



**RAMANAND
EXPORTS**

PRODUCT CATALOGUE

From Farm to Freight Agricultural Excellence Delivered



At Ramanand Exports, we deliver India's finest farm produce to the world — from fresh fruits and vegetables to premium grains, pulses, dairy, and honey. Backed by trusted farmers and strict quality checks, we ensure purity, freshness, and global standards in every export.



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At Ramanand Exports, spices represent more than culinary elements—they are living symbols of India's agricultural wisdom, ayurvedic tradition, and global gastronomic relevance. With a heritage rooted in the ancient spice routes and the biodiversity of the Indian subcontinent, we honour this legacy by offering spices that are clean, potent, traceable, and crafted with integrity.

India contributes over 75% of the world's spice varieties. From the humid cardamom plantations of Kerala to the arid cumin fields of Rajasthan, our procurement spans every spice-rich zone of the country, enabling us to deliver an authentic and rich spectrum of Indian spices to clients around the globe.

Why Ramanand Spices Stand Out

- ✓ 100% Natural, Adulteration-Free Spices
- ✓ Sourced from Certified Growers Across India
- ✓ Steam-Sterilised, ETO-treated (on request), and Pathogen-Free
- ✓ Laboratory-Tested for Microbial Load, Heavy Metals, Aflatoxins, and Adulterants
- ✓ Packaged in Aroma-Locked, Food-Grade Materials
- ✓ Customisable Mesh Sizes, Blends, and Packaging Formats (Retail, Bulk, HoReCa)

Our Farm-to-Fork Approach

Our direct procurement model is central to ensuring consistent quality and competitive pricing. We work closely with:

Farmer Producer Organisations (FPOs)
Agri-cooperatives
Organic-certified estates
Regional spice boards and government-accredited farms

This enables full traceability, ethical sourcing, and alignment with APEDA, Spices Board of India, EU Organic, USDA Organic certifications.

Processing Excellence – Where Tradition Meets Technology **Our spice facilities are ISO 22000, HACCP, and FSSAI certified, equipped with:**

- ✓ Mechanical cleaning & de-stoning systems
- ✓ Colour sorting and gravity separation
- ✓ Steam sterilisation & ETO treatment (on request)
- ✓ Low-temperature grinding for volatile oil retention
- ✓ Vacuum sealing & nitrogen flushing for shelf life
- ✓ In-house labs (HPLC, GC-MS, microbial testing)

These ensure that the aroma, taste, colour, and active compounds (curcumin, capsaicin, piperine, thymol) are perfectly preserved.

Spices Portfolio – Quality & Processing Insight

Spice	Key Features	Processing Methods	Shelf Life (Export)
Black Pepper	Rich in piperine, pungent	Sun-dried, cleaned, steam-sterilized	12–18 months
Cumin Seeds	Earthy aroma, carminative, antioxidant-rich	Gravity sorted, machine-cleaned, powder form	12–18 months
Coriander Seeds	Mild citrusy flavour, aids digestion, anti-inflammatory	Mechanically cleaned, grounded	12–18 months
Turmeric (Whole & Powdered)	Curcumin-rich, natural colourant, powerful anti-inflammatory properties	Double-polished, sterilised, powdered	12–24 months
Chilli (Dry Whole & Powdered)	Rich in capsaicin, enhances metabolism, offers heat & depth of flavour	Stem-cut, destalked, sun-dried or machine-dried	12–18 months
Fennel Seeds	Aromatic, sweet licorice-like taste, aids digestion	Graded, double-cleaned	12–18 months
Fenugreek Seeds	Bitter-sweet flavour, blood sugar regulator, high in fibre	Sun-dried, machine-cleaned	12–18 months
Mustard Seeds (Black, Yellow)	Pungent heat, rich in selenium & omega-3 fatty acids	Gravity graded, ETO-treated (optional)	12–15 months
Cloves	Aromatic buds, natural preservative, antibacterial	Whole, hand-cleaned, moisture-controlled	18–24 months
Cardamom (Green)	Premium aroma, digestive aid, high export value	Graded by size & colour, nitrogen-packed	12–18 months
Cinnamon (True & Cassia)	Warm sweet spice, regulates blood sugar, anti-microbial	Rolled bark sticks, powdered	12–18 months
Nutmeg & Mace	Intense aroma, carminative, traditional remedy	Hand-cracked, powdered, hygienically packed	12–15 months
Bay Leaves	Subtle fragrance, rich in polyphenols	Sun-dried, flat-packed	12 months
Dry Ginger	Warm, spicy-sweet, aids in digestion & nausea relief	Peeled, dried, powdered	12–18 months
Carom Seeds	Pungent, thymol-rich, strong digestive properties	Air-dried, machine cleaned	12 months
Asafoetida	Potent umami flavour, digestive, gas relief agent	Blended with flour, powdered, sealed	24 months

Processing & Quality

Mechanically cleaned, gravity sorted

Steam/ETO/UV sterilised (as per market)

Lab-tested for pesticides, aflatoxins, heavy metals, microbes

Packed in vacuum bags, aroma-lock jars, UV-proof pouches

Sourcing Regions

South India: Turmeric, Chilli, Ginger, Cardamom, Pepper

West India: Cumin, Fennel, Fenugreek

North-East: Bay Leaves, Bird's Eye Chillies

Controlled moisture, zero adulteration, export-grade shelf life

Custom & Private Labelling

Custom blends & grind sizes

Branded packaging & barcoding

OEM & white-label support

Port-to-door logistics & documentation

