, especially beta-glucan, which may reduce cholesterol and blood sugar levels. It may also aid weight loss and improve digestion. Whole-grain, hulled barley is more nutritious than refined, pearled barley. It can be substituted for any whole grain and easily added to your diet.

Sizes As Per Export Standards:



















GREEN MILLET

The potential health benefits of millet include protecting cardiovascular health, preventing the onset of diabetes, helping people achieve and maintain a healthy weight, and managing inflammation in the gut. Millet is an adaptable grain.

Sizes As Per Export Standards:

POPCORN

In addition to fiber, popcorn also is a good source of polyphenols, which are antioxidants that have been linked to better blood circulation and digestive health, as well as a potentially lower risk of certain cancers. Another health benefit of popcorn is its high satiety.

Sizes As Per Export Standards:





















MACRONI

Macaroni is dry pasta shaped like narrow tubes. Made with durum wheat, macaroni is commonly cut in short lengths; curved macaroni may be referred to as elbow macaroni.





BROWN LENTILS

Brown lentils are the most common variety - any bag in the grocery store that says "lentils" without any other descriptor is most likely full of brown lentils. This variety can range in color from khaki brown to dark black and has a mild, earthy flavor.

Sizes As Per Export Standards:















GREEN LENTILS

Green lentils are extremely similar to brown lentils, but they have a more robust and slightly peppery flavor and come in a range of sizes. Green lentils can vary in color from a pale or spotted green to a green-slate color with hints of blue and black

Sizes As Per Export Standards:

RED AND YELLOW LENTIS

They are also the only variety sold "split," meaning they processed into smaller lentil bits. These somewhat sweet and nutty lentils are very common in Indian and Middle Eastern cuisine and are the key to classic dishes such as Indian dhal

Sizes As Per Export Standards:



















SPLIT CHICKPEAS

As a rich source of vitamins, minerals, and fiber, chickpeas may offer a variety of health benefits, such as aiding weight management, improving digestion, and reducing your risk of disease. Additionally, this legume is high in protein and makes an excellent replacement for meat in many vegetarian and vegan dishes.





WHOLE MASOOR DAL

Masoor dal (Lens culinaris), also called red lentil, is a staple food in every Indian household. It is widely cultivated in warm, tropical and temperate zones for its edible and nutritious seeds. In addition, it is an important source of protein for the vegetarian population in developing countries.

Sizes As Per Export Standards:











SPLIT MASOOR DAL

The Masoor Dal lentils can be split or whole, and both types are used in Indian cuisine. The split and husked red lentils are called Dhuli Masoor Dal in Hindi. Split and husked lentils have an orange-pink color. However, the whole Masoor Dal with the husks have a dark brown color and thus called Brown Lentils.

Sizes As Per Export Standards:

WHOLE BLACK URAD DAL

Urad dal is a good source of proteins, carbohydrates, lipids, iron, and calcium. In addition, whole urad has dietary fibre, whereas urad dal (split urad) does not contain fibre. Among the phytochemicals, prominent phytochemicals present in urad dal are flavonoids and phenolic compounds.

Sizes As Per Export Standards:



















SPLIT BLACK URAD DAL

Urad dal is also known as Split black lentils and Black gram dal. Split urad dal retains the skin and also has a strong flavour. Skinned and split urad dal is creamy white and somewhat bland. When boiled, the dal has an unusual mucilaginous texture.





BETEL LEAVES Sizes As Per Export Standards:

The betel, Piper betle, is a species of flowering plant in the pepper family Piperaceae, native to Southeast Asia. It is an evergreen, dioecious vine, with glossy heart-shaped leaves and white catkins. Betel plants are cultivated for their leaves which are most commonly used as flavoring in chewing areca nut.























Betel nut is the seed of the fruit of the areca palm. It is also known as areca nut. The common names, preparations and specific ingredients vary by cultural group and individuals who use it. Betel nut is a stimulant drug, which means it speeds up the messages travelling between the brain and the body.









OUR CREDENTIALS

During our 25 years of Quality Services, we have been presented with Accolades & Awards Nationally & Globally with International Quality awards in London(U.K.), New York & Miami(U.S.A.), Toronto(Canada), Tashkent(Uzbekistan) & Several other awards in India. We have also been featured in Times of india & India Today - Times Now T.V. & Our Case study & Success Story has been forcasted by TATA Group(TATA NexArc). We have Certifications like W.H.O. GMP, ISO 9000-2015 CE Certification & HALAL Certification.

















Our new corporate office address:

West Port, Floor No : 16, Sindhubhawan Road, Beside Hotel Taj Skyland, Ahmedabad