

BHARATH DOIJODE TRADERS

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Malur Taluk, Kolar, Karnataka – 563160, India

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INDIA'S FINEST SPICE CATALOG

Premium Export-Grade Spices from the Heart of India

Edition 2025 – 2026

Black Pepper • Cardamom • Turmeric • Red Chilli • Cumin • Coriander • Ginger • Cinnamon

Cloves • Fenugreek • Mustard • Fennel • Bay Leaf • Star Anise • Tamarind

Full Technical Specifications • Microbiological Parameters • Aflatoxin & Pesticide Limits

For Global Export | EXW Pricing Available

Compliant with FSSAI • Spices Board of India

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BHARATH DOJODE TRADERS | India's Finest Spice Export Catalog | Edition 2025-26

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About Bharath Doijode Traders

Bharath Doijode Traders is a dedicated Indian spice exporter strategically located in Kolar, Karnataka, near the Hosur–Chennai Business Corridor. We source the finest quality spices directly from India's prime growing regions — Kerala, Andhra Pradesh, Rajasthan, Gujarat, Tamil Nadu, and Karnataka — ensuring complete farm-to-shipment traceability, rigorous quality controls, and timely delivery to global buyers across 30+ countries.

All our spices comply with FSSAI Central Standards and Spices Board of India specifications. We supply steam-sterilised, ETO-free, and organic-certified grades to meet EU, US FDA, GCC (Halal), UK BRC, and FSSC 22000 requirements. MOQ is 1 Metric Tonne per spice (negotiable). Packaging customisation and private labelling are available on request.

All prices in this catalog are Ex-Works (EXW) Malur, Karnataka, and are indicative for Q2 FY 2025-26. Prices are subject to change based on crop conditions, global market movements, and order quantities. Please contact us for a confirmed proforma invoice and product samples.

BHARATH DOJODE TRADERS

Shigra Palms, No. 130, Dommaluru Village, Lakkur Hobli, H.Hosakote Post

Malur Taluk, Kolar, Karnataka – 563160, India

Near Hosur–Chennai Business Corridor Under Bridge, Malur

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BLACK PEPPER

Piper nigrum | Local: Kali Mirch

USD 5.76 – 7.44 / kg

EXW Malur, Karnataka



Origin:	Kerala (Wayanad, Idukki, Kozhikode)
Varieties:	Tellicherry TGSEB/TGEB, Malabar Garbled, FAQ
Best Season:	November – February
Forms:	Whole, Cracked, Ground, Steam Sterilised
Moisture:	Max 12%
Purity:	Min 99.5%
ASTA Colour:	N/A
Essential Oil:	Min 2%
Packaging:	25 kg PP / Jute bags
HS Code:	0904.11 / 0904.12
Key Markets:	USA, EU (Germany, UK), Middle East, Russia, Japan

Product Description

Black Pepper — the 'King of Spices' — is India's most iconic export. Kerala's tropical soils produce peppercorns with exceptional piperine content (4–7%), bold heat and complex woody-floral aroma. Tellicherry grade (>4.25 mm) commands the highest global premium, prized by gourmet chefs and spice blenders worldwide.

Historical Note: For 3,000+ years black pepper drove the ancient spice trade. Romans valued it as currency. The Portuguese discovered the sea route to Malabar in 1498, reshaping global commerce forever.

Technical Specifications

PARAMETER	ACCEPTABLE VALUE / LIMIT	PARAMETER	ACCEPTABLE VALUE / LIMIT
Piperine Content	Min 4.0%	Aflatoxin (B1+B2+G1+G2)	Max 10 ppb
Volatile Oil	Min 2.0 ml/100g	Heavy Metals – Lead (Pb)	Max 2.0 mg/kg
Moisture	Max 12.0%	Pesticide Residues	Per EU Reg. 396/2005
Total Ash	Max 7.0%	Total Plate Count (TPC)	Max 5x10 ⁵ CFU/g
Acid Insoluble Ash	Max 1.2%	Yeast & Mould	Max 1x10 ⁶ CFU/g
Foreign Matter	Max 1.0%	Salmonella spp.	Absent in 25g
Light Berries	Max 2.0%	E. coli	Max 10 CFU/g
Bulk Density	Min 400 g/L	Steam Sterilisation	Available; ETO-free certified

Standards Reference: FSSAI 2011, ISO 959/972/1003, ASTA, EU Reg. 396/2005, US FDA 21 CFR, Spices Board of India

GREEN CARDAMOM

Elettaria cardamomum | Local: Elaichi

USD 24.00 – 33.60 / kg

EXW Malur, Karnataka



Origin:	Kerala (Idukki), Karnataka (Coorg), Tamil Nadu
Varieties:	8mm Bold, 7mm Medium, 6mm Small; Alleppey Green & Coorg Green
Best Season:	August – February (Peak: Oct–Dec)
Forms:	Whole Pods, Decorticated Seeds, Powder
Moisture:	Max 12%
Purity:	Min 98%
ASTA Colour:	N/A
Essential Oil:	Min 4%
Packaging:	25 kg PP bags / 10 kg cartons
HS Code:	0908.31 / 0908.32
Key Markets:	Saudi Arabia, UAE, Kuwait, USA, Scandinavia, Germany

Product Description

The 'Queen of Spices', Indian cardamom from the Western Ghats delivers an intensely aromatic, sweet-spicy profile. Idukki's high-altitude shade-grown pods are globally revered for bright green colour and superior oil content (min 4%), enhancing desserts, chai, Gulf coffee (Gahwa), and pharmaceutical preparations.

Historical Note: Cultivated in India's Western Ghats for 2,000+ years. Ancient Ayurvedic texts prescribed cardamom as a digestive and breath freshener. Idukki district remains the world's most revered cardamom growing region.

Technical Specifications

PARAMETER	ACCEPTABLE VALUE / LIMIT	PARAMETER	ACCEPTABLE VALUE / LIMIT
Volatile Oil	Min 4.0 ml/100g	Aflatoxin (Total)	Max 10 ppb
1,8-Cineole (in oil)	Min 60%	Heavy Metals – Lead (Pb)	Max 2.0 mg/kg
Moisture	Max 12.0%	Pesticide Residues	Per EU Reg. 396/2005
Total Ash	Max 9.0%	Total Plate Count (TPC)	Max 5×10 ⁵ CFU/g
Acid Insoluble Ash	Max 3.0%	Yeast & Mould	Max 1×10 ³ CFU/g
Foreign Matter	Max 1.0%	Salmonella spp.	Absent in 25g
Pod Size – Bold Grade	Min 8 mm diameter	E. coli	Max 10 CFU/g
Aflatoxin B1	Max 5 ppb	Steam Sterilisation	Available; ETO-free certified

Standards Reference: FSSAI 2011, ISO 959/972/1003, ASTA, EU Reg. 396/2005, US FDA 21 CFR, Spices Board of India

TURMERIC

Curcuma longa | Local: Haldi

USD 1.68 – 3.84 / kg

EXW Malur, Karnataka



Origin:	Tamil Nadu (Erode), Andhra Pradesh (Nizamabad), Maharashtra (Sangli)
Varieties:	Nizamabad Bulb, Erode Finger, Sangli Selam, Salem
Best Season:	January – March (year-round available)
Forms:	Whole Finger/Bulb, Sliced, Ground Powder
Moisture:	Max 10%
Purity:	Min 99%
ASTA Colour:	40–80 ASTA
Essential Oil:	Min 3.5%
Packaging:	25/50 kg Jute/PP bags; 20 kg cartons
HS Code:	0910.30
Key Markets:	USA, EU, Bangladesh, UK, UAE, Japan

Product Description

Erode ('Yellow City') is the world's largest turmeric trading hub. Indian turmeric contains 3–7% curcumin — the globally prized anti-inflammatory compound. Vibrant golden colour, earthy-musky flavour, and high curcumin content make it the leading ingredient in curries, cosmetics, nutraceuticals, and Ayurvedic medicine.

Historical Note: Turmeric has been used in India for 4,000+ years. The global 'turmeric latte' trend post-2015 drove a 25% spike in US imports by 2024, making it one of India's fastest-growing spice exports.

Technical Specifications

PARAMETER	ACCEPTABLE VALUE / LIMIT	PARAMETER	ACCEPTABLE VALUE / LIMIT
Curcumin Content	Min 3.0% (Erode finger: 5–7%)	Lead (Pb)	Max 2.0 mg/kg
Volatile Oil	Min 3.5 ml/100g	Arsenic (As)	Max 3.0 mg/kg
Moisture	Max 10.0%	Cadmium (Cd)	Max 1.0 mg/kg
Total Ash	Max 9.0%	Pesticide Residues	Per EU Reg. 396/2005
Acid Insoluble Ash	Max 1.5%	Total Plate Count (TPC)	Max 5×10 ⁵ CFU/g
Foreign Matter	Max 1.0%	Yeast & Mould	Max 1×10 ³ CFU/g
ASTA Colour (powder)	40–80 ASTA units	Salmonella spp.	Absent in 25g
Starch Content	Min 35.0%	E. coli	Max 10 CFU/g
Aflatoxin B1	Max 5 ppb	Steam Sterilisation	Available; ETO-free certified
Aflatoxin (Total)	Max 10 ppb		

Standards Reference: FSSAI 2011, ISO 959/972/1003, ASTA, EU Reg. 396/2005, US FDA 21 CFR, Spices Board of India

RED CHILLI

Capsicum annuum | Local: Lal Mirch

USD 1.44 – 3.36 / kg

EXW Malur, Karnataka



Origin:	Andhra Pradesh (Guntur), Telangana, Karnataka (Byadgi)
Varieties:	Teja S17, Sannam S4, 334, Byadgi Kaddi/Dabbi, Reshampatti
Best Season:	January – April
Forms:	Whole Dried, Stemless, Crushed Flakes, Ground Powder
Moisture:	Max 11%
Purity:	Min 99.5%
ASTA Colour:	80–180 ASTA
Essential Oil:	N/A
Packaging:	25/50 kg PP bags; cartons for powder
HS Code:	0904.21 / 0904.22
Key Markets:	Southeast Asia, China, USA, Middle East, Mexico, Sri Lanka

Product Description

India is the world's largest red chilli producer (4+ million MT). Guntur hosts the world's biggest single chilli market. Varieties range from Teja S17 (50,000–100,000 SHU) to Byadgi Karnataka (deep red, low pungency, high ASTA colour) — prized in Japan, Korea, and European paprika blends. ETO-free grades available.

Historical Note: Introduced by Portuguese traders via Goa around 1498, chilli rapidly replaced black pepper as the primary heat source in Indian cuisine. Guntur's chilli economy today supports 3+ million farming families.

Technical Specifications

PARAMETER	ACCEPTABLE VALUE / LIMIT	PARAMETER	ACCEPTABLE VALUE / LIMIT
Capsaicin Content	0.1–1.0% (variety-dependent)	Ochratoxin A	Max 15 ppb
ASTA Colour Value	80–180 ASTA units	Sudan Dye	Not detectable (EU requirement)
Scoville Heat Units	5,000–100,000 SHU	Heavy Metals – Lead (Pb)	Max 2.0 mg/kg
Volatile Oil	Min 0.3 ml/100g	Pesticide Residues	Per EU Reg. 396/2005
Moisture	Max 11.0%	Total Plate Count (TPC)	Max 5x10 ⁵ CFU/g
Total Ash	Max 9.0%	Yeast & Mould	Max 1x10 ⁶ CFU/g
Acid Insoluble Ash	Max 1.5%	Salmonella spp.	Absent in 25g
Foreign Matter	Max 1.0%	E. coli	Max 10 CFU/g
Aflatoxin B1	Max 5 ppb	Steam Sterilisation	Available; ETO-free certified
Aflatoxin (Total)	Max 10 ppb		

Standards Reference: FSSAI 2011, ISO 959/972/1003, ASTA, EU Reg. 396/2005, US FDA 21 CFR, Spices Board of India

CUMIN SEEDS

Cuminum cyminum | Local: Jeera

USD 3.12 – 4.56 / kg

EXW Malur, Karnataka



Origin:	Rajasthan (Jodhpur, Nagaur), Gujarat (Unjha, Mehsana)
Varieties:	Unjha Bold (SQ/EQ/HQ), Singapore Cumin, European Quality
Best Season:	March – May (new crop)
Forms:	Whole Seeds, Ground Powder, Steam Sterilised
Moisture:	Max 9%
Purity:	Min 99.5%
ASTA Colour:	N/A
Essential Oil:	Min 2.5%
Packaging:	25/50 kg PP bags
HS Code:	0909.21 / 0909.22
Key Markets:	USA, Middle East, EU, China, Bangladesh

Product Description

India supplies 70%+ of the world's cumin. Unjha (Gujarat) is the Earth's largest cumin trading market. Indian cumin's warm, earthy profile driven by cuminaldehyde (2.5–4.5% essential oil) is foundational to cuisines from Mexico to Morocco.

Historical Note: Cumin was found in ancient Egyptian tombs. Unjha market in North Gujarat has operated as a cumin exchange for 150+ years, setting global benchmark prices.

Technical Specifications

PARAMETER	ACCEPTABLE VALUE / LIMIT	PARAMETER	ACCEPTABLE VALUE / LIMIT
Volatile Oil	Min 2.5 ml/100g	Ochratoxin A	Max 15 ppb
Cuminaldehyde (in oil)	Min 25%	Heavy Metals – Lead (Pb)	Max 2.0 mg/kg
Moisture	Max 9.0%	Pesticide Residues	Per EU Reg. 396/2005
Total Ash	Max 9.5%	Total Plate Count (TPC)	Max 5x10 ⁵ CFU/g
Acid Insoluble Ash	Max 2.0%	Yeast & Mould	Max 1x10 ³ CFU/g
Foreign Matter	Max 1.0%	Salmonella spp.	Absent in 25g
Defective Seeds	Max 2.0%	E. coli	Max 10 CFU/g
Bulk Density	Min 530 g/L	Steam Sterilisation	Available; ETO-free certified
Aflatoxin (Total)	Max 10 ppb		

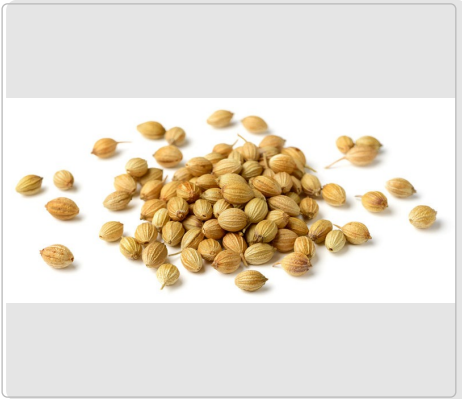
Standards Reference: FSSAI 2011, ISO 959/972/1003, ASTA, EU Reg. 396/2005, US FDA 21 CFR, Spices Board of India

CORIANDER SEEDS

Coriandrum sativum | Local: *Dhania*

USD 1.02 – 1.68 / kg

EXW Malur, Karnataka



Origin:	Rajasthan (Kota, Baran), Madhya Pradesh, Gujarat
Varieties:	Eagle Quality (Split 98/2), Singapore Quality, Scooter Grade
Best Season:	February – April
Forms:	Whole Round/Split, Ground Powder
Moisture:	Max 10%
Purity:	Min 99%
ASTA Colour:	N/A
Essential Oil:	Min 0.3%
Packaging:	25/50 kg PP/Jute bags
HS Code:	0909.21
Key Markets:	USA, Malaysia, Bangladesh, EU, Russia, Gulf States

Product Description

India is the world's largest coriander producer and exporter. Rajasthan contributes ~80% of national production. Seeds carry a warm, citrusy aroma from linalool (60–80% of essential oil) — used globally in spice blends, sausage seasonings, pickling, and Tex-Mex cuisine.

Historical Note: One of the world's oldest spices, found in Bronze Age settlements and ancient Egyptian temples. Sanskrit texts from 1500 BCE mention its medicinal use.

Technical Specifications

PARAMETER	ACCEPTABLE VALUE / LIMIT	PARAMETER	ACCEPTABLE VALUE / LIMIT
Volatile Oil	Min 0.3 ml/100g	Heavy Metals – Lead (Pb)	Max 2.0 mg/kg
Linalool (in oil)	Min 60%	Pesticide Residues	Per EU Reg. 396/2005
Moisture	Max 10.0%	Total Plate Count (TPC)	Max 5x10 ⁵ CFU/g
Total Ash	Max 8.0%	Yeast & Mould	Max 1x10 ³ CFU/g
Acid Insoluble Ash	Max 2.0%	Salmonella spp.	Absent in 25g
Foreign Matter	Max 1.5%	E. coli	Max 10 CFU/g
Split Seed Ratio	98/2 (Eagle grade); as per grade	Steam Sterilisation	Available; ETO-free certified
Aflatoxin (Total)	Max 10 ppb		

Standards Reference: FSSAI 2011, ISO 959/972/1003, ASTA, EU Reg. 396/2005, US FDA 21 CFR, Spices Board of India

DRY GINGER

Zingiber officinale | Local: Adrak / Sonth

USD 1.68 – 2.40 / kg

EXW Malur, Karnataka



Origin:	Kerala (Wayanad), Karnataka, Assam, Meghalaya
Varieties:	Maran, Nadia, Rio-de-Janeiro; Wayanad GI-Tagged
Best Season:	October – December
Forms:	Dry Whole/Split/Powder, Fresh Ginger
Moisture:	Max 10%
Purity:	Min 99%
ASTA Colour:	N/A
Essential Oil:	Min 1.5%
Packaging:	25/50 kg Jute bags
HS Code:	0910.11 / 0910.12
Key Markets:	USA, Saudi Arabia, UK, UAE, Russia, Europe

Product Description

Indian dry ginger (Sonth) from Kerala is prized for high gingerol and shogaol content (2–4%), delivering intense warming heat and aromatic complexity. Used in functional beverages, ginger teas, Ayurvedic preparations, confectionery, and baked goods. Wayanad GI-tagged ginger guarantees geographical authenticity.

Historical Note: Traded on the ancient Spice Route for 3,000+ years — classified in Sanskrit as 'vishvabhesaj' (universal medicine). India accounts for 40% of global ginger production today.

Technical Specifications

PARAMETER	ACCEPTABLE VALUE / LIMIT	PARAMETER	ACCEPTABLE VALUE / LIMIT
Gingerol + Shogaol	Min 2.0% combined	Heavy Metals – Lead (Pb)	Max 2.0 mg/kg
Volatile Oil	Min 1.5 ml/100g	Arsenic (As)	Max 3.0 mg/kg
Non-volatile Ether Ext.	Min 3.0%	Pesticide Residues	Per EU Reg. 396/2005
Moisture	Max 10.0%	Total Plate Count (TPC)	Max 5x10 ⁵ CFU/g
Total Ash	Max 8.0%	Yeast & Mould	Max 1x10 ³ CFU/g
Acid Insoluble Ash	Max 2.0%	Salmonella spp.	Absent in 25g
Foreign Matter	Max 1.0%	E. coli	Max 10 CFU/g
Starch Content	Min 42.0%	Steam Sterilisation	Available; ETO-free certified
Aflatoxin (Total)	Max 10 ppb		

Standards Reference: FSSAI 2011, ISO 959/972/1003, ASTA, EU Reg. 396/2005, US FDA 21 CFR, Spices Board of India

CINNAMON

Cinnamomum verum | Local: Dalchini

USD 4.20 – 9.00 / kg

EXW Malur, Karnataka



Origin:	Kerala, Tamil Nadu; processed for global export
Varieties:	True Cinnamon (C. verum), Cassia; Grades M000, M0, M1, C4, C5
Best Season:	Year-round (peeled & dried)
Forms:	Sticks/Quills, Ground Powder, Cinnamon Oil
Moisture:	Max 13%
Purity:	Min 99%
ASTA Colour:	N/A
Essential Oil:	Min 0.5%
Packaging:	25/50 kg PP bags; 20 kg cartons (quills)
HS Code:	0906.11 / 0906.20
Key Markets:	USA, EU, Mexico, Gulf States, UK

Product Description

India processes and exports both Cassia and True Ceylon cinnamon. The warm, sweet-spicy bark is essential to masala chai, desserts, rice dishes, and health products. EU coumarin limits have increased demand for low-coumarin True Cinnamon (C. verum) — a premium segment India actively supplies.

Historical Note: Ancient Egyptians imported cinnamon for embalming. The Portuguese controlled global cinnamon trade through Ceylon from the 16th century. India's processing expertise makes it a key certified supplier to premium markets worldwide.

Technical Specifications

PARAMETER	ACCEPTABLE VALUE / LIMIT	PARAMETER	ACCEPTABLE VALUE / LIMIT
Volatile Oil – Cassia	Min 1.5 ml/100g	Aflatoxin (Total)	Max 10 ppb
Volatile Oil – C. verum	Min 0.7 ml/100g	Heavy Metals – Lead (Pb)	Max 2.0 mg/kg
Cinnamaldehyde (in oil)	Min 55% (verum: min 65%)	Pesticide Residues	Per EU Reg. 396/2005
Coumarin – Cassia	1,000–3,000 mg/kg (typical)	Total Plate Count (TPC)	Max 5x10 ⁵ CFU/g
Coumarin – C. verum	Max 50 mg/kg (EU food law)	Yeast & Mould	Max 1x10 ³ CFU/g
Moisture	Max 13.0%	Salmonella spp.	Absent in 25g
Total Ash	Max 6.0%	E. coli	Max 10 CFU/g
Acid Insoluble Ash	Max 2.0%	Steam Sterilisation	Available; ETO-free certified
Foreign Matter	Max 1.0%		

Standards Reference: FSSAI 2011, ISO 959/972/1003, ASTA, EU Reg. 396/2005, US FDA 21 CFR, Spices Board of India

CLOVES

Syzygium aromaticum | Local: Laung / Lavang

USD 8.40 – 13.20 / kg

EXW Malur, Karnataka



Origin:	Kerala (Thrissur, Kozhikode), Tamil Nadu
Varieties:	Whole Cloves (SG1, SG2, Zanzibar), Ground Clove, Stems
Best Season:	September – November
Forms:	Whole Dried Buds, Stems, Powder, Clove Oil
Moisture:	Max 12%
Purity:	Min 99%
ASTA Colour:	N/A
Essential Oil:	Min 15% (eugenol-rich)
Packaging:	25/50 kg PP bags
HS Code:	0907.10 / 0907.20
Key Markets:	USA, EU, Indonesia, Gulf States, Bangladesh

Product Description

Cloves contain the highest antioxidant activity of any spice, rich in eugenol (72–90% of essential oil), giving their characteristic intense, warm, numbing aroma. Used in biryani, masalas, Worcestershire sauce, dental preparations, and pharmaceuticals. India is a key processing and re-export hub globally.

Historical Note: Cloves originated in the Maluku Islands, Indonesia. The Dutch monopolised the clove trade in the 17th century. Kerala's tropical climate supports domestic cultivation and India remains among the world's top clove value-adders.

Technical Specifications

PARAMETER	ACCEPTABLE VALUE / LIMIT	PARAMETER	ACCEPTABLE VALUE / LIMIT
Eugenol Content	Min 70% of volatile oil	Aflatoxin (Total)	Max 10 ppb
Volatile Oil	Min 15.0 ml/100g	Heavy Metals – Lead (Pb)	Max 2.0 mg/kg
Moisture	Max 12.0%	Pesticide Residues	Per EU Reg. 396/2005
Total Ash	Max 7.0%	Total Plate Count (TPC)	Max 5x10 ⁵ CFU/g
Acid Insoluble Ash	Max 0.5%	Yeast & Mould	Max 1x10 ³ CFU/g
Foreign Matter	Max 0.5%	Salmonella spp.	Absent in 25g
Stems & Mother Cloves	Max 3.0% by mass	E. coli	Max 10 CFU/g
Antioxidant Activity	ORAC >290,000 μmol TE/100g	Steam Sterilisation	Available; ETO-free certified

Standards Reference: FSSAI 2011, ISO 959/972/1003, ASTA, EU Reg. 396/2005, US FDA 21 CFR, Spices Board of India

FENUGREEK SEEDS

Trigonella foenum-graecum | Local: Methi

USD 0.78 – 1.32 / kg

EXW Malur, Karnataka



Origin:	Rajasthan (Nagaur, Sirohi), Gujarat, Madhya Pradesh
Varieties:	Bold Grade, Medium Grade, Machine Cleaned
Best Season:	January – March
Forms:	Whole Seeds, Ground Powder
Moisture:	Max 9%
Purity:	Min 99%
ASTA Colour:	N/A
Essential Oil:	Min 0.1%
Packaging:	25/50 kg PP bags
HS Code:	1212.99
Key Markets:	USA, EU, Egypt, Bangladesh, Gulf States

Product Description

India produces 80% of the world's fenugreek. Nagaur (Rajasthan) hosts India's largest fenugreek mandi. Seeds are rich in diosgenin (steroidal saponin) used in hormone synthesis. Applied in curry powders, pickle masalas, Ayurvedic preparations, and the nutraceutical industry globally.

Historical Note: Among the world's oldest cultivated plants — Egyptian papyri from 1500 BCE record its medicinal use. Woven into postpartum care traditions and Ayurveda. Nagaur sets the global benchmark for fenugreek exports.

Technical Specifications

PARAMETER	ACCEPTABLE VALUE / LIMIT	PARAMETER	ACCEPTABLE VALUE / LIMIT
Diosgenin Content	Min 0.5% (nutraceutical grade)	Aflatoxin (Total)	Max 10 ppb
4-Hydroxyisoleucine	Min 0.1% (functional grade)	Heavy Metals – Lead (Pb)	Max 2.0 mg/kg
Volatile Oil	Min 0.1 ml/100g	Pesticide Residues	Per EU Reg. 396/2005
Moisture	Max 9.0%	Total Plate Count (TPC)	Max 5x10 ⁵ CFU/g
Total Ash	Max 5.5%	Yeast & Mould	Max 1x10 ³ CFU/g
Acid Insoluble Ash	Max 1.0%	Salmonella spp.	Absent in 25g
Foreign Matter	Max 1.5%	E. coli	Max 10 CFU/g
Protein Content	Min 20.0%	Steam Sterilisation	Available; ETO-free certified
Dietary Fibre	Min 7.0%		

Standards Reference: FSSAI 2011, ISO 959/972/1003, ASTA, EU Reg. 396/2005, US FDA 21 CFR, Spices Board of India

MUSTARD SEEDS

USD 0.66 – 1.08 / kg

Brassica nigra / juncea | Local: Sarson / Rai

EXW Malur, Karnataka



Origin:	Rajasthan, Madhya Pradesh, Uttar Pradesh, West Bengal
Varieties:	Yellow Mustard, Black Mustard (Rai), Brown Mustard (Torja)
Best Season:	February – April
Forms:	Whole Seeds, Ground Powder, Cold-Pressed Oil
Moisture:	Max 8%
Purity:	Min 99%
ASTA Colour:	N/A
Essential Oil:	Min 0.5%
Packaging:	25/50 kg PP bags
HS Code:	1207.50
Key Markets:	USA, EU, Canada, Bangladesh, Middle East

Product Description

India is the world's largest mustard producer and consumer. Seeds range from pungent black varieties (high allyl isothiocyanate) to mild yellow grades used in American mustard and salad dressings. Essential in Indian tempering (tadka), Bengali cuisine, and European condiment manufacturing.

Historical Note: Mustard has been cultivated in India since 3000 BCE, evidenced in Indus Valley excavations. Rajasthan's mustard fields bloom brilliant yellow every February and supply 50%+ of India's national production.

Technical Specifications

PARAMETER	ACCEPTABLE VALUE / LIMIT	PARAMETER	ACCEPTABLE VALUE / LIMIT
Allyl Isothiocyanate	Min 0.4% (black/brown grade)	Aflatoxin (Total)	Max 10 ppb
Volatile Oil	Min 0.5 ml/100g	Heavy Metals – Lead (Pb)	Max 2.0 mg/kg
Glucosinolate Content	Min 30 µmol/g (condiment grade)	Pesticide Residues	Per EU Reg. 396/2005
Erucic Acid	Max 2.0% (edible oil grade)	Total Plate Count (TPC)	Max 5x10 ⁶ CFU/g
Moisture	Max 8.0%	Yeast & Mould	Max 1x10 ³ CFU/g
Total Ash	Max 7.0%	Salmonella spp.	Absent in 25g
Acid Insoluble Ash	Max 1.5%	E. coli	Max 10 CFU/g
Foreign Matter	Max 1.0%	Steam Sterilisation	Available; ETO-free certified

Standards Reference: FSSAI 2011, ISO 959/972/1003, ASTA, EU Reg. 396/2005, US FDA 21 CFR, Spices Board of India

FENNEL SEEDS

Foeniculum vulgare | Local: Saunf

USD 1.08 – 1.80 / kg

EXW Malur, Karnataka



Origin:	Gujarat (Unjha, Saurashtra), Rajasthan, Uttar Pradesh (Lucknow)
Varieties:	Gujarat Bold Fennel, Lucknow Fine (Meethi Saunf)
Best Season:	March – May
Forms:	Whole Seeds, Ground Powder, Fennel Oil
Moisture:	Max 9%
Purity:	Min 99%
ASTA Colour:	N/A
Essential Oil:	Min 1.5%
Packaging:	25/50 kg PP bags
HS Code:	0909.61 / 0909.62
Key Markets:	USA, Egypt, EU, UAE, Indonesia, Saudi Arabia

Product Description

India is the world's leading fennel producer and exporter. Unjha (Gujarat) sets global fennel benchmark prices. Indian fennel carries a sweet, anise-like flavour from trans-anethole (60–75% of essential oil). Used as a mouth freshener, in digestive liqueurs, herbal teas, bakery, sausages, and Ayurvedic medicines.

Historical Note: Mentioned in Sanskrit texts as 'Shatapushpa' (hundred flowers). Romans prized fennel for vitality. Gujarat's warm dry climate proved ideal for high-oil fennel production, with Unjha operating as a dedicated hub for 100+ years.

Technical Specifications

PARAMETER	ACCEPTABLE VALUE / LIMIT	PARAMETER	ACCEPTABLE VALUE / LIMIT
Trans-Anethole (in oil)	Min 60%	Aflatoxin (Total)	Max 10 ppb
Volatile Oil	Min 1.5 ml/100g	Heavy Metals – Lead (Pb)	Max 2.0 mg/kg
Fenchone (in oil)	Max 7.5%	Pesticide Residues	Per EU Reg. 396/2005
Estragole (in oil)	Max 10% (EU limit)	Total Plate Count (TPC)	Max 5x10 ⁵ CFU/g
Moisture	Max 9.0%	Yeast & Mould	Max 1x10 ³ CFU/g
Total Ash	Max 10.0%	Salmonella spp.	Absent in 25g
Acid Insoluble Ash	Max 2.5%	E. coli	Max 10 CFU/g
Foreign Matter	Max 1.5%	Steam Sterilisation	Available; ETO-free certified

Standards Reference: FSSAI 2011, ISO 959/972/1003, ASTA, EU Reg. 396/2005, US FDA 21 CFR, Spices Board of India

BAY LEAF

Cinnamomum tamala | Local: Tej Patta

USD 2.16 – 4.20 / kg

EXW Malur, Karnataka



Origin:	Uttarakhand, Himachal Pradesh, West Bengal (Darjeeling Hills)
Varieties:	Indian Bay Leaf (Tej Patta), Mediterranean Bay (Laurus nobilis)
Best Season:	October – February (year-round dried stock)
Forms:	Whole Dried Leaves, Crushed, Ground Powder
Moisture:	Max 12%
Purity:	Min 98%
ASTA Colour:	N/A
Essential Oil:	Min 1.0% (eugenol & cinnamaldehyde)
Packaging:	10/25 kg PP bags or cartons
HS Code:	0910.99
Key Markets:	USA, EU (Italy, Germany), Middle East, UK, Australia

Product Description

Indian Bay Leaf (Tej Patta) delivers a complex cinnamon-clove-pepper aroma rather than a purely herbal note. Rich in eugenol and cinnamaldehyde, it is indispensable in biryani, pulao, curries, and slow-cooked meat dishes. Premium grades sourced from Himalayan foothills offer superior aroma and essential oil content.

Historical Note: Bay leaf is mentioned in ancient Sanskrit texts and used in Ayurvedic medicine for 3,000+ years. Cinnamomum tamala has been integral to Mughal court cuisine since the 16th century and remains one of India's most traded aromatic leaves.

Technical Specifications

PARAMETER	ACCEPTABLE VALUE / LIMIT	PARAMETER	ACCEPTABLE VALUE / LIMIT
Volatile Oil	Min 1.0 ml/100g	Aflatoxin (Total)	Max 10 ppb
Eugenol (in oil)	Min 40%	Heavy Metals – Lead (Pb)	Max 2.0 mg/kg
Cinnamaldehyde (in oil)	Min 3%	Pesticide Residues	Per EU Reg. 396/2005
Moisture	Max 12.0%	Total Plate Count (TPC)	Max 5x10 ⁵ CFU/g
Total Ash	Max 8.0%	Yeast & Mould	Max 1x10 ³ CFU/g
Acid Insoluble Ash	Max 2.0%	Salmonella spp.	Absent in 25g
Foreign Matter	Max 2.0%	E. coli	Max 10 CFU/g
Whole Leaves	Min 90% by count	Steam Sterilisation	Available; ETO-free certified

Standards Reference: FSSAI 2011, ISO 959/972/1003, ASTA, EU Reg. 396/2005, US FDA 21 CFR, Spices Board of India

STAR ANISE

Illicium verum | Local: Chakra Phool / Badian

USD 6.60 – 10.80 / kg

EXW Malur, Karnataka



Origin:	Northeast India (Arunachal Pradesh, Nagaland, Manipur)
Varieties:	Whole Star Grade A/B, Broken Star, Seeds Only
Best Season:	March – May & September – November
Forms:	Whole Stars, Broken, Seeds, Ground Powder, Oil
Moisture:	Max 12%
Purity:	Min 98%
ASTA Colour:	N/A
Essential Oil:	Min 5% (trans-anethole 80–90%)
Packaging:	10/25 kg cartons or PP bags
HS Code:	0909.61
Key Markets:	USA, EU (France, Germany), China, Vietnam, Gulf States, UK

Product Description

Star Anise is one of the most visually distinctive spices — its ornate eight-pointed star contains seeds rich in trans-anethole (80–90% of essential oil), delivering intense sweet-licorice aroma. Critical in Chinese five-spice, Vietnamese pho, French anisette liqueurs, and pharmaceutical shikimic acid (Tamiflu precursor).

Historical Note: Used in Chinese and Indian medicine for 3,000+ years. Its global importance surged when shikimic acid from star anise became the key precursor for oseltamivir (Tamiflu) during the H5N1 avian flu outbreak.

Technical Specifications

PARAMETER	ACCEPTABLE VALUE / LIMIT	PARAMETER	ACCEPTABLE VALUE / LIMIT
Trans-Anethole (in oil)	Min 80%	Aflatoxin (Total)	Max 10 ppb
Volatile Oil	Min 5.0 ml/100g	Heavy Metals – Lead (Pb)	Max 2.0 mg/kg
Shikimic Acid Content	Min 5.0% (pharmaceutical grade)	Pesticide Residues	Per EU Reg. 396/2005
Moisture	Max 12.0%	Total Plate Count (TPC)	Max 5x10 ⁵ CFU/g
Total Ash	Max 5.0%	Yeast & Mould	Max 1x10 ³ CFU/g
Acid Insoluble Ash	Max 1.0%	Salmonella spp.	Absent in 25g
Foreign Matter	Max 2.0%	E. coli	Max 10 CFU/g
Whole Stars – Grade A	Min 85% whole by weight	Steam Sterilisation	Available; ETO-free certified

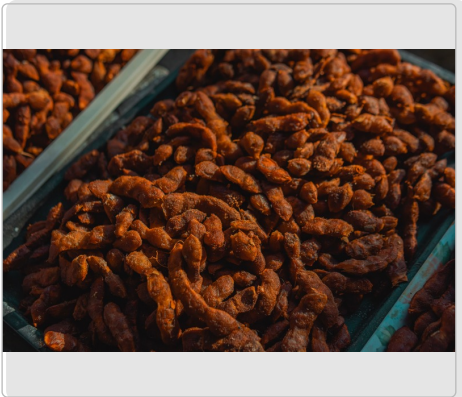
Standards Reference: FSSAI 2011, ISO 959/972/1003, ASTA, EU Reg. 396/2005, US FDA 21 CFR, Spices Board of India

TAMARIND

Tamarindus indica | Local: Imlí

USD 0.72 – 2.16 / kg

EXW Malur, Karnataka



Origin:	Andhra Pradesh (Prakasam, Kurnool), Tamil Nadu, Karnataka
Varieties:	AP Sweet (low acidity), Karnataka Sour, TN Wild; Seedless Block
Best Season:	March – June (Main Harvest)
Forms:	Seedless Block, Pulp, Concentrate (24/36 Brix), Powder
Moisture:	Max 20% (block); Max 8% (powder)
Purity:	Min 98% (seedless block)
ASTA Colour:	N/A
Essential Oil:	N/A
Packaging:	10/25 kg PE-lined cartons; 250 kg drums (concentrate)
HS Code:	0813.40 / 2002.90
Key Markets:	USA, UK, Canada, UAE, Malaysia, Caribbean, Mauritius

Product Description

India produces over 90% of the world's commercial tamarind, with Andhra Pradesh alone contributing 60% of national output. Tamarind's complex sweet-sour flavour from tartaric acid (8–23% content) makes it irreplaceable in chutneys, Worcestershire sauce, Pad Thai, jerk marinades, and health beverages globally.

Historical Note: Believed to have originated in tropical Africa but cultivated in India for 4,000+ years — referenced in ancient Sanskrit texts as 'Amlīka'. Arab traders introduced it to Persia and Europe as 'Indian date' (tamr hindi). It became a key ingredient in Worcestershire

Technical Specifications

PARAMETER	ACCEPTABLE VALUE / LIMIT	PARAMETER	ACCEPTABLE VALUE / LIMIT
Tartaric Acid Content	Min 8.0% (block); Min 14% (conc.)	Aflatoxin (Total)	Max 10 ppb
Total Soluble Solids	Min 24°Brix (std); Min 36°Brix...	Heavy Metals – Lead (Pb)	Max 1.0 mg/kg
pH	2.5 – 3.5	Tin (Sn) – canned grade	Max 200 mg/kg
Moisture – Block	Max 20.0%	Pesticide Residues	Per EU Reg. 396/2005
Moisture – Powder	Max 8.0%	Total Plate Count (TPC)	Max 1x10 ⁶ CFU/g
Total Ash	Max 5.0%	Yeast & Mould	Max 1x10 ² CFU/g
Acid Insoluble Ash	Max 0.5%	Salmonella spp.	Absent in 25g
Foreign Matter / Seeds	Max 2.0% (seedless grade)	E. coli	Absent in 1g
Sulphur Dioxide (SO ₂)	Max 100 mg/kg		

Standards Reference: FSSAI 2011, ISO 959/972/1003, ASTA, EU Reg. 396/2005, US FDA 21 CFR, Spices Board of India

EXW Price Summary — India Spice Export 2025-26

#	Spice Name	Forms Available	HS Code	EXW Price (USD/kg)	Best Season
1	Black Pepper	Whole, Cracked, Ground, Steam Sterilised	0904.11 / 0904.12	USD 5.76 – 7.44 / kg	Nov – Feb
2	Green Cardamom	Whole Pods, Seeds, Powder	0908.31 / 0908.32	USD 24.00 – 33.60 / kg	Aug – Feb
3	Turmeric	Whole Finger/Bulb, Sliced, Powder	0910.30	USD 1.68 – 3.84 / kg	Jan – Mar
4	Red Chilli	Whole Dried, Stemless, Flakes, Powder	0904.21 / 0904.22	USD 1.44 – 3.36 / kg	Jan – Apr
5	Cumin Seeds	Whole Seeds, Powder, Steam Sterilised	0909.21 / 0909.22	USD 3.12 – 4.56 / kg	Mar – May
6	Coriander Seeds	Whole Round/Split, Ground Powder	0909.21	USD 1.02 – 1.68 / kg	Feb – Apr
7	Dry Ginger	Dry Whole/Split/Powder, Fresh	0910.11 / 0910.12	USD 1.68 – 2.40 / kg	Oct – Dec
8	Cinnamon	Sticks/Quills, Powder, Oil	0906.11 / 0906.20	USD 4.20 – 9.00 / kg	Year-round
9	Cloves	Whole Buds, Stems, Powder, Oil	0907.10 / 0907.20	USD 8.40 – 13.20 / kg	Sep – Nov
10	Fenugreek Seeds	Whole Seeds, Ground Powder	1212.99	USD 0.78 – 1.32 / kg	Jan – Mar
11	Mustard Seeds	Whole Seeds, Powder, Cold-Pressed Oil	1207.50	USD 0.66 – 1.08 / kg	Feb – Apr
12	Fennel Seeds	Whole Seeds, Powder, Fennel Oil	0909.61 / 0909.62	USD 1.08 – 1.80 / kg	Mar – May
13	Bay Leaf	Whole Dried Leaves, Crushed, Powder	0910.99	USD 2.16 – 4.20 / kg	Oct – Feb
14	Star Anise	Whole Stars, Broken, Seeds, Powder, Oil	0909.61	USD 6.60 – 10.80 / kg	Mar–May & Sep–Nov
15	Tamarind	Seedless Block, Pulp, Concentrate, Powder	0813.40 / 2002.90	USD 0.72 – 2.16 / kg	Mar – Jun

* All prices are Ex-Works (EXW) Malur, Kolar, Karnataka, India — indicative for Q2 FY 2025-26 and subject to change based on crop season, quality grade, and order volume. MOQ: 1 MT per spice (negotiable). Steam sterilised, organic, and private-label grades may attract additional premium. Contact us for confirmed proforma invoice and product samples.

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