



Realm World Trade

Spices Exporter from India

A photograph showing a business meeting. A person in a white shirt is writing on a document with a pen. Another person in a blue shirt is looking at a laptop. On the table, there is a calculator, a document with charts, and a yellow sticky note.

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

About Us



We have 3 grades in All this spices powder:

- Quality A: Cryogenic technology is used for grinding the powder. Cryogenic Grinding is the technique of pulverizing spices and herbs at sub-zero temperatures (-17.78°C), to minimize the loss of essential oils. Using liquid Nitrogen vapour blanket or Nitrogen gas circulation, a dry and cold atmosphere is created which does not react with the spices.
- Quality B: (Without Cryogenic grinding) Normal grinding but quality of the crop is as high as quality A grade.
- Quality C: (Regular grinding) Normal grinding and quality of crop reduces little bit.

Quality Assurance & Features:

- Elimination of all ferrous contamination in ground spices using 9500 gauss German magnets.
- ETO / Steam treatment for sterilization for both whole and ground form.
- Heat Drying Treatment in spices to reduce moisture and contamination of spices.
- In- House microbiological and physical analysis of spices.
- Mechanized processes followed for end product spices include.
- Mechanized Cleaning and Sorting of spices to ensure purity.
- Extreme care taken for Roasting & Blending of spices to enhance flavor by using sophisticated, fully automated state of the art equipments.
- The Masalas so produced are different and unique due to its quality of quick dispersibility.
- Scientifically graded.
- Hygienically packed.

Red Chilli Powder

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 chillies 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.

Nutritional Facts (per 100 gm)

Particles	Amount	Particles	Amount
Calories	453.9 Kcal	Dietary Fibre	30.59g
Total Fat	21.58g	Sugar	5.81g
Saturated Fat	3.63g	Protein	14.46g
Polyunsaturated Fat	11.53g	Vitamin A	112mug
Monounsaturated Fat	4.36g	Vitamin C	40.56mg
Trans Fat	0g	Calcium	14.15mg
Cholestrol	0g	Iron	2.7mg
Sodium	330mg	Total Carbohydrate	50.46g

Specification

Particles	Amount
Moisture (w/w)	12% max
Ash (w/w)	8%max
Acid Insoluble Ash	1.5% max
Scoville Heat	15000 to 90000
Purity	98% to 99.5%
Extraneous Matter	1% max

Black Pepper Powder

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).

Nutritional Facts (per 100 gm)

Particles	Amount	Particles	Amount
Calories	366.85 Kcal	Dietary Fibre	9.5g
Total Fat	6.25g	Sugar	0.0g
Saturated Fat	0.96g	Protein	8.95g
Polyunsaturated Fat	1.74g	Vitamin A	3.1mug
Monounsaturated Fat	2.98g	Vitamin C	0.0mg
Trans Fat	0g	Calcium	375mg
Cholestrol	0g	Iron	15.12mg
Sodium	347mg	Total Carbohydrate	68.70g

Specification

Particles	Amount
Moisture (w/w)	12% max
Ash (w/w)	7%max
Acid Insoluble Ash (w/w)	1% max
Volatile Oil Content(w/w)	1% max
Purity	98% to 99.5%
Extraneous Matter	1% max

Turmeric Powder

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.

Nutritional Facts (per 100 gm)

Particles	Amount	Particles	Amount
Calories	350.02 Kcal	Dietary Fibre	19.68g
Total Fat	3.82g	Sugar	0g
Saturated Fat	3.40g	Protein	6.72g
Polyunsaturated Fat	0.23g	Vitamin A	2.46mug
Monounsaturated Fat	0.14g	Vitamin C	13.57mg
Trans Fat	0g	Calcium	154mg
Cholestrol	0g	Iron	33.19mg
Sodium	96mg	Total Carbohydrate	72.19g

Specification

Particles	Amount
Moisture (w/w)	12% max
Ash (w/w)	8%max
Acid Insoluble Ash	1.5% max
Volatile Oil Content(w/w)	1.5% max
Curcumin Content (w/w)	1.5% min
Extraneous Matter	1% max

Cumin Powder

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.

Nutritional Facts (per 100 gm)

Particles	Amount	Particles	Amount
Calories	375 Kcal	Dietary Fibre	11.0g
Total Fat	22.0g	Sugar	5.81g
Saturated Fat	1.5g	Protein	18.0g
Potassium	1788g	Vitamin A	25.0mug
Monounsaturated Fat	4.36g	Vitamin C	12.0mg
Trans Fat	0g	Calcium	93.0mg
Cholestrol	0g	Iron	368.0mg
Sodium	168.0mg	Total Carbohydrate	44.0g

Specification

Particles	Amount
Moisture (w/w)	10% max
Ash (w/w)	9.5%max
Acid Insoluble Ash	1.75% max
Flavor	Aromatic with penetrating
Purity	98% to 99.5%

Coriander Powder

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

Contact Us



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