

KUMA INTERNATIONAL TRADE

KUMA INTERNATIONAL TRADE IS REGISTERED IN DELHI, INDIA WITH SOLE PROPRIETORSHIP, MANOJ GUPTA IS THE KEY PERSON BEHIND THE COMPANY. KUMA INTERNATIONAL TRADE PROVIDE ALL KINDS OF AGRICULTURE PRODUCT, DAIRY ITEMS, SPICES, SAFFRON AND KITCHENWARE COOKWARE. WE USE EVERY EXPERIENCE TOOLS, TREND, SKILL AND INSIGHT AT OUR DISPOSAL TO CREATE IMMEDIATE AND LASTING CONNECTIONS BETWEEN BRANDS AND HUMAN BEINGS

SAFFRON



Pure and fine saffron

We do believe that food supply for human consumption must be approved under any given circumstance. Therefore, the saffron spice of our distributor is analyzed.

*Saffron, the dried stigma of the plant *Crocus sativus*, has a distinct color, flavor and smell. It is widely used as a spice, and as a coloring and flavoring agent in the preparation of foods and cosmetics.*



Saffron products

(organic & non-organic)



NEGIN SAFFRON

This type of saffron has the best quality and the amount of style attached to the stigma is very little in it. This saffron is usually produced at the beginning of the harvest season. Because of its high quality, Negin saffron has the highest price among all the other types of saffron.



All red (Sargol saffron)



This kind of saffron is pure and contains the stigma without the style. 1 kg of Sargol saffron can be achieved from a range of 110- 115 kg of saffron flowers. This kind of saffron is placed in category I in ISO 3632 and the quality of this saffron is really high.

Pushali saffron



This kind of saffron contains the red stigmas along with parts of the style (the stigmas with a 3-5mm style). Pushali saffron is produced in the beginning of the harvest season. Since there is some style along with red stigma, floral waste is more (about 5-10 percent by weight) in this type of saffron. It is voluminous so it is very suitable for packing.

Powdered saffron



This kind of saffron contains the red stigmas of saffron which are powdered. Our powdered saffron comes in three levels of quality.



Kong Saffron (Style)

Style saffron refers to long strings that are removed from stigma in the harvest season.



RICE



1121 STEAM RICE

1121 Steam Basmati Rice is the variety of long grain rice having seamless quality and exclusive prices. Processed on steaming, the offered 1121 Steam Basmati Rice is long, clean and takes very less time to cook. In Steaming process, steam passes through paddy grains, then at the time of drying and removing of Paddy layers, the Rice grain inside remain white however its surface becomes harder. Our impeccable lot of 1121 Basmati Steam Rice does not break upon cooking under standard conditions.

Length- 8.3 mm

Moisture- 12% Max

Broken- 1% Max

Purity -95% Min

Crop- The Latest

Damage/ discoloured- Nil

Sortex -100% Sortex Clean, Well Milled and Polished



1121- Golden Sella

1121 Golden Sella is another fine rice, liked mostly by biryani lovers all across the globe. It cooks just the right way and the natural aroma that it carries, does wonders!

Length -8.3 mm

Moisture- 12% Max

Broken- 1% Max

Purity -95% Min

Crop- The Latest

Damage/ discoloured- Nil

Sortex -100% Sortex Clean, Well Milled and Polished



ONION

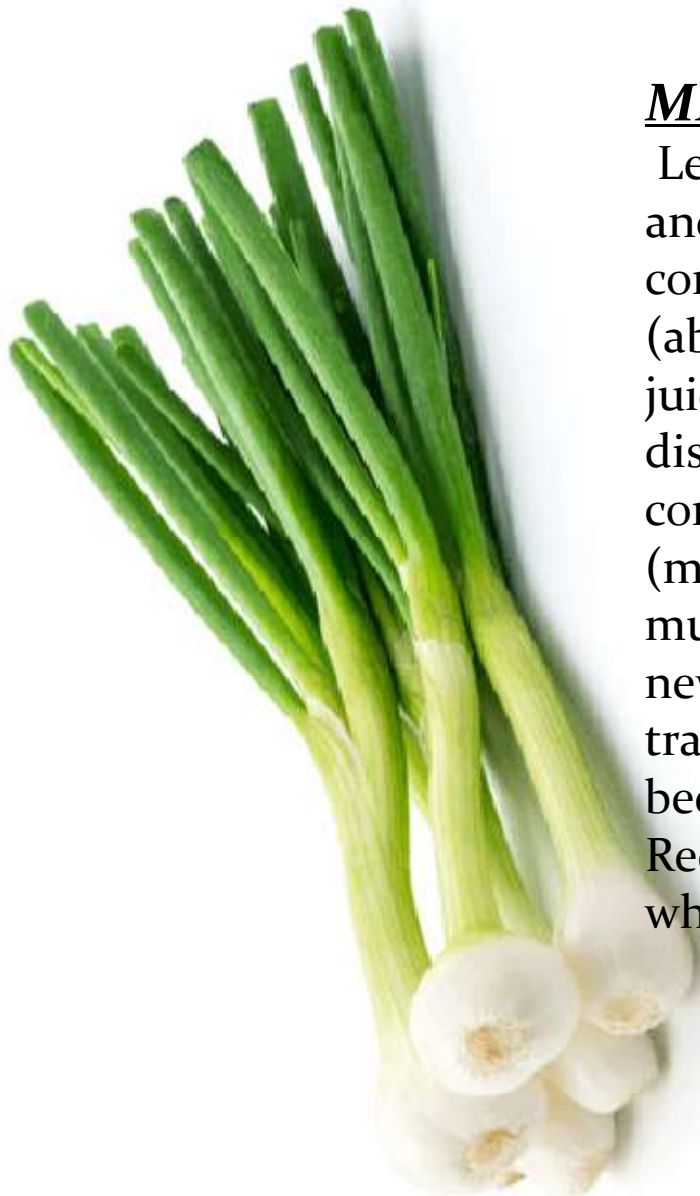


ONION



Onion (*Allium cepa*) is one of the important commercial vegetable crops grown in India. It is widely grown in different parts of the country mainly by small and marginal farmers. Indian Onion annually ranking second in the world. It is used as salad or cooked in various ways in all curries, fried, boiled or baked. It is also used in processed forms e.g. flakes, powder paste, pickles etc. It has very good medicinal value. Nutritive value of onion varies from variety to variety. Its major value is in its flavour. Onion ranks medium in calorific value, low in protein and very low in vitamins.





MEDICINAL VALUE OF ONION

Lemolar in Germany traced the pungency and flavor of onions due to a Sulphur compound present in very small amount (about 0.005%) in volatile oil of the plant juice. The compound is allyl propyle disulfide, sometimes called allyl sulfide. It contains 43.6% Sulphur. Some varieties (more pungent) show more than twice as much volatile Sulphur as others. Recently 2 new cyclic sulphur compounds, Cis-and trans-3, 5- diethyl, 1,2,4-trithiolene, have been identified to be present in onions. Red colour of onion is due to Anthocyanin while yellow due to Quercetin.



VARIETIES

A large number of onion varieties have been developed by different Universities and Institutes in India for cultivation in different regions and also in different seasons. The varieties commonly available to farmers for cultivation of onion are the varieties developed by NHRDF. The high quality seed of all onion varieties developed by NHRDF is being produced, and distributed and popularized by NHRDF all over the country. These varieties of onion have been widely accepted and being commercially grown by the farmers in the country as well. As a result of which there is considerable improvement in production, productivity and availability of onion for domestic and export markets. There are following varieties of Onion in India:



DARK RED ONION

Bulbs are dark red in colour, globular in shape with tight skin, moderately pungent. It is recommended for growing in Kharif season (May/July to Oct-Dec) to all over the country, mature in 95-110 days after transplanting and it has a medium storer. Dark Red Onion has 12-13 brix.



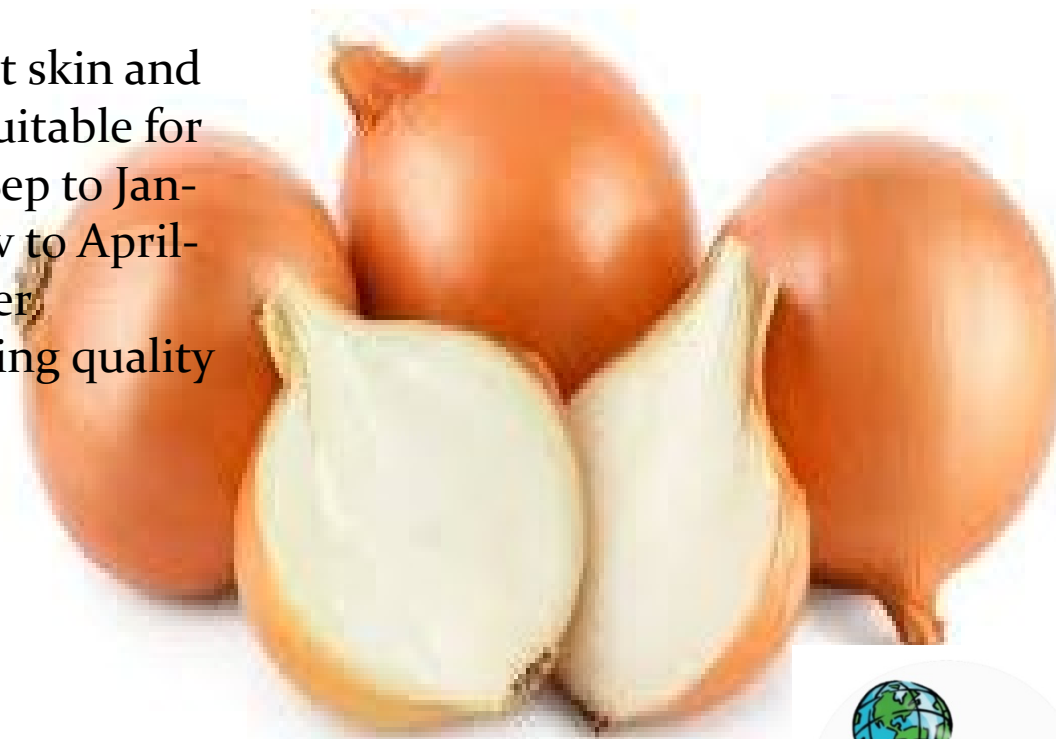
LIGHT RED ONION

Bulbs are globular in shape with tight skin and light red colour. It is recommended for growing in Rabi season (Oct-Nov to April-June) all over country, mature in 110-120 days after transplanting having good keeping quality. Light Red Onion has 13-14 brix.



WHITE ONION

Bulbs are globular in shape, tight skin and silvery attractive white colour. Suitable for cultivation in late Kharif (Aug-Sep to Jan-Mar) and Rabi seasons (Oct-Nov to April-June), mature in 110-130 days after transplanting having good keeping quality



CLIENT SATISFACTION -We are very much concerned about our client satisfaction. Since, we have clients all over the world; we make sure that our products are of top quality and as par international standards. Great deal of care is taken to maintain the quality of the products. Also, our hard-working executives make sure the products are delivered in perfect condition and in due time.

To be noted: we can prepare gift packages according to your design.



KUMA INTERNATIONAL TRADE

**ADDRESS: 1/3155, RAM NAGAR EXTN,
MANDOLI ROAD,
SHAHDARA, DELHI-
10032, INDIA.**

CONTACT- (+91)-9718317770

EMAIL- kuma.enquiry@gmail.com