



# Realm World Trade

## Spices Exporter from India



## *About Us*

We are one of only a handful couple of Spices Exporter in India, complying with the significant physical and microbiological parameters according to worldwide standards. We are dealing with all form of spices; ground, Crushed, whole as well as blended form. We also specialized in seasoning spices as well as almost all kind of vegetables and fruits powder. We use cryogenic techniques to give a natural taste of spices. With f this techniques, spices remain in their natural colour, having a natural taste and aroma.

Realm World Trade is one of the leading exporters, based in Surat, Gujarat, India. Realm World Trade, a company created by an attractive personality, Mr. Paawan Patel with a major aim is to become prominent in export. At Realm World Trade, we are committed to providing the best products available to you, along with the highest quality standards at a reasonable price. We specialize in a wide range of product categories to meet the evolving needs of our valued customers. Realm World Trade is active in foreign trade and provide customers all over the world the spices.

Our innovative approach to work, by working with serious manufacturing partners and providing unparalleled commercial advantages to global buyers, has enabled Realm World Trade to become a respected supplier of spices. Not only guarantee the top product quality, but we also provide you with multi-level reliability, friendly business relations, accurate service, and timely delivery.

### **Mission**

- To be a renowned supplier of quality products and services in the Global market.
- To delight our worldwide customers by providing products with superior quality and value.
- To continually improve our business processes.
- To contribute to the growth of society as we grow the company's business.
- To Protect the Green Environment Of the Earth for the Future Generation

### **Vision**

- To be leading and preferred premium exporter for the spices & pulses that put quality, service, and value as priority to satisfy the needs of our customers.

### **Core Values**

- Great Service
- Quality
- Reliability
- Humility
- Excellence
- Commitment

# Red Chilies

Botanical Name: Capsicum  
annuum Family: Solanaceae  
Part Used: Fruit

Harvesting Season: January, February, March,  
October, November, December.

Packaging & Labeling: As per buyer's requirement



Chilies a fruit which belongs to Capsicum genus. It has many varieties which are differentiated on its pungency measured on Scoville Scale. Chili fruit when ripened and dried becomes red chilli, which is further grounded to form red chilipowder.

These are categorized as hot pepper.

Red chili became famous all around the world because of its characteristics like pungency, taste and flavor matched black pepper, which was very expensive during old times and thus it became one of the most important and integral spices. Major chili growing countries are India, China, Ethiopia, Myanmar, Mexico, Vietnam, Peru, Pakistan, Ghana, and Bangladesh. These countries produce approximately 85% of the total red chilies in the world.

Among all the major producers, India dominates in chilli production and is the largest exporter as well due to superior quality found here. In India major production comes from Andhra Pradesh, Maharashtra, Karnataka, Orissa and Rajasthan. Guntur is the major physical market for red chillies.

We have mainly 2 types of Whole Red Chilies.

1. Guntur Red Chilies. (6 types of Guntur Red chillies.)
2. Indian Red Chilies. (5 types of Indian Red chillies.)

## Guntur Red Chilies

Name	Descriptions	ASTA Color value	Capsaicin	Pungency
<b>Guntur Sannam chillies</b>	Guntur Sannam chilli or Capsicum annum var longum is also known as S4 Sannam chilly & Its widely produced in the state of Andhra Pradesh & Telangana of India. S4 Type of chilli is mostly popular among International market and Its named for its High Quality, mainly used for Pungency, Extraction & derivation of capsaicin. It has a thick skin, Red, Hot & pungent.	32 -34	0.226 %	35,000 – 40,000 SHU
<b>Teja chillies</b>	Teja chilli is the finest grade of Guntur chillies in India. Its mostly produced in the southern states of Indian fertile land and exported as whole Dried red chilli or Powder form, Usually bright red in color. Its also known as S17 Type chilli. Teja S17 chilli has fiery heat and considered one of the hottest chillies in India. Its one of the popular chillies among international buyers and perfect for stir-fry, soups, and stews.	50 - 70	0.589 %	65,000 – 85,000 SHU
<b>S 273 chillies</b>	S 273 chilli is a Semi-Wrinkled chillies and has a Long size with medium heat, Its mostly used for culinary purpose globally. Supplied in the form of Whole dried red chilli with or with out stem , Powder for frying and crushed chilli flakes for garnishing purpose. It has high demand in Domestic as well as in International market.	80-100	0.726 %	16,000 – 22,000 SHU

<b>Devanur deluxe chilli</b>	Devanur Deluxe chilli - DD chilli is one of the Guntur chilli variety and it's a hybrid type of traditional Byadagi chilli variety . It has a High market preference for powder, oleoresin ( Used for Lipstick & Nail polish ) and much preferred as an important ingredient on spice mixture. Devanur Deluxe DD chilli is thick red in colour and has more oil content than other varieties. Cayenne type with Semi-Wrinkled chillies, Long sized & High color value of ASTA.	90 - 180	Negligible	25,000 – 35,000 SHU
<b>Wonder hot chili</b>	Wonder Hot Chilli pepper - mostly used for its color and pungency. Larger in shape, Thick skin and are popular for its exotic flavor. These chili is one of the hottest variety of chilli among other chilli grown in the region. It will be available as of other form of chillies such as Powder & Coarse grounded flakes.	32.95	0.166 %	10,000 – 30,000 SHU
<b>Indo 5 chilie</b>	Indo 5 Chilli are F1 Hybrid chilli variety of Indo-American type, Its also known as Endo 5 chilli and Indam 5 chilli , Usually 9 – 10 cms long with medium pungency. since It has a pungent irritating character, it is not suitable for consumption. Specifically used for seeds only purpose.	60 - 80	0.226 %	40,000 – 50,000 SHU

## Indian Dry Red Chilies

Name	Descriptions	ASTA Color value	Capsaicin	Pungency
<b>Byadgi chillies</b>	We are a leading byadagi chilli suppliers from karnataka,India. Byadgi chillies are fully Wrinkled chillies, Long sized & Highest level of dark red in color. Byadgi chilli variety is mostly used in south Indian cuisine and it has a Nice aromatic flavor & low pungency level. Therefore, Its used as a chilli powder for Indian masala products & these chillies are popular amongst chilli powder grinders. Infact, Oleoresin is extracted from these byadgi red chilli, which is used for such as nailpolish, Lipstick, etc,..	156 - 200	negligible	10,000 – 30,000 SHU
<b>Mundu chillies</b>	Mundu chilli is a round shaped chilli,grown in ramnad district in tamilnadu, India, Its also called as ramnad S9 red mundu chilli. Especially, Mundu red chilli is very popular in south indian cuisine, It has a dark shiny & thick skin. Available with or without stem. These ramnad red mundu S9 chilli has a good flavor and aroma, exported worldwide. Also, Used for food coloring.	32.95	0.116 %	10,000 – 30,000 SHU
<b>S 12 chillies</b>	S12 chilli is specifically grown on fertile lands of india widely and has a nice aromatic flavor with medium pungent taste. Infact, In a recent years S12 chilli fetching more demand from international as well as domestic buyers. And, also become one of the preferred red chili type among chilli buyers. These red chillies are Unique in feature of "stemless by nature".	40 - 50	N.A.	40,000 – 50,000 SHU
<b>Kashmiri chillies</b>	India is the largest producer, exporter and consumer of Kashmiri chilli and Its most popular chilli variety in the world. Its Known more for its colour than its spice and its also known as daggi chilli. The kashmiri chillies are long, flushy, Red in color and lesser pungent also lends a very bright red color and enhance aroma to the food. Mostly it's used as a grinded powder form to add to dishes across many countries.	54.10	0.325	1500 – 2000 SHU
<b>Yellow chillies</b>	Yellow chillies are fatter and less spicy, often sliced and used in curry and soups. Yellow chili consist low amount of vitamin C, carotene when compared to fiery red chillies and are grown in india. Stuffed chilly, preparation of dips, sauces, stews and casseroles recipes are mostly prepared with Yellow chilli. It is also used for cooking as garnishing , flavoring to enhance color of the dishes.	N.A.	0.425	6000 – 8000 SHU



**Guntur S4 Sannam Red Chillie**



**Teja S17 Red Chillies**



**S273 Red Chillies**



**Devanur deluxe Chillies**



**Wonder Hot Red Chillies**



**Indo 5 Red Chillies**



**Byadgi Red Chillies**



**Mundu Red Chillies**



**S12 Red Chillies**



**Kashmiri Red Chillies**



**Yellow Chillies**



# Turmeric

Botanical Name: *Curcuma longa*  
Family: Zingiberaceae  
Part Used: Rhizome

Harvesting Season: January, February, March.  
Packaging & Labeling: As per buyer's requirement.



Turmeric is a spice that comes from the turmeric plant. It is commonly used in Asian food. You probably know turmeric as the main spice in curry. It has a warm, bitter taste and is frequently used to flavor or color curry powders, mustards, butters, and cheeses. But the root of turmeric is also used widely to make medicine. It contains a yellow-colored chemical called curcumin, which is often used to color foods and cosmetics.

Turmeric is mildly aromatic and has scents of orange or ginger. It has a pungent, bitter flavor. Turmeric is commonly used for conditions involving pain and inflammation, such as osteoarthritis. It is also used for hay fever, depression, high cholesterol, a type of liver disease, and itching. Some people use turmeric for heartburn, thinking and memory skills, inflammatory bowel disease, stress, and many other conditions, but there no good scientific evidence to support these uses.

## We have a 4 types of Turmeric fingers:

1. Alleppey Turmeric Finger
2. Rajapuri Turmeric Finger
3. Salem Gatha Turmeric Finger
4. Nizamabad Turmeric Finger

### ALLEPPEY TERMERIC FINGER

SPECIFICATION	VALUE
Flexibility	Should be Hard to Touch
Broken Pieces	5 % Max
Foreign Matter	1 % Max
Chura and Defective Bulbs	3 % Max
Bulbs	4 % Max

### RAJAPURI TERMERIC FINGER

SPECIFICATION	VALUE
Broken Pieces	3 % Max
Foreign Matter	1 % Max
Chura and Defective Bulbs	3 % Max
Bulbs	2 % Max
Admixture	2 % Max

### SALEM GATTHA TURMERIC FINGER

SPECIFICATION	VALUE
Length of Finger	Minimum 75%
Moisture	12.50 %
Broken	3.00 %
Bulbs	2.00 %
Damaged	1.20 %
Foreign Matter	1 % Max
Size	3 cm & Above
Admixture	2 % Max

### Nizamabad Turmeric Finger

SPECIFICATION	VALUE
Flexibility	Hard
Broken Pieces	5 %
Foreign Matter	1 %
Defectives	3 %
Curcumin Content	2.5 - 5 %
Moisture	10 %
Total Ash	7 %



**Rajapuri Turmeric Finger**



**Salem Turmeric Finger**



**Mini Salem Turmeric Finger**



**Bold Salem Turmeric Finger**



**Nizamabad Turmeric Finger**



# Cumin

Botanical Name: Cuminum  
Cyminum L. Family:  
Apiaceae  
Part Used: Fruit

Harvesting Season: February &  
March.

Packaging & Labelling: As per buyer's requirement



Cumin is a spice that comes from the Cuminum cyminum plant. It is native to Asia, Africa, and Europe, but it is widely used in cooking throughout the world. It is the second most popular spice after black pepper.

Cumin is the dried, white fruit with greyish brown colour of a small slender annual herb. The surface of the fruit has 5 primary ridges, alternatively has 4 less distinct secondary ridges bearing numerous short hairs.

The plant is 15 to 50 cm high. The aromatic seed like fruit is elongated, ovoid, 3 to 6 mm long, slightly bitter and has a warm flavour. The flowers are white or rose coloured in small umbels.

Cumin has a very long list of uses and seasons many a dishes to help bring out their full flavor. Stews, soups, vegetables, rice, tempering and spice mixtures feature cumin seeds. The seed fried in butter brings a whole new flavor to any dish, especially meat like fish and various grills. Couscous, Dutch cheeses like Leyden, breads from France and liqueur like Kummel are flavoured using cumin seeds. It is prominent in the preparation of buttermilk too.

## We have 3 Types of Cumin Seeds and have a different grades.

1. European quality Cumin seeds.
  1. European - CRE 101,
  2. European - CRE 102,
  3. European - CRE 103
2. Gulf quality Cumin seeds.
  1. Gulf - CRE 104,
  2. Gulf - CRE 105
3. Singapore quality Cumin seeds.
  1. Singapore - CRE 106,
  2. Singapore - CRE 107.



### EUROPEAN QUALITY CUMIN SEED

SPECIFICATION	VALUE
<b>Quality</b>	<b>European - CRE 101, European - CRE 102, European – CRE 103</b>
Purity	99.5 %, 99%, 98%
Process	Sortex
Volatile Oil Content	2.5 % - 4.5 %
Admixture	0.5 %, 1%, 2%
Moisture ± 2 %	7 %
Origin	India

### GULF QUALITY CUMIN SEED

SPECIFICATION	VALUE
<b>Quality</b>	<b>Gulf - CRE 104, Gulf - CRE 105</b>
Purity	99%, 98%
Process	Machine clean
Volatile Oil Content	2.5 % - 4.5 %
Admixture	1%, 2%
Moisture ± 2 %	7 %
Origin	India

### SINGAPORE QUALITY CUMIN SEED

SPECIFICATION	VALUE
<b>Quality</b>	<b>Singapore - CRE 106, Singapore - CRE 107</b>
Purity	99%, 98%
Process	Machine clean
Volatile Oil Content	2.5 % - 4.5 %
Admixture	1%, 2%
Moisture ± 2 %	7 %
Origin	India



# Coriander

Botanical Name: *Coriandrum sativum*

Family: Umbellifers

Part Used: Fruit & Leaf

Harvesting month: February, March.

Packaging & Labelling: As per buyer's requirement



Coriander has a flavour which combines lemon and sage, with a sweet-note as undertone. It's a cooling spice. The Greek and the Romans thought it to be an aphrodisiac. By the third Century B.C the Romans knew it was an excellent seasoning for food.

Coriander is an important spice crop having a prime position in flavouring food. The plant is a thin stemmed, small, bushy herb, 25 to 50 cm in height with many branches and umbels. Leaves are alternate, compound. The whole plant has a pleasant aroma. Inflorescence is a compound umbel comprises 5 smaller umbels. Fruit is globular, 3 to 4 mm diameter, when pressed break into two locules each having one seed. Fruit has delicate fragrance; seeds are pale white to light brown in colour.

There are two distinct morphological types, one erect and tall with a comparatively stronger main shoot and the other bush with a relatively weaker main shoot and longer spreading branches.

## Nutritional Facts (per 100 gm)

Particles	Amount	Particles	Amount
Calories	449.66 Kcal	Dietary Fibre	32.10g
Total Fat	19.82g	Sugar	0g
Saturated Fat	0.80g	Protein	12.10g
Polyunsaturated Fat	2.21g	Vitamin A	4.5mug
Monounsaturated Fat	15.21g	Vitamin C	10..12mg
Trans Fat	0g	Calcium	85mg
Cholestrol	0g	Iron	13.17mg
Sodium	108mg	Total Carbohydrate	55.72g

## Specification

Particles	Amount
Moisture (w/w)	8% max
Extraneous Matter	2% max
Damaged Seeds other than inspect damage	2% max
Live infestation	Nil
Purity	98% max

# Black Pepper

Botanical Name: Piper

Nigrum Family: Piperaceae

Packaging & Labelling As per buyer's requirement.

Part used: Fruit seed(Berry)

Harvesting season: January, February, March,  
November, December



Black pepper (*Piper nigrum*) is a flowering vine in the family Piperaceae, cultivated for its fruit, which is usually dried and used as a spice and seasoning. The fruit, known as a peppercorn when dried, is approximately 5 millimetres (0.20 in) in diameter, dark red when fully mature, and, like all drupes, contains a single seed.

Black Pepper Powder means the powder obtained by grinding dried berries of *Piper nigrum*. It shall have characteristic aromatic flavour free from mustiness, foreign odor and rancidity.

Peppercorns, and the ground pepper derived from them, may be described simply as pepper, or more precisely as black pepper (cooked and dried unripe fruit), green pepper (dried unripe fruit) and white pepper (unripe fruit seeds).

## We have a mainly 3 types of Black Pepper Seeds:

1. Tellicherry Black Pepper: (3 grades)
  1. TGSEB – Tellicherry Garbled Special Extra Bold
  2. TGEB – Tellicherry Garbled Extra Bold
  3. TG – Tellicherry Garbled
2. Malabar Black Pepper (2grades)
  1. Malabar Garbled Black Pepper
    1. MG-1 – Malabar Garbled 1
    2. MG-2 – Malabar Garbled 2
  2. Malabar Ungarbled Black Pepper
    1. MUG-1 – Malabar Ungarbled 1
    2. MUG-2 – Malabar Ungarbled 2
    3. MUG-3L – Malabar Ungarbled 3L
    4. MUG-4L – Malabar Ungarbled 4L
3. Light Berries Black Pepper
  1. Light Berries Garbled Black Pepper
    1. GL-Special – Garbled Light Special
    2. GL-1 – Garbled Light 1
    3. GL-2 – Garbled Light 2
    4. GL-3 – Garbled Light 3
  2. Light Berries Ungarbled Black Pepper
    1. UGL-Special – Ungarbled Light Special
    2. UGL-1 – Ungarbled Light 1
    3. UGL-2L – Ungarbled Light 2L

## TELLICHERRY BLACK PEPPER

SPECIFICATION	VALUE
Grade	TGSEB
Trade Name	Tellicherry Garbled Special Extra Bold
Size (mm)	4.75
Extraneous matter	0.5 %
Light Berries	3 %
Moisture content	11 %
Grade	TGEB
Trade Name	Tellicherry Garbled Extra Bold
Size (mm)	4.25
Extraneous matter	0.5 %
Light Berries	3 %
Moisture content	11 %
Grade	TG
Trade Name	Tellicherry Garbled
Size (mm)	4.00
Extraneous matter	0.5 %
Light Berries	3 %
Moisture content	11 %

## Light Berries Garbled Black Pepper

PECIFICATION	VALUE
Grade	GL-Special, GL-1, GL-2, GL-3.
Trade Name	Garbled Light Special, Garbled Light 1, Garbled Light 2, Garbled Light 3.
Extraneous matter	2%, 3%, 5%, 6%
Light Berries	3% , 5%, 10%, 15%
Moisture content	3% , 5%, 10%, 15%

## Malabar Garbled Black Pepper

SPECIFICATION	VALUE
Grade	MG-1, MG-2.
Trade Name	Malabar Garbled 1, Malabar Garbled 2
Extraneous matter	0.5 %
Light Berries ( MG-1, MG-2 )	( 2 % , 3 % )
Moisture content	11 %

## Malabar Ungarbled Black Pepper

SPECIFICATION	VALUE
Grade	MUG-1, MUG-2, MUG-3, MUG-4.
Trade Name	Malabar Ungarbled 1, Malabar Ungarbled 2, Malabar Ungarbled 3, Malabar Ungarbled 4.
Extraneous matter	2 %, 2%, 3%, 4%
Light Berries	4 %, 10%, 15%, 20%
Moisture content	12 %


## Light Berries Ungarbled Black Pepper

PECIFICATION	VALUE
Grade	UGL Special, UGL 1, UGL 2L.
Trade Name	Ungarbled Light Special, Ungarbled Light 1, Ungarbled Light 2L.
Extraneous matter	3 %, 4%, 7%.
Light Berries	3%, 5%, 10%.
Moisture content	-

# Contact Us



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