

DJ AGRO FOODS INDIA

EXPORT & IMPORT

SAVE FARMERS



D J AGRO FOODS INDIA IS LOOKING TO EXPAND OUR BUSINESS GLOBALLY AND TO CREATE A MARKET HUB IN MIDDLE EAST AND EUROPEAN MARKET SPACE. WHY? IT'S BEEN A CENTRAL HUB AND FAST DEVELOPING COUNTRIES.

D J AGRO FOODS INDIA ARE LISTED IN THE TOP NOTCH EXPORT COMPANIES FROM INDIA ARE INTO AGRO PRODUCTS, BASED OUT IN BANGALORE, KARNATAKA,INDIA.

D J AGRO FOODS INDIA HAS HANDS OF EXPERIENCE INTO AGRO PRODUCTS WIDELY USED AS A DAILY CONSUMPTION ACROSS THE WORLD.

D J AGRO FOODS INDIA CONCEPT TO "SAVE FARMERS" WHEREIN WORKING DIRECTLY WITH FARMERS AND ASSOCIATED FARMERS PRODUCTION COMPANIES AND ORGANISATIONS,SCOPE OF FARMERS PROCUREMENT REACHED DIRECTLY LISTED 8000 FARMERS FROM THE RURAL AREA OF ANDHRA PRADESH, KARNATAKA, MAHARASHTRA,MP,ODISSA,NAGALAND,ASSAM,TELANGANA,ETC IN INDIA.



MAJOR LIST OF PRODUCTS





TURMERIC FINGER (HALDI)



CUMIN SEEDS (JEERA)



CORIANDER SEEDS (DHANIYA)



RED CHILLIES (MIRCHI)



BLACK CARDAMOM



GREEN CARDAMOM





BLACK PEPPER



CASHEW NUTS



BASMATI RICE 1121 & 1509



RICE



MAIZE (YELLOW CORN)



DRY GINGER





CHICK PEAS (KABULI CHANA)



RED LENTILS (MASOOR DAL)



YELLOW LENTILS (MOONG DAL)



BENGAL GRAM (CHANA DAL)



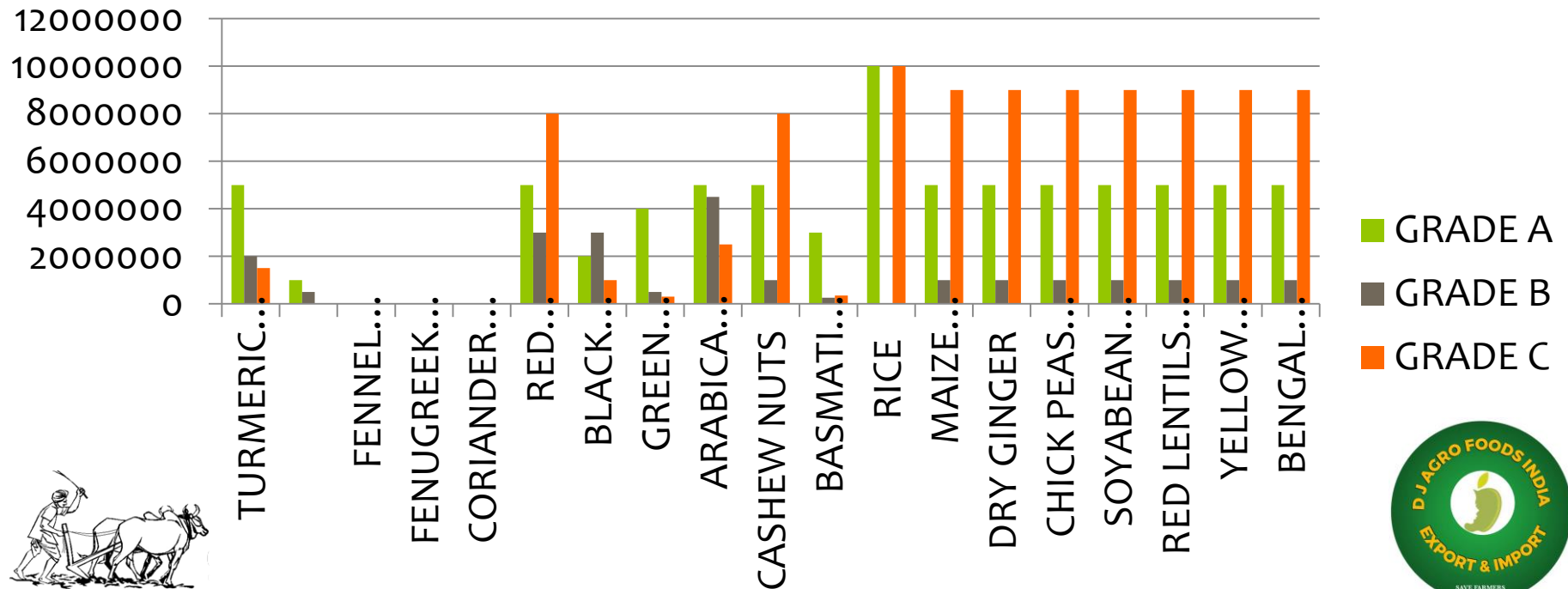
SOYABEAN MEAL



ARABICA GREEN COFFEE BEANS



DJAFI SUPPLY CAPACITIES



TURMERIC / HALDEE / CURCUMA / KURKUM / TĀMERIKKU

Turmeric fingers are the raw, unprocessed rhizomes of the turmeric plant (*Curcuma longa*), known for their vibrant orange-yellow color and earthy flavor, used in cooking, medicine, and dyeing.

The turmeric finger is the purest form of turmeric and is used in medicines, food and dyeing processes. The product is sourced from the farmers who grow the crop in natural and organic manner.



General Specifications:

Moisture Content: Maximum 10-12%.

Curcumin Content:

Minimum 2.0% on a dry basis.

Can vary depending on the grade (e.g., 1.5% - 2.5% for some grades).

Some exporters offer turmeric with curcumin content up to 5%.

Total Ash: Maximum 7-9% on a dry basis.

Ash Insoluble in Dilute HCl : Maximum 1.5% on a dry basis.

Starch: Maximum 60.0% on a dry basis.

Foreign Matter: Maximum 1%.

Defective: Maximum 3%.

Broken Pieces: Maximum 5%.

Fineness: Turmeric powder should be fine enough to pass through a 300 µm IS Sieve.

Extraneous Matter: Should not contain any morphologically extraneous matter.

Lead Chromate Test: Negative.

Packaging: Clean, sound, and dry containers made of metal, glass, food-grade polymers, wood, or jute bags.

Shelf Life: Typically 2 years in a cool and dry place.

GMO Status: Non-GMO.



CUMIN/ JEERA / COMINO / KAMUN / KUMIN



Cuminum cyminum is a flowering plant in the family Apiaceae, native to the Irano-Turanian Region.[4] Its seeds – each one contained within a fruit, which is dried – are used in the cuisines of many cultures in both whole and ground form. Although cumin is used in traditional medicine, there is no high-quality evidence that it is safe or effective as a therapeutic agent.



CUMIN/ JEERA / COMINO / KAMUN / KUMIN

Key Parameters and Specifications:

Purity:

Generally, cumin seed purity should be 99.5% or higher.
Some exporters also offer grades with 99% or 98% purity.

Moisture Content:

Moisture content should be kept low, ideally below 10%.

Volatile Oil Content:

The volatile oil content is an important indicator of quality, typically ranging from 2.5% to 4.5%.

Extraneous Matter:

The amount of extraneous matter (like stones, dirt, or other foreign materials) should be minimal, often specified as a maximum percentage (e.g., 0.5% or 1%).

Insect Damaged, Discolored, Weevilled, Immature Seeds:

The percentage of damaged or substandard seeds should be kept low, often specified as a maximum percentage (e.g., 1%).

Packaging:

Cumin seeds are typically packed in multi-wall laminated bags of different weights, such as 12.5 kg or 25 kg.

Smaller weights (10-20 kg) are also used in some European countries due to labor health and safety regulations.



CUMIN/ JEERA / COMINO / KAMUN / KUMIN



Coriander, whose leaves are known as cilantro in the U.S. and Canada, is an annual herb in the family Apiaceae. Most people perceive the leaves as having a fresh, slightly citrus taste. Due to variations in the gene OR6A2, some people perceive it to have a soap-like taste, or even a pungent or rotten taste.



CORIANDER/ DHANIYA / CILANTRO/ KORIANDĀ / KASBARA

Key Specifications:

Purity: Minimum 98%.

Moisture Content: Maximum 6% to 8%.

Foreign Matter: Maximum 0.5%.

Split/Damaged Seeds: Maximum 2% to 5%.

Color: Light brown to yellow brown.

Aroma: Pleasant and aromatic.

Taste: Lemony citrus flavor.

Packaging: Typically packed in 25kg polypropylene or paper bags, but can vary.



Additional Considerations:

Botanical Name: *Coriandrum sativum*.

Grading: Grades like Eagle, Scooter, Single Parrot, and Double Parrot are sometimes used.

Certifications: Phytosanitary certificates and health certificates may be required.

HS Code: 09109990.

Storage: Store in a cool, dry place.

Shelf Life: Coriander seeds have a long shelf life when stored properly.



RED CHILLI / LAAL MIRCH / CHILE ROJO / REDDOCHIRI / ALFULFIL AL'AHMAR



Chili peppers, also spelled chile or chilli (from Classical Nahuatl chilli, are varieties of berry-fruit plants from the genus *Capsicum*, which are members of the nightshade family *Solanaceae*, cultivated for their pungency. They are used as a spice to add pungency (spicy heat) in many cuisines. Capsaicin and the related capsaicinoids give chili peppers their intensity when ingested or applied topically. Chili peppers exhibit a range of heat and flavors. This diversity is the reason behind the availability of different types of chili powder, each offering its own taste and heat level.



RED CHILLI / LAAL MIRCH / CHILE ROJO / REDDOCHIRI / ALFULFIL AL'AHMAR

Key Specifications:

Type: Dried red chilli, whole with or without stem, or ground chilli powder.

Color: Bright red.

Moisture: 12.5% max.

Foreign Material: 2% max.

Broken Chilies: 7% max.

Loose Seeds: 2% max.

Pods without stalk: 8% max.



BLACK CARDAMOM / KAALEE ILAAYACHEE / CARDAMOMO NEGRO / BURAKKUKARUDAMON / ALHAYL AL'ASWAD



Black cardamom, also known as *Amomum subulatum*, is a spice with a smoky, camphor-like flavor, used in savory dishes, particularly in Indian cuisine, and often referred to as "Badi Elaichi" or "Kali Elaichi"



BLACK CARDAMOM / KAALEE ILAAYACHEE / CARDAMOMO NEGRO / BURAKKUKARUDAMON / ALHAYL AL'ASWAD

Key Features:

Appearance:

Black cardamom pods are dark brown to black in color and have a rough, ringed exterior.

Flavor:

It has a strong, smoky, and woody flavor with a hint of menthol, distinct from the sweeter, more citrusy flavor of green cardamom.

Uses:

Culinary: Primarily used in savory dishes like curries, stews, biryanis, and rice preparations.

Spice Blends: A key ingredient in garam masala and other spice blends.

Marinating: Used in marinades to impart a smoky flavor

Health Benefits (traditionally believed):

Antioxidant Properties: Contains antioxidants, vitamin C, and minerals like potassium.

Digestive Aid: May help with stomach ailments and digestive problems.

Respiratory Health: Traditionally used to help with respiratory issues like coughs and colds.

Mouth Freshener: Used to freshen breath and treat bad breath.



BLACK PEPPER / KAALEE MIRCH/ PIMIENTA NEGRA/ BURAKKUPEPPĀ / ALFULFIL AL'ASWAD



USES

BLACK PEPPER IS USED AS A SPICE AND SEASONING IN MANY DISHES. IT CAN ALSO BE USED TO MAKE SPICE BLENDS, MARINADES, OR RUBS. BLACK PEPPER MAY HAVE ANTIOXIDANT PROPERTIES AND OTHER HEALTH BENEFITS.

VARIETIES

MALABAR PEPPER

AROMATIC BLACK PEPPER WITH A FRUITY AROMA THAT ORIGINATES FROM THE MALABAR COAST OF SOUTHERN INDIA

TELLICHERRY PEPPER

LARGE BLACK PEPPERCORNS WITH A FRUITY FLAVOR THAT COME FROM THE TELLICHERRY REGION OF INDIA

BLACK LAMPONG PEPPER

A SMALLER, SPICIER, AND SHARPER VARIETY OF BLACK PEPPERCORN THAT'S PICKED BEFORE FULLY MATURING

MIGNONETTE PEPPER

A LARGE-PARTICLE GRIND OF BLACK PEPPER THAT'S POPULAR IN FRENCH COOKING



BLACK PEPPER / KAALEE MIRCH/ PIMIENTA NEGRA/ BURAKKUPEPPĀ / ALFULFIL AL'ASWAD

Key specifications include a size range of 2.5-7.0 mm, moisture content of $\leq 12\%$, purity of $\geq 99\%$, and foreign matter $\leq 0.5\%$.



GREEN CARDAMOM / HAREE ILAAYACHEE / CARDAMOMO VERDE / GURĪNKARUDAMON / ALHAYL AL'AKHDAR



key specifications include pod size (6-8mm, 7-8mm, 8-9mm), appearance (fresh green), moisture (10% max), and foreign matter (0.5% max).

1. Pod Size:

Common Graded Sizes: 6mm, 7mm, 8mm or AGEB/AGB/AGS/Split Pods.

Size Ranges:

6 to 7 mm

7 to 8 mm

8 to 9 mm

7.5mm+

Other Size Classifications:

Small: 6mm to 8mm

Medium: 8mm to 10mm

Large: >10mm



GREEN CARDAMOM / HAREE ILAAYACHEE / CARDAMOMO VERDE / GURĪNKARUDAMON / ALHAYL AL'AKHDAR

2. Appearance:

Color: Fresh Green

General: Look for pods with a vibrant and uniform green color. Avoid those with discoloration or signs of aging.

3. Moisture Content:

Maximum: 10.0%

Other: Not more than 13.0 percent by weight



4. Purity and Foreign Matter:

Purity: 99% to 99.5%

Foreign Matter: 0.5% max

Admixture: 0.5% max

Extraneous matter: Not more than 1.0 percent by weight

Empty and malformed capsules: Not more than 3.0 percent by count

Immature and shrivelled capsules: Not more than 3.0 percent by weight

Insect damaged matter: Not more than 1.0 percent by weight



CHICK PEAS / KABULI CHANA/ GARBANZOS / HIYOKO MAME / ALHAMAS



key specifications include size (6-14mm), moisture content (10-12% max), admixture (0.5-1% max), and broken kernels (1-2% max).

Key Specifications:

Size:

Kabuli chickpeas are typically known for their larger size, ranging from 6 to 14 mm. Common counts per ounce (CPO) include 38/40, 40/42, 42/44, 44/46, and 48/50, among others.

Moisture Content:

The moisture content should ideally be 10% to 12% maximum.

Admixture:

The maximum allowable admixture (foreign matter) is typically 0.5% to 1%.



CHICK PEAS / KABULI CHANA/ GARBANZOS / HIYOKO MAME / ALHAMAS

Other Quality Parameters:

Damaged Kernels: 1-3% max

Discolored Kernels: 2-3% max

Weevilled: 0.3% max

Other Considerations:

Non-GMO, Organic, Natural: These are often sought after certifications.

Packaging: Typically packed in 25/50 kg PP or jute bags, or as per client requirements.

Broken Kernels:

The percentage of broken kernels should be limited to 1-2%.

Cleaning:

Kabuli chickpeas are typically cleaned using Sortex technology.

Origin: India is a major exporter of Kabuli chickpeas, but other origins like Sudan, Argentina, Canada, Mexico, Spain, Bulgaria, China, Iran, Russia, Turkey, USA, Uzbekistan, and Australia are also sources.



MAIZE/ MAKKA/ MAÍZ/ TÔMOROKOSHI / ALDHARA



Moisture content (typically 14% max), foreign matter (2% max), broken kernels (2-3% max), and aflatoxin levels (below 20-40 PPB).

General Quality:

Purity: Maize should be of high purity, typically 99% minimum.

Appearance: Maize should be free from foreign odors, molds, live or dead pests, and other injurious contaminants.

Color: Yellow maize should have a yellow color.

Free of: Maize should be free from poisonous seeds/husks (with a tolerance of 0.10% castorseed and/or castorseed husks).

Free from: Goods should be free from alive insects.



MAIZE/ MAKKA/ MAÍZ/ TÔMOROKOSHI / ALDHARA

Specific Parameters:

Moisture Content: 12-14% maximum.

Foreign Matter: 2% maximum.

Broken Kernels: 2-3% maximum.

Damaged Kernels: 5% maximum, with a maximum of 1% heat-damaged and/or germinating kernels.

Aflatoxin: Levels should be below 20-40 PPB (parts per billion).

Admixture: 2% maximum.

Shriveled/Immature Grains: 2.5% to 4.5% maximum.

Weevilled Grains: 0.5% maximum.

Protein: 9% minimum



SOYA BEAN MEAL / SOYAABEEN BHOJAN / HARINA DE SOJA / DAIZU MĪRU / WAJBAT FUL ALSUWYA



A minimum protein content (46% or higher), a maximum moisture content (12%), and a maximum oil content (1.25%). Other important parameters include fiber, sand, and silica content.

Type of Soybean Meal:

There are different types of soybean meal, including high-protein and solvent extracted varieties, each with slightly varying specifications.

Origin:

The origin of the soybean meal can influence certain quality parameters.

Trading Rules:

For soybean meal trading, it's important to be aware of trading rules, such as the use of weight (short ton), payment terms, and loading regulations.



SOYA BEAN MEAL / SOYAABEEN BHOJAN / HARINA DE SOJA / DAIZU MĪRU / WAJBAT FUL ALSUWYA

Key Parameters and Specifications:

Protein: Minimum 46% (or higher depending on the type of meal).

Moisture: Maximum 12%.

Oil Content: Maximum 1.25%.

Crude Fiber: Maximum 6%.

Sand & Silica: Maximum 2.5% (or 2%).

Total Ash: Maximum 7.5%.

Acid Ins Ash: Maximum 2.5%.



HARVEST OF TURMERIC FINGERS

1

- **Harvest Time**

- Turmeric is ready for harvest within 7-9 months of planting, depending on the variety.

2

- **Maturity Indicators:**

- Look for complete yellowing of leaves and drying up of the plants, including the pseudostem.

3

- **Harvesting Method**

- Separate the finger rhizomes (daughter rhizomes) from the mother rhizomes (bulb).



HARVEST OF CUMIN

1

- **Planting Time:**

- Cumin is sown as a Rabi crop (winter crop) in India, typically from October to the beginning of December.

2

- **Harvesting Time:**

- The crop matures and is harvested between February and the end of March.

3

- **Major Producing States:**

- Rajasthan and Gujarat are the leading cumin-producing states in India, contributing to nearly 99% of the country's cumin production.



HARVEST OF CUMIN

4

- **Planting Time:**

- The plants are harvested manually by uprooting them along with their roots. .

5

- **Maturity:**

- Cumin plants typically take around 110 to 115 days to mature.

6

- **Market Entry:**

- Fresh cumin crops usually enter the market in March.



HARVEST OF MAIZE

1

- **Kharif Maize (Rainy Season):**
- **Sowing:** May to June (with the onset of the monsoon)

2

- **Harvest:**
- October to November.

3

- **Major States:**
- Karnataka, Andhra Pradesh, Maharashtra, Madhya Pradesh, and Uttar Pradesh:



HARVEST OF MAIZE

4

- **Rabi Maize (Winter Season):**
- **Sowing:** October to December

5

- **Harvest:**
- April to June.

6

- **Major States:**
- Karnataka, Andhra Pradesh, Maharashtra, Madhya Pradesh, and Uttar Pradesh:



HARVEST OF MAIZE

7

- **Harvesting Practices:**
- **Timing:** Harvesting is done when the outer cover of the cobs starts turning from green to white, and the stalks have dried.

8

- **Post-Harvest:**
- Maize is dried to reduce moisture content and prevent mold and fungal growth.

9

- **Storage:**
- Optimum moisture content for long-term storage should be below 14%.



HARVEST OF MAIZE

10

- **Sweet Corn:**

- Harvested when the ear is full size for the variety, has a tight husk, and has somewhat dried silks.

11

- **Baby Corn:**

- Harvested 45-50 days after emergence, when silks are 1-2 cm long.

12

- **Pop Corn:**

- Left on the plant until the husks are dry and papery.





India is a leading producer, processor, and exporter of cashews, with cashew cultivation covering around 0.7 million hectares and producing over 0.8 million tonnes annually. Major cashew-producing states include Maharashtra, Andhra Pradesh, Odisha, Karnataka, and Tamil Nadu.

Historical Context:

Cashew was introduced to India by Portuguese travelers in the 16th century and has adapted well to the Indian climate.

The cashew processing industry was initially concentrated in areas like Goa, Vettapalam (Andhra Pradesh), Kollam (Kerala), and Mangalore (Karnataka).

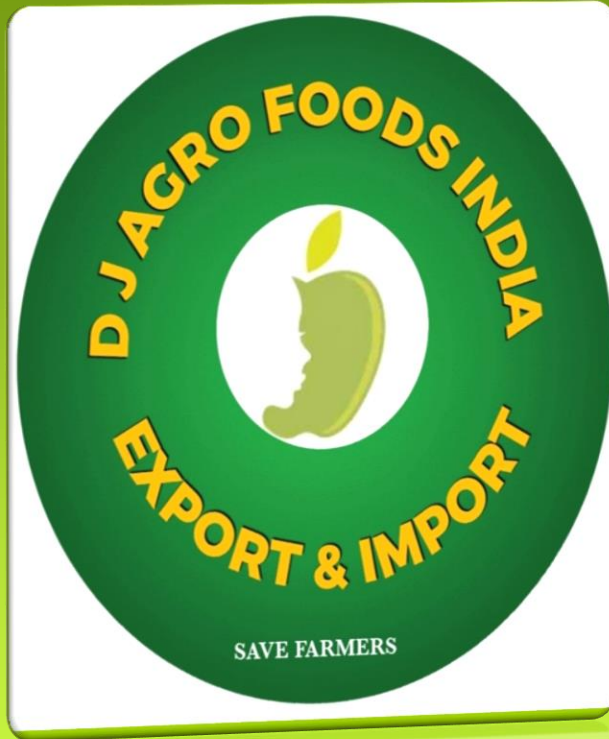
However, it has since expanded to other states, with India emerging as a global processing hub



LOADING CAPACITY



PRODUCT NAMES	HSN CODE	20 FCL MT / MT	40 FCL / MT	PACKING
TURMERIC FINGERS(HALDI)	9103020	20	27	25/50
CUMIN SEEDS (JEERA)	9093129	13.5	27	25/50
CORIANDER SEEDS (DHANIYA)	9093129	10	20	25/50
RED CHILLIES (MIRCHI)	904	7.5	16	25/50
BLACK CARDAMOM	9083220	20	26	25/50
BLACK PEPPER	9041140	15	28	25/50
GREEN CARDAMOM	9083220	10	20	25/50
CASHEW NUTS	8013210	18	26	20/20
BASMATI RICE 1121 & 1509	10063020	25	28	25/50
RICE	10064000	25	28	25/50
MAIZE (YELLOW CORN)	19049000	21	26	50
DRY GINGER	9103020	12	24	25/50
CHICK PEAS (KABULI CHANA)	7131010	24	46	25/50
SOYABEAN MEAL	19019090	20		50
RED LENTILS (MASOOR DAL)	7134000	22	45	25/50
YELLOW LENTILS (MOONG DAL)	7131010	22	45	25/50
BENGAL GRAM (CHANA DAL /DESI CHICKPEA)	7132020	22	45	25/50



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