

Seeds of Flavor, Sprinkling Spice Across the Globe





ABOUT US

Kalka Exports is a leading player in the spice export industry, specializing in the sourcing, processing, and distribution of high-quality cumin seed and coriander seed from India. With a dedication to excellence and a focus on meeting the diverse needs of our global clientele, we pride ourselves on delivering premium spices that encapsulate the rich Flavors and aromas of Indian cuisine. Committed to sustainability and ethical practices, Kalka Exports stands as a trusted partner for businesses seeking authenticity, reliability, and exceptional service in the spice trade.

CERTIFICATES







CUMIN SEEDS



Cumin seeds come from the Cuminum cyminum plant, which is a member of the parsley family. Cumin seeds are small and elongated with a ridged surface. They are usually brown in color. Cumin seeds have a warm, earthy, and slightly peppery flavor with a hint of citrus. They contribute a distinctive aroma and flavor to dishes.

USES

Cumin seeds are widely used whole or ground in cooking. They are often toasted or dry-roasted before use to enhance their flavor. Cumin is a key ingredient in curry powders, chili powders, and spice blends like garam masala. It's also used in soups, stews, rice dishes, and as a seasoning for meats and vegetables.

HEALTH BENEFITS OF CUMIN SEED

- Rich antioxidant
- · Rich Source of Iron
- Good for skin health
- Support digestive system
- Regulation blood sugar level
- Support weight management

NUTRITION FACTS

Cumin seed 375 Calories - 100 grams

Nutrient	Amount(g)	DV(%)
Total Fat	22 g	33%
Cholesterol	0 mg	0%
Sodium	168 mg	7%
Potassium	1,788 mg	51%
Total Carbohydrate	44 g	14%
Protein	18 g	36%



TYPES OF CUMIN SEED





1. EUROPE QUALITY CUMIN SEED

They are small, elongated, and have a distinctive shape. The seeds have a brown or yellowish-brown colour. Cumin plants have a pleasant and aromatic fragrance, which becomes more pronounced when the seeds are crushed or ground.

SPECIFICATIONS	VALUE	
Quality	Europe	
Purity	99.5 % / 98%	
Process	Sortex / Machine Clean	
Volatile Oil Content	2.5 % - 4.5 %	
Admixture	0.5 %	
Moisture ± 2 %	7 %	
Origin	India	





2. SINGAPORE QUALITY CUMIN SEED

They are medium bold in appearance and are machine cleaned and color sorted. They are 99% pure, with a 2–3% husk content, and have a grain size of small to medium. They have a moisture content of 3–4%, and weigh 150–180 grams. The seeds are rich in vitamins and calcium, and have a distinctive aroma.

SPECIFICATIONS	VALUE	
Purity	99 %	
Process	Sortex / Machine Clean	
Color	Grayish	
Flavor	Warm an Aromatic	
Taste	Pungent and Slightly	
Appearance	Oval seeds with Ridges	
Foreign Matter	01%	
Moisture	3-4% MAX	
Origin	India	





3. GULF QUALITY CUMIN SEED

They are known as one of the best cumin seeds in Asia. They have an average grain size, 2-5% husk, and 98-99% purity. The seeds are brownish with yellow, and weigh 150-200 grains per gram. They have an average moisture content of 4-5%

SPECIFICATIONS	VALUE	
Quality	Gulf	
Purity	99 %	
Process	Machine Clean	
Volatile Oil Content	2.5 % - 4.5 %	
Admixture	1 %	
Moisture ± 2 %	4-5%	
Origin	India	





4. ASTA QUALITY CUMIN SEEDS

They are very fine, semi-bold seeds with 99.5% purity and a uniform grain size. They have a moisture content of 7%, 0.5-1% husk, and weigh 120-150 per gram. They are popular in the USA and some parts of Europe.

SPECIFICATIONS	VALUE	
Quality	Asta	
Purity	99.5%	
Process	Machine Clean	
Volatile Oil Content	2.5 % - 4.5 %	
Admixture	1%	
Moisture ± 2 %	7 %	
Origin	India	





5. GRINDING QUALITY CUMIN SEEDS

They are one of the qualities of cumin seeds, which are used to make ground cumin. Ground cumin has a fine powder texture and a good aroma and taste, but the grain size is not uniform.

SPECIFICATIONS	VALUE	
Purity	95 %	
Process	Machine Clean	
Volatile Oil Content	4.5 % - 5.5 %	
Appearance	Whole Seeds	
Admixture	5 %	
Purpose of Use	Grind	
Moisture ± 2 %	8 %	
Origin	India	

CORIANDER SEEDS



Coriander seeds are the dried seeds of the coriander plant (Coriandrum sativum), which is a member of the parsley family. They are tiny, round, and light brown in colour, with vertical ridges along their surface. Coriander seeds have a warm, citrusy Flavors with a hint of sweetness and a slightly spicy undertone.

USES

Culinary uses, coriander seeds also have medicinal properties and are believed to aid digestion, relieve stomach discomfort, and have antioxidant properties. They are often used whole in pickling, brining, and seasoning blends, but can also be ground into a powder for use in spice rubs, marinades, and sauces. Overall, coriander seeds add a unique flavor profile to dishes, combining citrusy brightness with earthy warmth.

HEALTH BENEFITS OF CORIANDER SEED

- Boosts immunity
- Improves heart health
- Lowers blood sugar levels
- Protects brain health
- · Promotes digestion and gut health
- Improves Kidney functioning

NUTRITION FACTS

Coriander seeds (Coriander sativum) Nutritional value/100 g

Principle	Nutrient Value	Percent of RDA
Energy	298 Kcal	15%
Carbohydrates	54.99 g	42%
Protein	12.37 g	22%
Total Fat	17.77 g	60%
Cholesterol	0 mg	0%
Dietary Fiber	41.9 g	110%

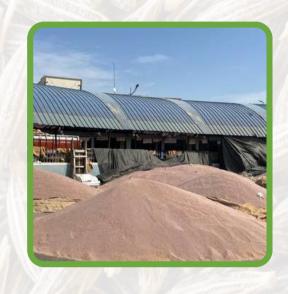


UNHJA PLANT



SURAJNAGAR VILLAGE UNJHA-PATAN HIGHWAY UNHJA DISTRICT MAHESANA GUJARAT

RAW MATERIAL





FACTORY





UNHJA PLANT



SURAJNAGAR VILLAGE UNJHA-PATAN HIGHWAY UNHJA DISTRICT MAHESANA GUJARAT

PROCESSING





STORAGE







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