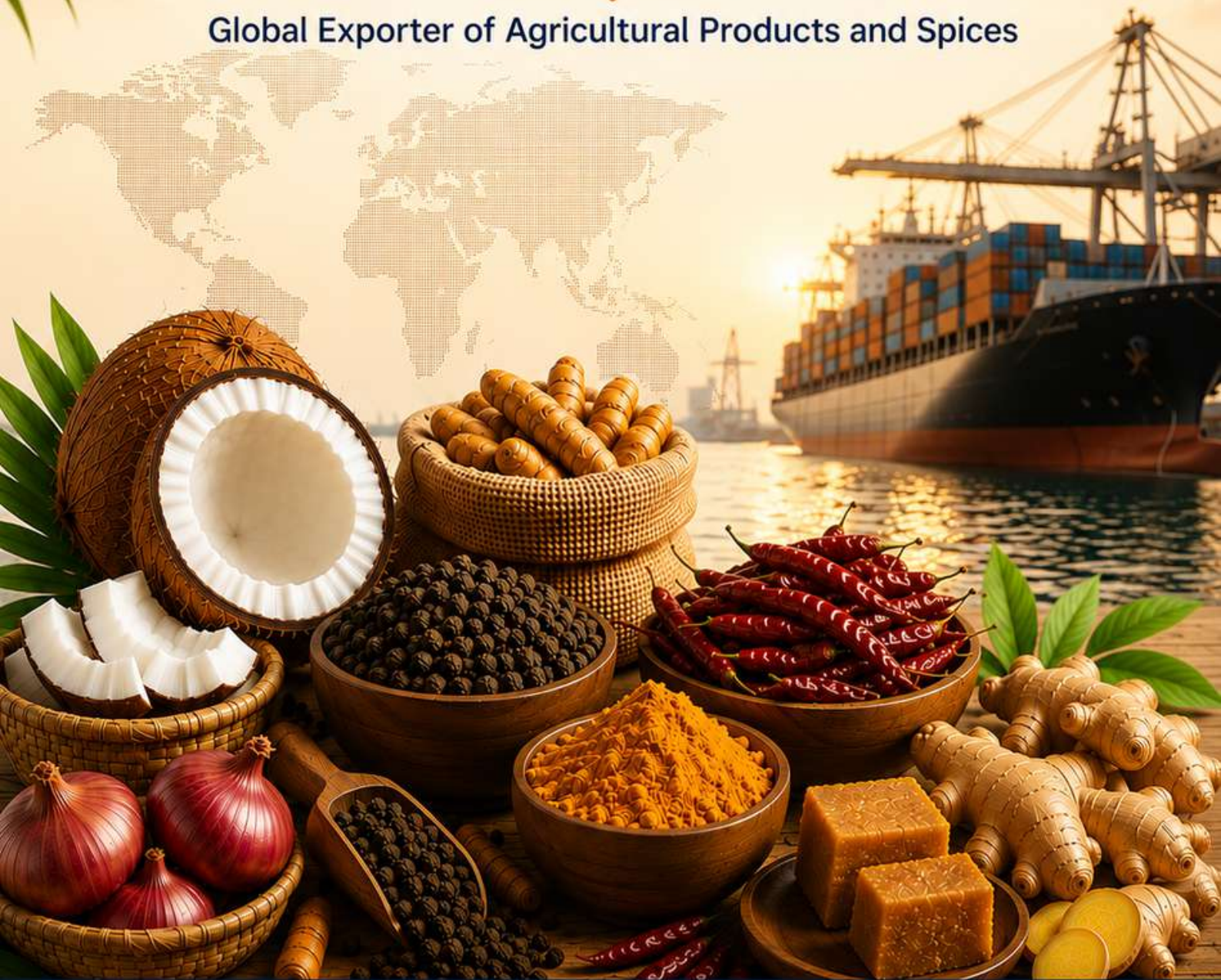




TRANSORIZON
INTERNATIONAL

PRODUCT CATALOG

Global Exporter of Agricultural Products and Spices



PREMIUM
QUALITY



SUSTAINABLY
SOURCED



GLOBAL
STANDARDS



TRUSTED
PARTNER



DELIVERING
WORLDWIDE

transorizon.com

PRODUCT CATEGORIES

OUR PRODUCTS

Premium Quality | Naturally Sourced | Globally Trusted



1. Fresh Mature Semi Husked Coconut



2. RED ONION



3. Fresh Ginger



4. Malabar Garbled Black Pepper (MG-1)



5. TELLICHERRY GARBLED
EXTRA BOLD (TGEB)



6. SALEM TURMERIC



7. ALLEPPEY FINGER TURMERIC (AFT)



8. Whole Dried Red Chilli



9. NATURAL SUGARCANE JAGGERY (CANE GUR)

- FRESH MATURE SEMI HUSKED COCONUT
- RED ONION
- FRESH GINGER
- MALABAR GARBLED BLACK PEPPER (MG-1)
- TELLICHERRY GARBLED EXTRA BOLD (TGEB)
- SALEM TURMERIC
- ALLEPPEY FINGER TURMERIC (AFT)
- WHOLE DRIED RED CHILLI
- NATURAL SUGARCANE JAGGERY (CANE GUR)

FRESH MATURE SEMI HUSKED COCONUT



Product Overview

- Product Name: Fresh Mature Semi-Husked Coconut
- HS Code: 08011910
- Botanical Name: *Cocos nucifera*
- Product Description: Mature fresh coconut, husk trimmed to shell.
- Origin: India
- Producing States: Karnataka, Tamil Nadu, Kerala
- Variety: West Coast Tall / Hybrid
- Type: Semi-husked
- Other Types Available: Fully husked, husk-on
- Maturity: Fully mature, 11-12 months after flowering

FRESH MATURE SEMI-HUSKED COCONUT



Technical Specifications

- Weight (per piece): Small (700-900g) · Medium (900-1,100g) · Large (1,100-1,400g)
- Kernel Thickness: Min 10mm
- Water Content: Approx. 200–350 ml per nut (varies naturally)
- Shell Condition: Intact, no cracks or splits
- Husk Condition: Properly trimmed, clean and free from decay
- Sprouting: Nil — zero tolerance
- Uniformity: Size-consistent within stated grade band
- Foreign Matter: Nil
- Damaged/Cracked Nuts: Max 2%
- Pest/Borer Damage: Free from Visible Infestation
- Mold: Nil (Free from visible mold)

Packaging Options

- PP Mesh Bags: Ventilated, 40-50kg (Standard Export Packaging)
- Perforated HDPE Bags: Available for export shipments requiring ventilated packaging.
- Plastic Crates: Reusable, crush-resistant packaging for premium domestic distribution and short-distance export shipments.
- Ventilated Corrugated Cartons: Palletized and shrink-wrapped for premium export programs.
- Packing Size: 10-20 nuts/carton or 40-50kg/mesh bag
- Customised packaging Available upon Buyer Requests

FRESH MATURE SEMI-HUSKED COCONUT



Branding Options

Plain / Private Label / Customer Brand / Transorizon Brand

Container Loading

- 20ft FCL: Approx. 18,000–20,000 nuts (Net Weight: 16 MT ~ 18 MT)
- 40ft FCL: Approx. 36,000–40,000 nuts (New Weight: 32 MT ~ 36 MT)
- LCL: Available for trial orders and smaller consignments.
- Reefer Container: Recommended for transit exceeding 10–12 days to help maintain freshness and reduce quality deterioration.

Shelf Life

Approximately 3–4 weeks from harvest, when stored under recommended ventilated conditions. Actual shelf life may vary depending on storage, handling and transit conditions.

Storage Conditions

- Storage: Cool, Well-Ventilated Area
- Temperature: 10–15°C (Recommended)
- Sunlight: Protect from Direct Sunlight
- Humidity: Moderate

FRESH MATURE SEMI-HUSKED COCONUT

CERTIFICATIONS & DOCUMENTS



Certifications

- FSSAI Licence
- APEDA Registration (Exporter Registration)
- Phytosanitary Certificate (Mandatory for Most Importing Countries)
- Certificate of Origin (Issued by the Chamber of Commerce)
- Fumigation Certificate (Where Required by Destination Country)
- Pesticide Residue / MRL Report (Available upon Buyer Request)

Standard Terms & Risk Disclosures

- Transit Planning: Shipment schedules are planned to ensure delivery within the recommended shelf life.
- Natural Transit Variation: Minor quality variations may occur during international transit. Commercial tolerances are subject to mutual agreement.
- Traceability: Every shipment is traceable by harvest date, packing lot and sourcing region.
- Pre-Shipment Inspection: Quality is inspected prior to dispatch to ensure compliance with agreed specifications.

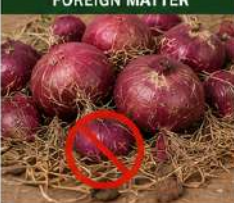
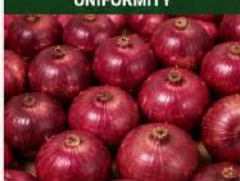
RED ONION



Product Overview

- Product Name: Red Onion
- HS Code: 07031010
- Botanical Name: *Allium cepa*
- Product Description: Fresh, well-cured export-quality red onions, carefully graded and sorted for international wholesale, retail and food processing applications.
- Origin: India
- Producing Region: Nashik, Maharashtra, India
- Variety: Agrifound Dark Red, Agrifound Light Red, Bhima Super (as per buyer requirement)
- Crop Season: Rabi (March–May) – Preferred for export due to superior storage quality. Kharif (October–December) – Available on request.
- Export Grade: Large, uniform, well-cured onions with tight outer skin, suitable for international export.
- Application: Fresh Consumption • Wholesale Distribution • Food Processing • Retail Packing

RED ONION

SIZE GRADING	COLOUR	SKIN CONDITION	CURING STATUS	NECK CONDITION	
 Small (25-40mm) Medium (40-60mm) Large (60-80mm) Extra Large (80mm+)		 Dry, tight, 2-3 unbroken outer layers	 Well-cured – curing duration to be stated per lot	 Thin & dry	 Thick / moist (faster rot risk)
FIRMNESS	SPROUTING	ROOTING	DOUBLE / SPLIT BULBS	DAMAGED / ROTTEN BULBS	
 Firm, no internal softness	 Nil – zero tolerance	 Minimal to nil visible regrowth	 Max 2-5%	 Max 1-2%	
FOREIGN MATTER	PUNGENCY	UNIFORMITY			
 Nil	 Characteristic sharp taste (Nashik red preferred for balanced, not overly harsh pungency in Middle East markets)	 Size and colour consistent within stated grade			

Technical Specifications

- Size Grading: Small (25-40mm) · Medium (40-60mm) · Large (60-80mm) · Extra Large (80mm+)
- Colour: Uniform Deep Red to Maroon
- Skin Condition: Dry, tight, 2-3 unbroken outer layers
- Maturity: Fully Mature
- Curing Status: Well cured
- Neck Condition: Thin and dry
- Firmness: Firm, no internal softness
- Sprouting: Nil — zero tolerance
- Rooting: Nil to Minimal
- Double/Split Bulbs: Maximum 5%
- Damaged/Rotten Bulbs: Maximum 2%
- Foreign Matter: Nil
- Pungency: Characteristic sharp taste
- Uniformity: Size and colour consistent within stated grade

RED ONION

Packaging Options



- **Mesh/Net Bags:**
Ventilated,
20kg/25kg/50kg —
most common



- **Perforated PP Woven Bags:**
Must be perforated —
solid bags trap moisture,
accelerate rot



- **Retail Cartons:**
5kg/10kg ventilated,
for supermarket
channel



- **Palletized Bags:**
Shrink-wrapped on
pallets for easier
destination handling

Available Branding

- Plain / Private Label / Customer Brand / Transorizon Brand



Packaging Options

- Mesh/Net Bags: Ventilated, 20 kg / 25 kg / 50 kg (Standard Export Packaging)
- Perforated PP Woven Bags: Available for export shipments requiring ventilated packaging.
- Ventilated Corrugated Cartons: 5 kg / 10 kg for supermarkets, retail programs and premium exports.
- Palletized Bags: Shrink-wrapped for efficient container loading and destination handling.
- Customized Packaging: Available upon Buyer Requests.

Branding Options

- Plain / Private Label / Customer Brand / Transorizon Brand

Container Loading

- 20ft FCL: Approx 22-24 MT
- 40ft FCL: Approx 26-28 MT
- LCL: Available for trial orders and smaller consignments.
- Ventilated Container: Recommended for long-distance export shipments.

RED ONION



Shelf Life

- Rabi crop: Approximately 2–4 months under recommended storage conditions.
- Kharif crop: Approximately 4–6 weeks under recommended storage conditions.
- Note: Shelf life varies depending on the crop season and storage conditions.

Storage Conditions

- Storage: Cool, Dry & Well-Ventilated Area
- Recommended Temperature: 0–5°C
- Relative Humidity: 65–70%
- Ventilation: Store in well-ventilated conditions.
- Direct Sunlight: Protect from Direct Sunlight

RED ONION



Certifications

- FSSAI Licence
- APEDA Registration
- Phytosanitary Certificate (Mandatory as Required by Importing Country)
- Certificate of Origin (Issued by the Chamber of Commerce)
- Fumigation Certificate (Where Required by Destination Country)
- Pesticide Residue / MRL Report (Available upon Buyer Request)
- GlobalG.A.P. Certification (Available for Produce Sourced from Certified Farms)

Standard Terms & Risk Disclosures

- **Crop Season:** The crop season (Rabi or Kharif) is identified for every shipment, as it directly influences storage performance and shelf life.
- **Curing Status:** Well-cured onions supplied with shipment-specific curing information where applicable.
- **Transit Variation:** Acceptable transit tolerance is mutually agreed upon before shipment.
- **Traceability:** Every shipment is traceable by harvest date, packing lot and primary sourcing region.
- **Pre-Shipment Inspection:** Every shipment undergoes quality inspection prior to dispatch.

FRESH GINGER



Product Overview

- Product Name: Fresh Ginger
- HS Code: 0910.11 (Fresh or Chilled Ginger)
- Botanical Name: *Zingiber officinale* Roscoe
- Product Description: Fresh, mature ginger rhizomes, carefully harvested, cleaned, trimmed and graded for export while preserving their natural aroma, pungency and freshness. Suitable for fresh consumption, food processing and industrial applications.
- Origin: India
- Major Producing States: Karnataka, Kerala, Meghalaya, Assam
- Available Varieties: Rio-de-Janeiro, Nadia
- Grade Position: Premium export-grade fresh ginger suitable for international wholesale, retail and food processing applications.

Applications

- Fresh Consumption
- Food Processing
- Spice Manufacturing
- Pickling
- Beverage Industry

FRESH GINGER

PRODUCT FORM	RHIZOME SIZE	SKIN	FLESH COLOUR	AROMA			
							
Fresh Whole Rhizomes	Medium to Large (100–300 g)	Smooth, clean, light brown	Pale yellow to light cream	Strong characteristic fresh ginger aroma			
TASTE	FIBRE CONTENT	MOISTURE	UNIFORMITY	EXPORT GRADE APPEARANCE			
							
Fresh, pungent	Low to Medium (depending on variety and maturity)	Naturally fresh (no dehydration)	Uniform size and maturity throughout the lot	Clean, well-shaped, good commercial quality			
QUALITY & SAFETY PARAMETERS							
FOREIGN MATTER	SOIL / DIRT	MECHANICAL DAMAGE	CUTS / BRUISES	ROT	MOULD	SPROUTING	PEST DAMAGE
							
Nil	Practically free	Maximum 2%	Minimal	Nil	Nil	Nil	Nil

Technical Specifications

- Product Form: Fresh Whole Rhizomes
- Maturity: Fully Mature, Export Grade
- Rhizome Size: Medium to Large, Uniform
- Weight per Rhizome: Approximately 100–300 g
- Skin: Smooth, clean, light brown
- Flesh Colour: Pale yellow to cream
- Aroma: Strong characteristic fresh ginger aroma
- Taste: Characteristically Fresh and Pungent
- Fibre Content: Low to Medium
- Moisture Condition: Naturally fresh
- Foreign Matter: Nil
- Soil/Dirt: Practically free from Adhering Soil
- Mechanical Damage: Maximum 2%
- Cuts/Bruises: Minimal
- Rot: Nil
- Mould: Nil
- Sprouting: Nil
- Pest Damage: Nil
- Uniformity: Uniform size and maturity throughout the lot
- Cleaning: Properly Cleaned and Trimmed

FRESH GINGER



Packaging Options

- Mesh / Net Bags: 5 kg / 10 kg / 20 kg (Standard Export Packaging)
- Ventilated Corrugated Cartons: 5 kg / 10 kg / 13 kg for premium retail and export programs.
- Perforated PP Woven Bags: Ventilated bulk packaging for export shipments.
- Plastic Crates: Reusable packaging for premium handling and short-distance shipments.
- Palletized Cartons: Shrink-wrapped for efficient export handling and retail distribution.
- Customized Packaging: Available upon Buyer Requests.

Branding Options

- Plain / Private Label / Customer Brand / Transorizon Brand

Container Loading

- 20ft FCL: Approx. 22–24 MT (Depending on Packaging Configuration)
- 40ft FCL: Approx. 26–28 MT (Depending on Packaging Configuration)
- Reefer Container: Recommended for long-distance export shipments to maintain freshness.
- LCL: Available for trial orders and smaller consignments.

FRESH GINGER

CONTAINER LOADING 	SHELF LIFE 	STORAGE CONDITIONS 
 20ft FCL: ~22–24 MT Weight-limited	  2–4 MONTHS: under recommended refrigerated storage conditions. SHELF LIFE DEPENDS ON:  Harvest maturity  Storage temperature  Relative humidity  Transit duration  Handling practices  Older stock may develop shrivelling or sprouting even if food-safe.	
 40ft FCL: ~26–28 MT Depends on packaging		 Store in: Cool, Dry, Well ventilated
 Reefer Container: Recommended for long-distance shipments ✓ Maintains freshness and reduces spoilage		IDEAL CONDITIONS:  Temperature: 10–13°C
 LCL: Suitable for trial shipments ✓ Requires careful handling		 Relative Humidity: 65–75%  Well ventilated  Keep cool  Keep dry  Avoid direct sunlight

Shelf Life

- Shelf Life: Approximately 2–4 months under recommended refrigerated storage conditions.
- Shelf life may vary depending on harvest maturity, storage conditions, transit duration and handling practices.

Storage Conditions

- Storage Environment: Cool, Dry & Well-Ventilated Area
- Ideal Conditions:
- Recommended Temperature: 10–13°C
- Relative Humidity: 85–90%
- Ventilation: Ensure adequate air circulation during storage.

FRESH GINGER

CERTIFICATIONS	
	FSSAI Mandatory
	PESTICIDE RESIDUE / MRL REPORT Frequently requested by EU, UK, USA and other regulated markets
	APEDA REGISTRATION Export registration
	HEAVY METAL ANALYSIS Requested by some food processors
	PHYTOSANITARY CERTIFICATE Mandatory for most importing countries
	MICROBIOLOGICAL ANALYSIS Required by certain buyers
	CERTIFICATE OF ORIGIN Mandatory
	ORGANIC CERTIFICATE (IF APPLICABLE) Mandatory only for certified organic exports
	FUMIGATION CERTIFICATE (IF REQUIRED) Destination dependent
	GLOBALG.A.P. (IF SOURCED FROM CERTIFIED FARMS) Adds credibility with supermarket buyers

Certifications

- FSSAI Licence
- APEDA Registration
- Phytosanitary Certificate (As Required by the Importing Country)
- Certificate of Origin (Issued by the Chamber of Commerce)
- Fumigation Certificate (Where Required by Destination Country)
- Pesticide Residue / MRL Report (Available upon Buyer Request)
- Heavy Metal Analysis Report (Available upon Buyer Request)
- Microbiological Analysis Report (Available upon Buyer Request)
- Organic Certification (Where Applicable)
- GlobalG.A.P. Certification (Available for Produce Sourced from Certified Farms)

FRESH GINGER

Standard Terms & Risk Disclosures

- **Harvest Maturity:** Export shipments are sourced from fully mature rhizomes for optimum quality and shelf life.
- **Traceability:** Every shipment is traceable by harvest lot, packing batch and sourcing region.
- **Quality Inspection:** Each shipment undergoes pre-dispatch quality inspection to verify compliance with agreed specifications.
- **Transit Conditions:** Recommended storage and transportation conditions should be maintained throughout the supply chain to preserve freshness and quality.
- **Export Compliance:** Shipments are supplied in accordance with applicable Government of India export regulations.

MALABAR GARBLED BLACK PEPPER (MG-1)



Product Overview

- Product Name: Malabar Garbled Black Pepper (MG-1)
- HS Code: 0904.11 (Whole Black Pepper)
- Botanical Name: *Piper nigrum*
- Product Description: Sun-dried, cleaned and garbled whole black peppercorns, carefully graded to meet international bulk export standards.
- Origin: India
- Producing Region: Kerala (Malabar Coast), Karnataka and Tamil Nadu.
- GI Tagged Origins Available: Wayanadan
- Cultivar: Malabar (Panniyur, Karimunda or other export-quality cultivars, where traceable).
- Grade Position: Standard export-grade whole black pepper suitable for international wholesale, food processing and spice blending.
- Harvest Season: December–March (subject to regional variations).

Applications

- Spice Blending
- Food Processing
- Seasoning Manufacturers
- Retail Packaging
- Oleoresin & Essential Oil Extraction

MALABAR GARBLED BLACK PEPPER (MG-1)

	 BULK DENSITY Min 580 g/l (Bold quality)	 MOISTURE CONTENT Max 12%	 PIPERINE CONTENT Min 4–6%
 VOLATILE OIL CONTENT Min 1–2%	 LIGHT BERRIES Max 2%	 EXTRANEOUS / FOREIGN MATTER Max 0.5–1%	 INSECT-DAMAGED BERRIES Max 1%
 MOULD-AFFECTED BERRIES Nil to max 0.5%	 ADMIXTURE (other varieties/origins) Nil	 COLOUR Dark brown to black, uniform	 SIZE / UNIFORMITY Uniform berry size within the stated grade
			
			

Technical Specifications

- Bulk Density: Minimum 580 g/L
- Moisture Content: Maximum 12%
- Piperine Content: 4–6% (Typical Range)
- Volatile Oil Content: 1–2% (Typical Range)
- Light Berries: Maximum 2%
- Extraneous/Foreign Matter: Maximum 1%
- Insect-Damaged Berries: Maximum 1%
- Mould-Affected Berries: Nil to Maximum 0.5%
- Admixture (other varieties/origins): Nil
- Colour: Dark brown to black, uniform
- Size/Uniformity: Uniform Berry Size Within the Stated Grade
- Cleaning: Machine Cleaned & Garbled
- Odour: Characteristic Fresh Black Pepper Aroma

MALABAR GARBLED BLACK PEPPER (MG-1)



Packaging Options

- Gunny/Jute Bags: Gunny / Jute Bags: 50 kg / 60 kg (Standard Bulk Export Packaging)
- Food Grade PP Woven Bags: Available with moisture-resistant inner liner.
- Vacuum Packaging: Ideal for premium retail packs and enhanced aroma retention.
- Multi-Wall Paper Bags: Suitable for value-added and retail packaging applications.
- Retail Packs: 100 g–1 kg pouches, available in vacuum-sealed or resealable formats.
- Customized Packaging: Available upon Buyer Requests.

Branding Options

- Plain / Private Label / Customer Brand / Transorizon Brand

Container Loading

- 20ft FCL: Approx. 18–20 MT
- 40ft FCL: Approx. 20–22 MT (Depending on Packaging Configuration)
- LCL: Available for trial orders and smaller consignments.

MALABAR GARBLED BLACK PEPPER (MG-1)



Shelf Life

- Approximately 12-24 months from the packing date under recommended storage conditions.
- Quality Note: Aroma and pungency may gradually decline over extended storage due to the natural reduction of volatile oils and piperine.

Storage Conditions

- Storage Environment: Cool, Dry & Well-Ventilated Area
- Protection: Keep Away from Direct Sunlight and Moisture.
- Recommended Temperature: Below 25°C
- Relative Humidity: Below 65%
- Pest Protection: Protect from insect infestation during storage.

MALABAR GARBLED BLACK PEPPER (MG-1)



Certifications

- FSSAI Licence
- Spices Board of India Registration (Mandatory for Spice Exports)
- APEDA Registration (Where Applicable)
- Phytosanitary Certificate (As Required by the Importing Country)
- Certificate of Origin (Issued by the Chamber of Commerce or Other Authorized Issuing Body)
- Fumigation Certificate (Where Required by Destination Country)
- Pesticide Residue / MRL Report (Available upon Buyer Request)
- ISO 22000 / HACCP Certification (Where Applicable)
- Piperine Analysis Report (Available upon Buyer Request)
- GI Certification (Where Applicable for GI-Tagged Origins)
- Certificate of Analysis (COA) (Available upon Buyer Request)

TELLICHERRY GARBLED EXTRA BOLD (TGEB)



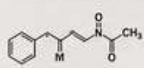
Product Overview

- Product Name: Tellicherry Garbled Extra Bold (TGEB)
- HS Code: 0904.11 (Whole Black Pepper)
- Botanical Name: Piper nigrum
- Product Description: Premium, large-berry whole black peppercorns, carefully sun-dried, cleaned and garbled to meet the stringent size and quality requirements of the TGEB grade.
- Origin: India
- Primary Sourcing Region: Kerala (Malabar Region), India
- Grade Classification: Tellicherry Garbled Extra Bold (TGEB), graded according to export size specifications.
- Grade Position: Premium export-grade whole black pepper suitable for high-end retail, spice blending, seasoning and food processing applications.

Applications

- Premium Retail Packaging
- Spice Blending
- Food Processing
- Seasoning Manufacturers
- Oleoresin & Essential Oil Extraction

TELLICHERRY GARBLED EXTRA BOLD (TGEB)

SIZE GRADING (SIEVE SIZE)  Small (< 4mm) Medium (4.00 - 4.24mm) Large (4.25 - 4.99mm) Extra Bold (≥ 4.25mm)	COLOUR  Dark brown to black, uniform, glossy sheen	PIPERINE CONTENT  Min 5 – 7%	VOLATILE OIL CONTENT  Min 2 – 3%	MOISTURE CONTENT  Max 11 – 12%	
BULK DENSITY  Min 600 – 650 g/l	LIGHT BERRIES  Max 0.5 – 1%	EXTRANEOUS / FOREIGN MATTER  Max 0.5%	INSECT-DAMAGED BERRIES  Max 0.5%	MOULD-AFFECTED BERRIES  Nil	ADMIXTURE (SMALLER BERRIES / OTHER GRADES)  Nil (No admixture allowed)
COLOUR CONSISTENCY  Uniform dark brown to black	SIZE UNIFORMITY  All berries ≥ 4.25mm (sieve-verified)	AROMA & PUNGENCY  Strong, aromatic & pungent	SKIN CONDITION  Dry, tight, 2-3 unbroken outer layers	CURING STATUS  Well-cured – curing duration to be stated per lot	NECK CONDITION  Thin & dry Thick / moist (faster rot risk)

Technical Specifications

- Parameter: TGEB Spec
- Berry Size (Sieve Size): Minimum 4.25 mm
- Bulk Density: 600–650 g/L (Typical Range)
- Moisture Content: Maximum 11-12%
- Piperine Content: 5–7% (Typical Range)
- Volatile Oil Content: 2–3% (Typical Range)
- Light Berries: Maximum 1%
- Extraneous Matter: Maximum 0.5%
- Insect-Damaged Berries: Maximum 0.5%
- Mould-Affected Berries: Nil
- Admixture: Nil
- Colour: Uniform Dark Brown to Black with Natural Gloss
- Size Uniformity: Uniform 4.25 mm+ berries throughout the lot
- Cleaning: Machine Cleaned & Garbled
- Odour: Characteristic Fresh Black Pepper Aroma

TELLICHERRY GARBLED EXTRA BOLD (TGEB)



Packaging Options

- Vacuum-Packed Bags: Recommended for premium export shipments to preserve aroma and product quality.
- Multi-Wall Kraft Paper Bags (with Food Grade Inner Liner): 25 kg / 50 kg for premium bulk export shipments.
- Gunny / Jute Bags: 50 kg / 60 kg bulk packaging, available on buyer requirement.
- Retail Vacuum Pouches: 50 g–500 g for gourmet, specialty retail and private-label packaging.
- Customized Packaging: Available upon Buyer Requests.

Branding Options

- Plain / Private Label / Customer Brand / Transorizon Brand

TELLICHERRY GARBLED EXTRA BOLD (TGEB)



Container Loading

- 20ft FCL: Approx. 18–19 MT (Depending on Packaging Configuration)
- 40ft FCL: Approx. 19–20 MT (Depending on Packaging Configuration)
- LCL: Available for premium retail programs, trial orders and smaller consignments.
- Loading Configuration: Optimized according to packaging format and buyer requirements.

Shelf Life

- Approximately 18–24 months from the packing date under recommended storage conditions.
- Quality Note: For optimum aroma and flavour, consumption within 12 months of packing is recommended, although the product remains within its stated shelf life when stored under recommended conditions.

Storage Conditions

- Storage Environment: Cool, Dry & Dark Storage Area
- Recommended Temperature: Below 25°C
- Relative Humidity: Below 60%
- Protection: Protect from Direct Sunlight and Light Exposure.

TELLICHERRY GARBLED EXTRA BOLD (TGEB)



Certifications

- Spices Board of India Registration (Mandatory for Spice Exports)
- FSSAI Licence
- Phytosanitary Certificate (As Required by the Importing Country)
- Certificate of Origin (Issued by the Chamber of Commerce or Other Authorized Issuing Body)
- Fumigation Certificate (Where Required by Destination Country)
- Pesticide Residue / MRL Report (Available upon Buyer Request)
- Berry Size Verification Report (Available upon Buyer Request)
- Piperine & Volatile Oil Analysis Report (Available upon Buyer Request)
- Organic Certification (Where Applicable)
- GI Certification (Where Applicable and Supported by Traceable Sourcing)
- Certificate of Analysis (COA) (Available upon Buyer Request)

DRIED WHOLE RED CHILLI



Product Overview

- Product Name: Dried Whole Red Chilli
- HS Code: 0904.21 (Dried Whole Red Chilli)
- Botanical Name: *Capsicum annuum* L.
- Product Description: Naturally sun-dried whole red chilli pods, carefully cleaned, graded and sorted to meet international export standards. Suitable for spice processing, food manufacturing, retail packaging and culinary applications.
- Origin: India
- Primary Sourcing Regions: Andhra Pradesh, Telangana, Karnataka and other selected chilli-growing regions of India.
- Available Varieties: Sannam S4, Teja (S17), Byadgi, 334 (Guntur), Mundu, Kashmiri and other export-quality varieties (subject to seasonal availability).
- Grade Position: Premium export-grade dried whole red chilli suitable for international wholesale, food processing, spice manufacturing and retail packaging.

Applications

- Spice Processing
- Food Manufacturing
- Seasoning Blends
- Retail Packaging
- Oleoresin Extraction

DRIED WHOLE RED CHILLI

SIZE GRADING  Small (<5 cm) Medium (5-7 cm) Large (7-9 cm) Extra Large (>9 cm)	COLOUR  Bright Natural Red	SKIN CONDITION  Dry, shiny, wrinkled skin	CURING STATUS  Well-cured – uniformly dried	STEM CONDITION  Intact & fresh Broken / damaged
FIRMNESS  Firm, brittle (not soft)	SEEDS  Minimal loose seeds Excess loose seeds	BROKEN PODS  Max 5% > 5%	DAMAGED PODS  Max 2% > 2%	FOREIGN MATTER  Max 1% > 1%
INSECT DAMAGE  Nil Present	MOULD  Nil Present	PUNGENCY  Variety dependent (SHU as per requirement)	ODOUR & TASTE  Characteristic odour Characteristic taste	ADULTERATION  Nil Artificial colour / Admixture

Technical Specifications

- Product Form: Whole Dried Chilli Pods
- Variety: As per Buyer Specification
- Colour: Bright Natural Red to Deep Red (Variety Dependent)
- Moisture: Maximum 12%
- ASTA Colour Value: Typically 80–180 ASTA (Variety & Lot Dependent)
- Pungency (SHU): Variety Dependent
- Foreign Matter: Maximum 1%
- Loose Seeds: Minimal
- Broken Pods: Maximum 5%
- Damaged Pods: Maximum 2%
- Insect Damage: Nil Visible Infestation
- Live Insects: Nil
- Mould: Nil
- Aflatoxin: As per importing country requirements
- Odour: Characteristic Natural Chilli Aroma
- Taste: Characteristic of the Selected Variety
- Admixture: Nil
- Artificial Colour: Not Added
- Cleaning: Machine Cleaned & Graded

DRIED WHOLE RED CHILLI

PACKAGING OPTIONS					
PP WOVEN BAGS   10 kg / 20 kg / 25 kg	JUTE BAGS   On request	FOOD-GRADE POLY-LINED BAGS   Moisture protection	CORRUGATED CARTONS   Retail and premium shipments	VACUUM PACKAGING   Available upon request	PALLETIZED EXPORT LOADS   Shrink-wrapped for container shipments

AVAILABLE BRANDING		
PRIVATE LABEL 	CUSTOMER BRAND 	TRANSORIZON BRAND 

Packaging Options

- Food Grade PP Woven Bags: 10 kg / 20 kg / 25 kg
- Jute Bags: Available upon Buyer Request
- Food Grade Poly-Lined Bags: Enhanced protection against moisture during storage and transit.
- Corrugated Cartons: Suitable for retail packs and premium export shipments.
- Vacuum Packaging: Available upon Buyer Request.
- Palletized Export Loads: Shrink-wrapped for secure containerized transportation.
- Customized Packaging: Available upon Buyer Requests.

Branding Options

- Plain / Private Label / Customer Brand / Transorizon Brand

DRIED WHOLE RED CHILLI

STORAGE CONDITIONS	SHELF LIFE	CONTAINER LOADING
 Store in: Cool, Dry, Well ventilated warehouse Recommended Conditions: - Temperature: Below 25°C - Relative Humidity: Below 65%	 18-24 MONTHS when stored under recommended conditions in original packaging.	20ft FCL ~8-10 MT Depends on packaging and compression  40ft FCL ~16-18 MT Subject to buyer packing requirements  LCL Available for trial shipments Proper moisture protection required 
		- Protect from Moisture - Keep away from Direct Sunlight - Ensure Good Ventilation

Container Loading

- 20ft FCL: Approx. 8-10 MT (Depending on Packaging Configuration)
- 40ft FCL: Approx. 16-18 MT (Depending on Packaging Configuration)
- LCL: Available for trial orders and smaller consignments.

Shelf Life

- Approximately 18-24 months from the packing date under recommended storage conditions and in the original sealed packaging.
- Quality Note: Colour, aroma and pungency are best preserved when stored under the recommended conditions.

Storage Conditions

- Storage Environment: Cool, Dry & Well-Ventilated Storage Area
- Recommended Temperature: Below 25°C
- Relative Humidity: Below 65%
- Protection: Keep Away from Direct Sunlight and Moisture.
- Pest Protection: Store in Pest-Free Conditions to Prevent Insect Infestation.

DRIED WHOLE RED CHILLI



Certifications

- FSSAI Licence
- APEDA Registration (Where Applicable)
- Spices Board of India Registration (Mandatory for Spice Exports)
- Certificate of Origin (Issued by the Chamber of Commerce or Other Authorized Issuing Body)
- Phytosanitary Certificate (As Required by the Importing Country)
- Fumigation Certificate (Where Required by Destination Country)
- Pesticide Residue / MRL Report (Available upon Buyer Request)
- Aflatoxin Analysis Report (Available upon Buyer Request)
- Heavy Metal Analysis Report (Available upon Buyer Request)
- Microbiological Analysis Report (Available upon Buyer Request)
- Organic Certification (Where Applicable)
- Certificate of Analysis (COA) (Available upon Buyer Request)
- ASTA Colour Analysis Report (Available upon Buyer Request)

DRIED WHOLE RED CHILLI



STANDARD TERMS & RISK DISCLOSURES



STANDARD TERMS

1. PRODUCT



Dried Whole Red Chilli as per agreed specification and quality.

2. ORIGIN



India

3. PACKING



As per agreed packaging specifications.

4. QUANTITY TOLERANCE



± 5% permitted on net weight.

5. QUALITY TOLERANCE



As per international trade norms.

6. PRICE TERMS



FOB / CIF / CFR as mutually agreed.

7. PAYMENT TERMS



T/T, L/C or as mutually agreed.

8. DELIVERY TIME



As per agreed schedule.

9. PORT OF LOADING



As mutually agreed.

10. DESTINATION PORT



As per buyer's requirement.

11. DOCUMENTS



As per agreed terms and destination country requirements.

12. GOVERNING LAW



Laws of India.

RISK DISCLOSURES

1. NATURAL VARIATION



Colour, size, pungency and ASTA value may vary between harvests due to natural and climatic factors.

2. MOISTURE SENSITIVITY



Product may absorb moisture if not stored properly. Buyer to ensure proper storage conditions after delivery.

3. PEST RISK



Though the product is cleaned and sorted, natural risk of pest infestation exists during transit and storage.

4. TRANSPORTATION RISK



Delay, damage or loss may occur during transit due to unforeseen circumstances beyond our control.

5. FORCE MAJEURE



Events such as natural disasters, war, strikes, government actions, etc. may affect supply and delivery.

6. QUALITY CLAIMS



Claims must be raised within 7 days of receipt with proper evidence. After acceptance, liability is limited to product value only.

7. REGULATORY COMPLIANCE



It is buyer's responsibility to ensure the product complies with import regulations of the destination country.

Standard Terms & Risk Disclosures

- **Natural Variation:** Colour, pod size, moisture, pungency (SHU) and ASTA colour values may vary naturally depending on the variety, growing region and harvest season.
- **Laboratory Verification:** ASTA colour, SHU, pesticide residues and aflatoxin levels are verified on a lot-specific basis through accredited laboratory testing, where required.
- **Food safety compliance:** Shipments intended for regulated markets shall comply with the importing country's Maximum Residue Limits (MRLs) and applicable food safety standards.
- **Batch & Lot Traceability:** Every shipment is traceable to the supplier, processing facility, batch number and packing date.
- **Storage After Arrival:** Store in a cool, dry and well-ventilated area to maintain product quality throughout its shelf life.
- **Buyer Specifications:** Final product specifications may be customized to meet mutually agreed buyer requirements, subject to variety availability and contractual agreement.

DRIED WHOLE RED CHILLI

Variety	SHU	ASTA	Colour	Best Application
Teja (S17)	Very High	Moderate	Deep Red	Oleoresin, Spice Processing
Sannam S4	Medium-High	Medium	Red	General Food Processing
Byadgi	Low-Medium	High	Bright Red	Colour Extraction, Retail
Kashmiri	Mild	High	Crimson Red	Culinary, Retail
Mundu	Mild-Medium	Medium	Deep Red	Blends, Food Processing

SALEM TURMERIC



Product Overview

- Product Name: Salem Turmeric (Finger / Powder)
- HS Code: 0910.30 (Turmeric)
- Botanical Name: *Curcuma longa*
- Product Description: Sun-cured and machine cleaned turmeric sourced from the Salem region of Tamil Nadu, valued for its rich colour, consistent quality and balanced curcumin content. Suitable for food processing, spice blending and retail packaging.
- Origin: India
- Primary Sourcing Region: Salem District, Tamil Nadu, India.
- Available Forms: Whole Finger, Bulb and Powder (Custom Mesh Size Available on Request)
- Processing: Sun-Cured, Machine Cleaned, Single or Double Polished (Finger), and Hygienically Ground (Powder)
- Harvest Season: January–March (Subject to Seasonal Variations)

Applications

- Spice Processing
- Food Manufacturing
- Seasoning Blends
- Retail Packaging
- Nutraceutical Applications

SALEM TURMERIC



Technical Specifications

- Curcumin Content: Typically 2.5–4.0%
- Moisture Content: Maximum 12%
- Colour: Bright yellow to deep golden-orange
- Aroma: Mild Earthy Aroma with a Smooth, Characteristic Flavour
- Ash Content: As per Buyer Specification / COA
- Foreign Matter: Machine Cleaned, Practically Free from Foreign Matter
- Mesh Size (Powder): Custom Mesh Available on Request (Typically 60–80 Mesh)
- Cleaning: Machine Cleaned & Polished
- Polishing: Single or Double Polished (As Required)

SALEM TURMERIC

PACKAGING OPTIONS

PP WOVEN BAGS (FOOD-GRADE, LINED)  WHOLE FINGER / BULB 25kg / 50kg	MULTI-WALL KRAFT PAPER BAGS WITH LINER  FOR POWDER FORM MOISTURE-SENSITIVE	VACUUM-SEALED BAGS  PREMIUM / RETAIL ADJACENT BETTER COLOUR & AROMA RETENTION	DOUBLE-LAYERED FOOD-GRADE BAGS  INDUSTRY RECOMMENDED FOR POWDER SPECIFICALLY MOISTURE SENSITIVITY	RETAIL PACKS (POUCHES, RESEALABLE)  100g – 1kg SUPERMARKET / PRIVATE LABEL CHANNEL
---	--	--	---	---

AVAILABLE BRANDING

PLAIN 	PRIVATE LABEL 	CUSTOMER BRAND 	TRANSORIZON BRAND 
---	---	--	---



CONTAINER LOADING

20ft FCL  ~18 – 20 MT Most common	40ft FCL  ~20 – 22 MT Similar density profile to black pepper – weight-limited before CBM	LCL  Widely available
--	---	--

**LOW MOQ, EASY TO START**
MOQs in the trade are
commonly quoted as low as
25kg – 3MT
for trial orders, so
smaller/trial shipments are
standard practice here,
not unusual.



Packaging Options

- Food Grade PP Woven Bags (Lined): 25 kg / 50 kg for Whole Finger and Bulb Turmeric.
- Multi-Wall Kraft Paper Bags (with Food Grade Inner Liner): Suitable for Turmeric Powder to provide enhanced moisture protection.
- Vacuum-Sealed Bags: Recommended for premium retail packs to preserve colour, aroma and product quality.
- Double-Layered Food Grade Bags: Recommended for turmeric powder to provide additional protection against moisture during storage and transit.
- Retail Packs: 100 g–1 kg resealable pouches for supermarkets, specialty retailers and private-label brands.
- Customized Packaging: Available upon Buyer Requests.

Branding Options

- Plain / Private Label / Customer Brand / Transorizon Brand

Container Loading

- 20ft FCL: Approx. 18–20 MT (Depending on Packaging Configuration)
- 40ft FCL: Approx. 20–22 MT (Depending on Packaging Configuration)
- LCL: Available for trial orders and smaller consignments.
- Customized Order Quantities: Available subject to mutual agreement.

SALEM TURMERIC

SHELF LIFE

WHOLE FINGER

18 – 24 MONTHS
For whole finger under correct storage

POWDER FORM

12 – 18 MONTHS
Powder form has a somewhat shorter practical shelf life for peak colour/aroma



Grinding exposes more surface area to oxidation and moisture.





STORAGE CONDITIONS

**COOL**
Below 25°C

**DRY**
Low Moisture

**DARK**
Keep Away from Light

**LOW HUMIDITY**
Below 60% RH



**AVOID MOISTURE**
**PREVENT MOULD**



Powder form is more moisture-sensitive than whole finger and requires stricter humidity control to prevent caking and mould.



Shelf Life

- Whole Finger Turmeric: Approximately 18–24 months from the packing date under recommended storage conditions.
- Turmeric Powder: Approximately 12–18 months from the packing date under recommended storage conditions and in the original sealed packaging.
- Quality Note: For optimum colour, aroma and curcumin retention, store in the original sealed packaging under the recommended storage conditions.

Storage Conditions

- Storage Environment: Cool, Dry & Dark Storage Area
- Recommended Temperature: Below 25°C
- Relative Humidity: Below 60%
- Powder Handling: Store in tightly sealed, moisture-resistant packaging to prevent caking and maintain product quality.
- Protection: Protect from Direct Sunlight, Moisture and Strong Odours.

SALEM TURMERIC



Certifications

- FSSAI Licence
- Spices Board of India Registration (Mandatory for Spice Exports)
- APEDA Registration (Where Applicable)
- Phytosanitary Certificate (As Required by the Importing Country)
- Certificate of Origin (Issued by the Chamber of Commerce or Other Authorized Issuing Body)
- Fumigation Certificate (Where Required by Destination Country)
- Certificate of Analysis (COA) (Issued by a NABL-Accredited Laboratory, Available upon Buyer Request)
- ISO 22000 / HACCP Certification (Highly Recommended and Frequently Required by International Buyers)
- USDA Organic / EU Organic Certification (Where Applicable)
- Curcumin Analysis Report (Available upon Buyer Request)

ALLEPPEY FINGER TURMERIC (AFT)



Product Overview

- Product Name: Alleppey Finger Turmeric (AFT)
- HS Code: 0910.30 (Turmeric)
- Botanical Name: *Curcuma longa*
- Product Description: Whole dried finger turmeric rhizomes with a deep orange-yellow colour, naturally high curcumin content and a characteristic rich aroma. Carefully cured, cleaned and graded for premium export markets.
- Origin: India
- Primary Sourcing Region: Alappuzha (Alleppey), Kottayam and Idukki Districts, Kerala, India.
- Harvest Season: January–March (Subject to Seasonal Variations)

Applications

- Food Processing
- Spice Blending
- Retail Packaging
- Nutraceutical Applications
- Natural Food Colouring

ALLEPPEY FINGER TURMERIC (AFT)



Technical Specifications

- Curcumin Content: Typically 5.0–6.5%
- Colour Value: As per Buyer Specification / COA
- Colour: Deep Orange to Dark Orange-Yellow
- Texture: Naturally Oily Surface
- Aroma: Rich, Earthy and Characteristic Turmeric Aroma
- Flavour: Strong, Characteristic Turmeric Flavour
- Moisture Content: Maximum 12%
- Processing: Traditionally Cured, Sun-Dried, Machine Cleaned and Single or Double Polished
- Foreign Matter: Machine Cleaned, Practically Free from Foreign Matter (or Maximum 0.5% if guaranteed)
- Polishing: Single or Double Polished (As Required)

ALLEPPEY FINGER TURMERIC (AFT)

PACKAGING OPTIONS

PP WOVEN BAGS
(FOOD-GRADE, LINED)
Standard for whole finger
25kg / 50kg



VACUUM-SEALED BAGS
Recommended given the oily texture
and premium positioning



**MULTI-WALL KRAFT
PAPER BAGS WITH LINER**
For powder form specifically



RETAIL PACKS
100g - 1kg
For nutraceutical / specialty
retail channel



AVAILABLE BRANDING

PLAIN



PRIVATE LABEL



CUSTOMER BRAND



TRANSORIZON BRAND



Given AFT's positioning toward nutraceutical and premium food buyers, private label with your COA attached is a common and expected sales format

CONTAINER LOADING



20ft FCL
~18-20 MT



40ft FCL
~20-22 MT

LCL
Given AFT's premium pricing and smaller, quality-focused buyer profile, LCL and part-container orders are standard here.



Packaging Options

- Food Grade PP Woven Bags (Lined): 25 kg / 50 kg for Whole Finger Turmeric.
- Vacuum-Sealed Bags: Recommended for premium export shipments to help preserve product quality, colour and aroma.
- Multi-Wall Kraft Paper Bags (with Food Grade Inner Liner): Suitable for Turmeric Powder with enhanced moisture protection.
- Retail Packs: 100 g–1 kg resealable pouches for nutraceutical, specialty retail and private-label markets.
- Customized Packaging: Available upon Buyer Requests.

Branding Options

- Plain / Private Label / Customer Brand / Transorizon Brand

Container Loading

- 20ft FCL: Approx. 18–20 MT (Depending on Packaging Configuration)
- 40ft FCL: Approx. 20–22 MT (Depending on Packaging Configuration)
- LCL: Available for trial orders and smaller consignments

ALLEPPEY FINGER TURMERIC (AFT)



SHELF LIFE

18 – 24 MONTHS

for whole finger
under correct storage



Naturally oily texture from high curcumin content can make AFT more prone to clumping/moisture sensitivity.
Storage discipline matters.



STORAGE CONDITIONS



BELOW
25°C



RELATIVE HUMIDITY
BELOW 60%



COOL, DRY,
DARK STORAGE



PROTECT FROM
MOISTURE



Naturally oily texture from high curcumin content can make AFT more prone to clumping/moisture sensitivity.
Storage discipline matters.

Shelf Life

- Whole Finger Turmeric: Approximately 18–24 months from the packing date under recommended storage conditions.
- Turmeric Powder: Approximately 12–18 months from the packing date under recommended storage conditions and in the original sealed packaging.
- Quality Note: To preserve colour, aroma and curcumin content, store the product in the original sealed packaging under the recommended storage conditions.

Storage Conditions

- Storage Environment: Cool, Dry & Dark Storage Area
- Recommended Temperature: Below 25°C
- Relative Humidity: Below 60%
- Protection: Protect from Direct Sunlight, Moisture and Strong Odours.
- Powder Handling: Store in tightly sealed, moisture-resistant packaging to prevent caking and maintain product quality.

ALLEPPEY FINGER TURMERIC (AFT)



Certifications

- FSSAI Licence
- Spices Board of India Registration (Mandatory for Spice Exports)
- APEDA Registration (Where Applicable)
- Phytosanitary Certificate (As Required by the Importing Country)
- Certificate of Origin (Issued by the Chamber of Commerce or Other Authorized Issuing Body)
- Fumigation Certificate (Where Required by Destination Country)
- Certificate of Analysis (COA) (Issued by a NABL-Accredited Laboratory, Available upon Buyer Request)
- ISO 22000 / HACCP Certification (Highly Recommended and Frequently Required by International Buyers)
- USDA Organic / EU Organic Certification (Where Applicable)
- Curcumin Analysis Report (Available upon Buyer Request)

ALLEPPEY FINGER TURMERIC (AFT)

Standard Terms & Risk Disclosures

- **Curcumin Verification:** Curcumin content is verified on a lot-specific basis through an accredited laboratory and supported by a Certificate of Analysis (COA).
- **Origin Traceability:** Every shipment is traceable to its sourcing region within Kerala and supported by batch documentation.
- **Quality Assurance:** Heavy metal and aflatoxin analysis are performed on a lot-specific basis and are available through the Certificate of Analysis (COA), where required.
- **Batch & Lot Traceability:** Every shipment is traceable through harvest region, batch number, packing date and Certificate of Analysis (COA).
- **Lot Consistency:** Product specifications apply to the individual shipment lot and are supported by applicable quality documentation.

NATURAL SUGARCANE JAGGERY (CANE GUR)



Product Overview

- Product Name: Natural Sugarcane Jaggery (Cane Gur)
- HS Code: 17011410 (Natural Sugarcane Jaggery / Cane Gur)
- Botanical Source: *Saccharum officinarum* (Sugarcane)
- Product Description: Traditional unrefined natural sweetener produced by concentrating freshly extracted sugarcane juice through controlled boiling and moulding without chemical refining. Valued for its rich flavour, natural sweetness and mineral content.
- Origin: India
- Primary Sourcing Regions: Maharashtra, Karnataka, Uttar Pradesh, Tamil Nadu, Gujarat and Andhra Pradesh.
- Available Forms: Blocks, Cubes and Powder
- Grade Position: Premium natural sweetener suitable for food processing, confectionery, beverage manufacturing, retail packaging and ethnic grocery markets.
- Processing: Traditionally Produced, Hygienically Processed and Carefully Packed for Export.

Applications

- Food Processing, Confectionery, Bakery, Beverage Manufacturing, Retail Packaging, Traditional Foods

NATURAL SUGARCANE JAGGERY (CANE GUR)

PRODUCT FORM			COLOUR	APPEARANCE	TASTE	ODOUR
BLOCK	POWDER	CUBE	Golden Brown to Dark Brown	Uniform, clean, free-flowing (powder) or well-formed blocks	Sweet with characteristic sugarcane flavour	Fresh characteristic aroma
 MOISTURE Maximum 7% (Cane jaggery standard) (FSSAI)			 TOTAL SUGARS Minimum 90% (FSSAI)	 SUCROSE Minimum 70% (FSSAI)	 REDUCING SUGARS 5.5–20% (per applicable standards) (FSSAI)	 SULPHATED ASH Maximum 4% (FSSAI)
 ACID INSOLUBLE ASH Maximum 0.5% (FSSAI)		 EXTRANEOUS MATTER Maximum 2% (FSSAI)	 ADDED COLOUR Not permitted (FSSAI)			
LIVE INSECTS Nil	VISIBLE MOULD Nil	FOREIGN MATTER Nil	UNIFORMITY Consistent colour and size throughout the lot			
						

Technical Specifications

- Product Form: Block / Powder / Cube
- Colour: Golden Brown to Dark Brown
- Appearance: Uniform, Clean and Well-Formed Blocks/Cubes or Free-Flowing Powder
- Taste: Sweet with characteristic sugarcane flavour
- Odour: Fresh, Characteristic Sugarcane Aroma
- Moisture: Maximum 7% (Cane jaggery standard)
- Total Sugars: Minimum 90%
- Sucrose: Minimum 70%
- Reducing Sugars: 5.5–20%
- Sulphated Ash: Maximum 4%
- Acid Insoluble Ash: Maximum 0.5%
- Extraneous Matter: Maximum 2%
- Added Colour: Not Permitted
- Live Insects: Nil
- Visible Mould: Nil
- Foreign Matter: Nil
- Uniformity: Consistent colour and size throughout the lot
- Sulphur Status: Sulphur-Free (Where Applicable)

NATURAL SUGARCANE JAGGERY (CANE GUR)

PACKAGING OPTIONS						
Food-grade PP Woven Bags with PE Liner 	Corrugated Cartons 	Vacuum Packs 	Stand-up Pouches 	HDPE Food-grade Containers 	Shrink-wrapped Cartons 	
25 kg / 50 kg (bulk export)	Retail and premium export	Premium retail	250 g / 500 g / 1 kg	Liquid jaggery (if applicable)	Palletized export shipments	
AVAILABLE BRANDING				CONTAINER LOADING		
Plain 	Private Label 	Customer Brand 	Transorizon Brand 	20ft FCL  ~18-20 MT Most common	40ft FCL  ~25-27 MT Depending on packaging and palletization	LCL  Common Suitable for retail brands and trial shipments

Packaging Options

- Food Grade PP Woven Bags with PE Liner: 25 kg / 50 kg for Bulk Export Shipments
- Corrugated Cartons: Suitable for Retail Packs and Premium Export Shipments
- Vacuum Packaging: Available upon Buyer Request for Premium Retail Packs
- Stand-Up Resealable Pouches: 250 g / 500 g / 1 kg for Retail and Private Label Markets
- Food Grade HDPE Containers: Available for Liquid Jaggery (Where Applicable)
- Shrink-Wrapped Pallets: Secure Palletized Export Shipments
- Customized Packaging: Available upon Buyer Requests

Branding Options

- Plain / Private Label / Customer Brand / Transorizon Brand

Container Loading

- 20ft FCL: Approx. 18-20 MT (Depending on Packaging Configuration)
- 40ft FCL: Approx. 24-26 MT (Depending on Packaging Configuration and Palletization)
- LCL: Available for trial orders, retail brands and smaller consignments.

NATURAL SUGARCANE JAGGERY (CANE GUR)

 SHELF LIFE 12-18 MONTHS Provided the product is stored under recommended conditions. Jaggery does not usually become unsafe immediately after this period, but colour, texture and moisture stability may gradually deteriorate.		 12-18 MONTHS  QUALITY MAINTAINED WITH PROPER STORAGE  COLOUR & TEXTURE MAY GRADUALLY CHANGE  MOISTURE STABILITY MAY GRADUALLY CHANGE						
 STORAGE CONDITIONS <table border="1"><tr><td data-bbox="151 728 359 1041">  COOL  </td><td data-bbox="367 728 574 1041">  DRY  </td><td data-bbox="582 728 790 1041">  HYGIENIC  </td><td data-bbox="798 728 1005 1041">  WELL VENTILATED  </td><td data-bbox="1013 728 1220 1041">  AWAY FROM DIRECT SUNLIGHT  </td><td data-bbox="1228 728 1436 1041">  RELATIVE HUMIDITY BELOW 65%  </td></tr></table>			 COOL 	 DRY 	 HYGIENIC 	 WELL VENTILATED 	 AWAY FROM DIRECT SUNLIGHT 	 RELATIVE HUMIDITY BELOW 65% 
 COOL 	 DRY 	 HYGIENIC 	 WELL VENTILATED 	 AWAY FROM DIRECT SUNLIGHT 	 RELATIVE HUMIDITY BELOW 65% 			

Shelf Life

- Approximately 12-18 months from the packing date under recommended storage conditions and in the original sealed packaging.
- Quality Note: Store in the original sealed packaging under the recommended storage conditions to preserve colour, texture and product quality.

Storage Conditions

- Storage Environment: Cool, Dry, Hygienic and Well-Ventilated Storage Area
- Protection: Protect from Direct Sunlight and Moisture
- Relative Humidity: Below 65%
- Recommended Temperature: Below 25°C
- Packaging: Keep in the original sealed packaging until use.

NATURAL SUGARCANE JAGGERY (CANE GUR)



Certifications

- FSSAI Licence
- APEDA Registration (Where Applicable)
- Phytosanitary Certificate (As Required by the Importing Country)
- Certificate of Origin (Issued by the Chamber of Commerce or Other Authorized Issuing Body)
- Fumigation Certificate (Where Required by Destination Country)
- Pesticide Residue / MRL Report (Available upon Buyer Request)
- Heavy Metal Analysis Report (Available upon Buyer Request)
- Microbiological Analysis Report (Available upon Buyer Request)
- Sulphur Dioxide Analysis Report (Available for Sulphur-Free Jaggery, Where Applicable)
- Organic Certification (Where Applicable)
- Certificate of Analysis (COA) (Issued by a NABL-Accredited Laboratory, Available upon Buyer Request)

NATURAL SUGARCANE JAGGERY (CANE GUR)

Standard Terms & Risk Disclosures

- **Natural Colour Variation:** Colour may naturally vary from golden brown to dark brown depending on sugarcane variety, harvest season and traditional processing methods.
- **Moisture Control:** Moisture content is verified prior to shipment to help maintain product quality during storage and transit.
- **Sulphur-Free Declaration:** Sulphur-free claims are made only where supported by appropriate manufacturing records and laboratory verification.
- **Food Safety Compliance:** Shipments are supplied in accordance with applicable food safety regulations and Maximum Residue Limits (MRLs) of the importing country, where required.
- **Batch & Lot Traceability:** Every shipment is traceable to the manufacturing batch, production date and processing facility.
- **Storage After Arrival:** Buyers should maintain the recommended storage conditions after receipt to preserve product quality and shelf life.
- **Lot Consistency:** Product specifications apply to the individual shipment lot and are supported by applicable quality documentation.

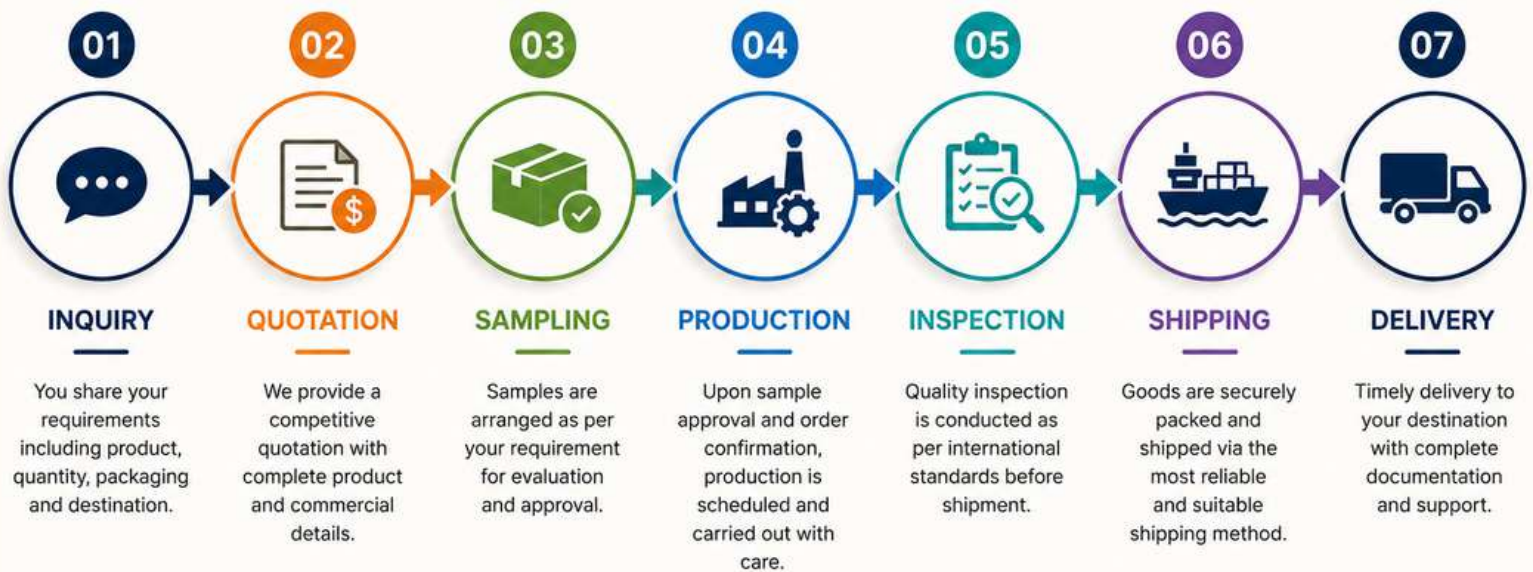
DISCLAIMER

Important Notice

- Product specifications are indicative and may vary depending on harvest season, crop conditions, origin, processing method and buyer requirements.
- Final specifications shall be mutually agreed before shipment.
- Product images are for illustration purposes only.
- Availability is subject to seasonality.

OUR EXPORT PROCESS

From your inquiry to safe delivery, we ensure quality, transparency and reliability at every step.



QUALITY • TRANSPARENCY • RELIABILITY

Your trust is our commitment.





TRANSORIZON
INTERNATIONAL

CONTACT US

We are here to connect, collaborate and grow together.

For product inquiries, export requirements, partnership opportunities or any other information, please reach out to us.



REGISTERED OFFICE

178, 6th cross,
VYHBCS Layout, Vijayanagar,
Bangalore, India - 40



PHONE

+91 98456 05015



EMAIL

info@transorizon.com



WEBSITE

www.transorizon.com

CONNECTING INDIA TO THE WORLD

Delivering Premium Agricultural Products
and Spices with Trust and Quality.



PREMIUM
QUALITY



SUSTAINABLY
SOURCED



GLOBAL
STANDARDS



TRUSTED
PARTNER



DELIVERING
WORLDWIDE

LET'S BUILD A STRONGER FUTURE TOGETHER

We look forward to working with you and being a part of your growth journey.

