



SPICES CATALOG

At VALQPRO EXIM GLOBAL, we proudly export a wide range of exotic spices, selected to meet the diverse needs of our global clients. Focused on quality and sustainability, we ensure each shipment delivers the freshest flavors. Our dedicated team guarantees prompt, safe, and hygienic delivery, enhancing kitchens worldwide with rich aromas and unique tastes.



VALQPRO
EXIM GLOBAL



Welcome

At VALQPRO EXIM GLOBAL, we are dedicated to delivering premium quality spices from the best sources. With a focus on freshness, flavor, and timely deliveries, we ensure that each spice meets the highest standards. Our commitment to excellence makes us a trusted partner in bringing rich, authentic flavors to kitchens across the globe.



Table of Content

04

Cumin Seeds

07

Coriander Seeds

10

Our Certificate

11

Get in Touch



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+

+

+

Cumin Seeds

Parameter	Value
English Common Name	Cumin
Botanical Name	Cuminum cyminum L.
Family Name	Apiaceae
Part used as Spice	Fruit
Origin	India
Types	Machine / Sortex Cleaned
Quality	European, Singapore & Gulf
Flavour	Aromatic with a penetrating Flavour
Volatile Oil	2.5% Minimum
Moisture	9.0% Maximum
Ash	8.0% Maximum
Acid – Insoluble ash	1.0% Maximum
Average Bulk Index (mg / 100 g)	240



Cumin Seeds

Description:


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.

History of Cumin:

Cumin originated in Western Asia, where it was cultivated since biblical times. Today, India and Iran are the main producers of cumin worldwide. It is also grown in other countries such as China, Uzbekistan, Turkey, Syria, Morocco, Egypt, Chile, and Mexico. The spice was first introduced to the Americas by Portuguese and Spanish colonists.

Usage:

Cumin seed have an aromatic odour and bitter taste. It is used as a condiment, and is an ingredient in curry powders, seasonings of breads, cakes and cheese. It is employed in native dishes of Central and South America. In medicine, it is used as a stimulant, carminative, stomachic and astringent. Cumin seed oil is used in perfumery and for flavouring liqueurs and cordials.



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Cumin Seeds

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Coriander Seeds

Parameter	Value
English Common Name	Coriander
Botanical Name	Coriandrum sativum L.
Family Name	Apiaceae
Part used as Spice	Leaf and seed
Origin	India
Purity	98.0% Minimum and 99.5% Maximum
Variety	Eagle, Parrot and Scooter
Flavour	Warm, citrusy, and slightly sweet Flavour
Volatile Oil	0.3% Minimum
Moisture	9.0% Maximum
Ash	6.0% Maximum
Acid – Insoluble ash	1.0% Maximum
Average Bulk Index (mg / 100 g)	285



Coriander Seeds

Description:

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 bushy with a relatively weaker main shoot and longer spreading branches.

History of Coriander:

The name "coriander" comes from the Greek word "koris," which means a stink bug, likely referring to the strong aroma of cilantro leaves when bruised. The origins of coriander seeds can be traced back to the Mediterranean region and parts of Southern Europe, where they have been cultivated for both leaves and seeds.

Usage:

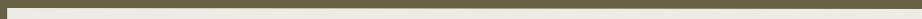
The young plant is used for flavouring and garnishing curries and soups. The fruits (seeds) are widely used as condiments with or without roasting in the preparation of curry powders, sausages and seasonings. It is an important ingredient in the manufacture of food flavourings, in bakery products, meat products, soda & syrups, puddings, candy preserves and liquors. In medicines it is used as a carminative, refrigerant, diuretic, and aphrodisiac. In household medicines, it is used against seasonal fever, stomach disorders, and nausea. Coriander oil and oleoresins are primarily used in seasonings for sausages and other meat products

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Coriander Seeds



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Our Certificate



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Get In Touch



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