

AGK AGRO PRIVATE LIMITED

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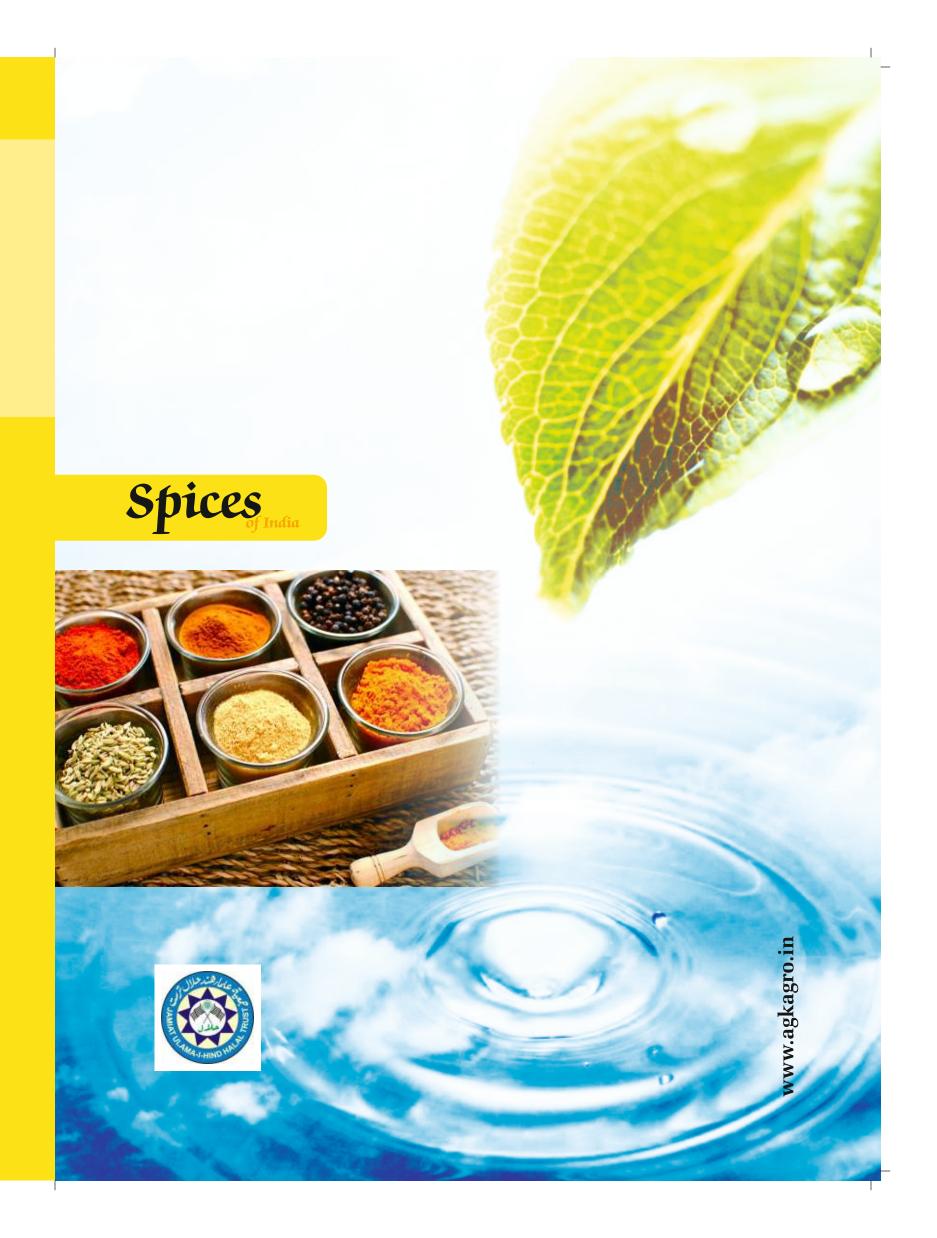
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Spices of India

General Requirement

Introduction



Metal Detection: Products are run through Rare Earth Magnets, and screened through Metal Detectors at the end of the line prior to final bagging.

Fumigation: Products is fumigated prior to dispatch inside the container to ensure goods are Free from infestation. The fumigation procedure shall be in Compliance with the International Standards.

Packing and labelling: Packed in New Jute Bag, Paper Bag and PP Bag. The bags will be clearly marked with Supplier name, product name product code, production lot number, date of packing, gross weight, net weight Customer purchase number.

Packing and labelling to suit customer specifications can also be undertaken.

Storage and Shelf Life: Shelf life of the products is 12 Months from date of manufacture under Ambient Conditions. Storage conditions include cool and dry place with a temp (25 -30 deg) and Humidity (RH 70% max). Material must be stored in a clean and dry place free from infestation and humidity. Pallets may be used to avoid moisture absorption and infestation.

Despatch: The products are stuffed in clean ventilated containers fumigation is done consultation with the buyer. Before stuffing the containers are inspected for proper sanitation and hygiene by Authorised Personnel. Fumigation and Phytosanitary certificate will be provided on request with shipping documents.

GMO Status: The product does not consist of, or contain any raw material of GM origin.

Allergens Status: The product is guaranteed to be free from any Allergens, or Allergenic proteins that need to be declared.

Nutritional Information. Nutritional values are theoretical and shall be provided separately.

ETO Treated - Ethylene Oxide T

Spices

The Company AGK AGRO PRIVATE LIMITED is engaged in exports of high quality agricultural products from all parts of India. With the stringent quality control in place, our Customers are always assured of high quality products as Fresh Ginger, Turmeric Fingers, Dried Red chilli Pepper, Black Pepper, Cardamom Small (Alleppey Green Extra Bold' (AGEB), 'Alleppey Green Bold' (AGB) and 'Alleppey Green Superior' (AGS), Black Cardamom, Bay leaf and other Indian Spices.

AGK AGRO SPICES - Turmeric Fingers, Dried Red Chili Peppers and Bay Leaves are procure directly from farms in Odisha and North-Eastern States in India and are produced under Organic Condition.

The company is also registered with **Spice Board of India**, Agricultural and Processed Food Products Export Development Authority (**APEDA**) and National Agricultural Co-operatives Marketing Federation of India Limited (**NAFED**), and other Apex body, Ministry of Commerce and Industry, **Govt. of India**. We are Halal Certified in ground spices.

The name A G K Agro stands for delivering quality & timely delivery with commitment to all its customers & work towards their maximum satisfaction. As an organization **AGK AGRO** is well-reputed for its quality food products including, Indian Spices, Cereals, Fresh Fruits and Fresh vegetables, Food & Beverage and many more.

AGK AGRO is highly quality conscious, Food Products manufacturer and its immensely skilled and efficient workers labour, day in and day out to produce optimum quality food products. The Company is proud of the fact that its entire product line Stands up to consumer expectation. We keep our services and supplies swift and do not make our clients wait. The quality products provided by us are assisted by the latest technology and equipments. Continual watch on quality and changing technology guides us to upgrade the productivity of our food products.

ABOUTUS:

AGK AGRO is one of the leading suppliers and exporters of agricultural products wherein both traditional and technology based export processes are involved. With its in-depth and hands of knowledge of the field the Company has been able to carve out a niche for its self in today quality conscious market.

AGK ARGO'S stringent Quality Standard and control policy ensure that all products reach the hands its valued customers. Dealing in diverse product range, AGK AGRO has also developed a strong and extensive network of dedicated merchants and dealers, who can market its products efficiently across the globe.

VISION:

We offer required Agri-Technologies, Inputs and Services Globally. To maintain proper communication for sustainable growth with research and development in Products, Processes and Markets.

MISSION:

To deliver products and services that provides 100% satisfaction to the clients. To also continue making sincere efforts to maintain long-term relation with our Team, Shareholders, Associates, and the Agriculture Community at large and play a vital role in their growth, prosperity, peace and pride.

Spices of India

Spices

Product Specification

Product Specification



BAY LEAFS



PRODUCT DESCRIPTION

We are one of the major exporters of Bay Leaf. Grown with utmost care in the best farms, under the strict supervision of skilled agriculturalists, the Bay Leaf are carefully handpicked and preserved with lot of precision. The rich, pungent and bitter sweet taste and aroma of Bay Leaf make them widely used in Indian and Mughal cuisines. Optimum care is taken while packing it so that its quality remains fresh.

ATTRIBUTES:

- · Evergreen
- · Crisp leaves
- · Rích aroma
- · Bittersweet taste
- Does not blend with the dish

ORIGIN : North-Eastern States in India

PACKING: 25kg, 15kg and 10kg Nett in Single Jute Bag/PP Bags.

MOT : SEA

SHIPMENT PORT: Vizag Port, India

SHIPMENT WT : 1x20' Container – 6.5 Mt or 1x 40' Container 13 Mt.

QUANTITY: MINIMUM: 100 MT

PAYMENT TERMS: 100% LC AT SIGHT (TRANSFERABLE, CONFIRMED,

IRREVOCABLE L/C AT SIGHT AT LOADING PORT) or

100% TT PAYMENT.

Spices of India

Masala Powder (ETO Treated)



Biryani Masala Powder (Halal Certified)

Chicken Masala Powder (Halal Certified)

Meat Masala Powder (Halal Certified)

Fish Masala Powder (Halal Certified)



Ingredients (240 ml cup used)

- 1 bay leaf
- 1 ½ tsp saunf / fennel seeds / sompu/ sombhu
- 2 star anise
- 6 Green cardamom
- 2 Black cardamom
- 1 tsp. Pepper corn
- 5 two inch cinnamon sticks
- 1 tbsp cloves
- 4 tbsps Coriander seeds
- 2 tbsps Shahi jeera
- 1 Mace flower or strands from 1 flower
- 1/2 tsp grated Nutmeg
- 3 medium sized stone flowers/kalpaasi/dagad phool

Spices of India



EGG Curry Masala Powder (Halal Certified)

Vegetable Masala Powder (Halal Certified)

Sambar Masala Powder (Halal Certified)

Rasam Masala Powder (Halal Certified)

Instructions

Clean up the spices one after the other to pick and discard stones and debris

On a low flame, dry roast the spices each separately and cool them or Sun dry for a day or two till they turn crisp

Blend them or mill them to a fine powder. Sieve and store in an airtight glass jar

Use as needed while making vegetable biryani or chicken biryani. 1 to 1.5 tsps per cup of rice makes a good aromatic biryani



Product Specification



BLACK PEPPER (Whole, Powder, Crack & Milled) (ETO Treated)



PRODUCT DESCRIPTION

The Whole and Sieved from a Cleaned dried mature berries of Piper nigrum. The product is Black - Grey in colour with a hot, Pungent, biting taste and a sharp penetrating aroma.

VARIETY

A. Tellicherry Garbled Black pepper special extra bold TGSEB (the berry/bold size will be minimum 90% above 4.75mm

B. Tellicherry Garbled Black pepper extra bold TGEB (the berry/bold size will be minimum 90% above 4.25mm)

C. MG-1 OR 550 GL

INGREDIENT DECLARATION:

Black pepper, or Spice as permitted in 21 CFR Sec 101.22

1. CHEMICAL

ANALYTICAL INFORMATION

Method	Standard Tolerance	Test
Moisture	12.0% max	ASTA 2.0
Bulk Density	550 g/l min	ASTA 25.0
Total Ash	5.0% max	ASTA 3.0
Acid Insoluble Ash	0.5% max	ASTA 4.0

2. PHYSICAL

Whole Dead Insects	2 max	
Mammalian Excreta	1 mg/lb max	ASTA Cleanliness
Other Excreta	5mg/ lb max	Specification Revised
Acid Insoluble Ash	2.0% max	May 2008
Extraneous /Foreign Matter	3.0% max	

3. MICROBIOLOGICAL

Total Plate Count	< 300,000cfu/g	
Coliform Bacteria	< 1000 cfu/g	FDA BAM
Yeast and Mold	<1000 cfu/g	December 2007 /APHA
E. Coli	Negative	
Salmonella	Negative in 25 g	

Spices

WHITE PEPPER (Powder, Crack & Milled) (ETO Treated)

PRODUCT DESCRIPTION

The Whole and Sieved from a Cleaned dried mature berries of Piper nigrum. The product is Cream -Grey in colour with a hot, Pungent, biting taste and a sharp penetrating aroma.



INGREDIENT DECLARATION:

White pepper, or Spice as permitted in 21 CFR Sec 101.22

1. CHEMICAL

ANALYTICAL INFORMATION

Method	Standard Tolerance	Test
Moisture	14.0% max	ASTA 2.0
Total Ash	5.0% max	ASTA 3.0
Acid Insoluble Ash	0.5% max	ASTA 4.0

2. PHYSICAL

Whole Dead Insects	2 max	
Mammalian Excreta	1 mg/lb max	ASTA Cleanliness
Other Excreta	1 mg/ lb max	Specification Revised
Mold / Insect Defiled	1.0% max	May 2008
Extraneous /Foreign Matter	3.0% max	

3. MICROBIOLOGICAL

Total Plate Count	< 300,000cfu/g	
Coliform Bacteria	< 1000 cfu/g	FDA BAM
Yeast and Mold	<1000 cfu/g	December 2007 /APHA
E. Coli	Negative	
Salmonella	Negative in 25 g]

Spices



Product Specification

Spices of India

CARDAMOM WHOLE- Green & Black (ETO Treated)



VARIETY GREEN CARDAMOM

- A. AGEB (Alleppey Green Extra Bold),
- B. AGB (Alleppey Green Bold)
- C. AGS (Alleppey Green Superior)

SIZE: 4mm to 5mm, 5mm to 6mm and 6mm to 7mm

PRODUCT DESCRIPTION

The whole clean and dried fruits of Elettaria cardamomum Maton. The pods are green to light tan in colour are highly flavored. 'Queen of Spices'

VARIETY BLACK/LARGE CARDAMOM WHOLE

Fruit is round or oval shape, capsule with reddish brown colour. Each capsule is trilocular with many seeds. Large Cardamom is cultivated in the Sub-Himalayan region of North Eastern India.

INGREDIENT DECLARATION:

Whole Cardamom, or Spice as permitted in 21 CFR Sec 101.22

1. CHEMICAL

ANALYTICAL INFORMATION

Method	Standard Tolerance	Test
Moisture	12.0% max	ASTA 2.0
Total Ash	10.0% max	ASTA 3.0
Acid Insoluble Ash	2.0 % max	ASTA 4.0

2. PHYSICAL

Whole Dead Insects	4 max	
Mammalian Excreta	3 mg/lb max	ASTA Cleanliness
Other Excreta	1.0 mg/ lb max	Specification
Mold / Insect Defiled	1.0% max	Revised May 2008
Extraneous /Foreign Matter	0.5 % max]

3. MICROBIOLOGICAL

Total Plate Count	< 300,000cfu/g	
Coliform Bacteria	< 1000 cfu/g	TDA BAM
Yeast and Mold	<1000 cfu/g	December 2007 /APHA
E. Coli	Negative	
Salmonella	Negative in 25 g	

Spices

CLOVES (ETO Treated)

PRODUCT DESCRIPTION

The whole clean and dried fruits of Syzyquim aromaticum. The Pods are Reddish Brown in colour and highly flavored.



Specification

Cloves are about 1/2-inch long and 1/4-inch in diameter and with their tapered stem Essential Oil Content: upto 15% Moisture: 12% Max Steam: 3 to 5% max Headless Cloves: 3% max Odd Matters: 1% max





Product Specification

Spices of India

RED CHILLI (Whole, Powder & Crushed) (ETO Treated)





PRODUCT DESCRIPTION

The whole clean and dried fruits of Capsium annum L. The Seeds are Red In colour, highly pungent sharp, hot biting flavour.

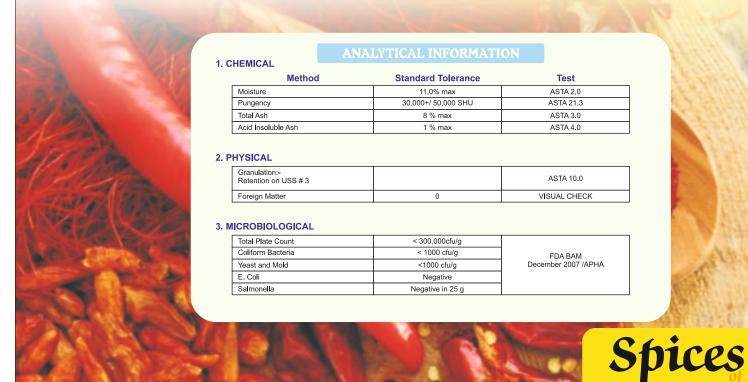


VARIETY

- A. King Chilli/Naga Mircha/ Bhutjolokia Powder (Scovillie heat unit: 8,55,000)
- B. 30 K Medium Powder
- C. Guntur Chilli Powder
- D. Byadgi Chilli Powder
- E. Kashmiri Chilli Powder

INGREDIENT DECLARATION:

Red pepper, or Spice as permitted in 21 CFR Sec 101.22



TURMERIC (FINGER & POWDER) (ETO Treated)



PRODUCT DESCRIPTION

The Finger form of dried rhizomes of Curcuma longa. L. The product is yellow to orange yellow with a spicy aroma and a mild flavour.



VARIETY

- A. Erode
- B. Sangli/Salem
- C. Lakadong (Curcumin 6 to 8%)

INGREDIENT DECLARATION:

Turmeric, or Spice as permitted in 21 CFR Sec 101.22

ANALYTICAL INFORMATION 1. CHEMICAL **Standard Tolerance** Test Method ASTA 2.0 Moisture 11.0% max ASTA 18.0 Cur cumin 1.5 -2.0% to 7% Total Ash ASTA 3.0 Acid Insoluble Ash 1.0 % max ASTA 4.0

2. PHYSICAL

Granulation		
Retention on USS # 60	10.0% max	ASTA 10.0

3. MICROBIOLOGICAL

Total Plate Count	< 300,000cfu/g	
Coliform Bacteria	< 1000 cfu/g	FDA BAM
Yeast and Mold	<1000 cfu/g	December 2007 /APHA
E. Coli	Negative	
Salmonella	Negative in 25 g	

Spices of India



Product Specification

Spices of India

CUMIN (Seeds & Powder) (ETO Treated)



PRODUCT DESCRIPTION

The whole clean and dried fruits of Cuminum Cyminum L. The Seeds are green to brown in colour are highly flavored.

VARIETY

- A. Europe 1% and 2%
- B. Singapore -1%
- C. Singapore -2%

ANALYTICAL INFORMATION

Moisture	8% max
Purity	99.90% Max
Insect damage matter	4% max
Shrivelled & Immature Seeds	1% max
Admixture	0.10% max
Foreign Matter	1.00%
Oil Percentage	+3%
Seeds and Stalks	8% max

Spices

CORIANDER (Seeds & Powder) (ETO Treated)



PRODUCT DESCRIPTION

The whole clean and dried fruits of Coriandrum Sativum L.
The Seeds are pale white to light brown in colour are highly flavored.

VARIETY

- A. Coriander Parrot (berry are small and colour Green)
- B. Coriander Double Parrot (berry are Big and colour Green)
- C. Eagle Quality (Colour Medium Brown)
- D. Scooter (Colour Medium Brown)

ANALYTICAL INFORMATION

Moisture	9% max
Purity	99.90% Max
Extraneous matter	7% max
Insect damage matter	4% max
Shriveled & Immature Seeds	1% max
Admixture	0.10% max

Spices



Product Specification



FENUGREEK SEEDS (ETO Treated)



PRODUCT DESCRIPTION

The whole clean and dried fruits of Trigonnella foenum-graecum L. The Seeds are Yellowish Brown in colour are highly flavored.

VARIETY

- A. Fenugreek Sortex
- B. Ferugreek FAQ
- C. Fenugreek Bold Sortex
- D. Fenugreek Machine Clean

PRODUCT DESCRIPTION

The whole clean and dried fruits of Foenicum vulgare Miller, The Seeds are greenish yellow deeply furrowed 5 ridged and having agreeable aroma.

VARIETY

- A. USA Quality
- B. Europe Quality
- C. Singapore 1% Quality
- D. Singapore 2% Quality

ANALYTICAL INFORMATION

Moisture	8% max
Purity	99% and 99.90% Max
Admixture	1.00% max

ANALYTICAL INFORMATION

FENNEL (Seeds & Powder)

(ETO Treated)

Moisture	8% max
Purity	99.00% Max
Admixture	1.00% max

PLACE OF ORIGIN: GUJARAT, INDIA

Spices Spices