krusara group

SPICE COLLECTION



www.krusaragroup.com

About Us

Rooted in Purity. Growing Across the Globe.

At Krusara Group, we are committed to delivering premium-quality agricultural products that reflect the richness of India's farming heritage. With a strong focus on authenticity, quality, and customer satisfaction, we specialize in sourcing and supplying export-grade spices, fresh fruits, and vegetables to global markets. While our long-term portfolio includes a diverse range of agricultural products, we are currently focused on delivering superior Turmeric Powder and Whole Turmeric Fingers that meet international quality standards.

Driven by innovation and ethical business practices, Krusara Group works closely with trusted farmers, modern processing facilities, and efficient logistics partners to ensure freshness, consistency, and reliability. Our vision is to become a globally recognized export brand by connecting nature's finest harvests with customers worldwide.



Our Spice Collection



Turmeric



Chilli



Cradamom



Black Papper



Cumin



Coriander

Manufacturing Plant Images

















Key Features



Authentic Indian Origin

Naturally sourced from trusted agricultural regions known for premium-quality spice cultivation.



Strict Quality Control

Every batch undergoes systematic inspection to maintain consistent quality, purity, and appearance.



Natural Richness

Preserves the authentic colour, aroma, flavour, and natural characteristics of premium spices.



Trusted Farmer Network

Strong relationships with reliable farmers ensure consistent sourcing and dependable agricultural quality.



Hygienic Processing

Modern processing practices help maintain product cleanliness, safety, freshness, and overall quality.



Consistent Supply

Efficient sourcing and logistics systems support reliable availability for domestic and international buyers.



Wide Product Portfolio

Offers a growing range of premium spices including turmeric, chilli, cardamom, pepper, and cumin.

Benefits



Reliable Quality

Consistent product quality helps buyers maintain dependable standards across repeated orders.



Rich Natural Properties

Premium sourcing helps preserve the authentic colour, aroma, taste, and natural character of spices.



Better Buyer Confidence

Controlled sourcing and processing provide greater confidence in product consistency and reliability.



Reduced Quality Risks

Systematic quality checks help minimize contamination, inconsistency, and unwanted product variations.



Efficient Procurement

A dependable supply network simplifies sourcing for wholesalers, importers, distributors, and food businesses.



Global Compatibility

Products are prepared with international market expectations and professional export requirements in mind.



Flexible Supply Support

Suitable for different order volumes, packaging requirements, and business distribution models.



Long-Term Value

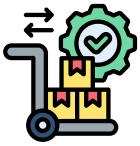
Consistent quality and dependable service help create stronger and more sustainable buyer relationships.

Real Business Impact



Improved Market Confidence

xport-grade agricultural products give international buyers greater confidence when developing long-term sourcing relationships and expanding their product portfolios.



Better Procurement Efficiency

Organized sourcing and supply processes help businesses simplify procurement, reduce supplier dependency, and maintain smoother inventory planning.



Reduced Supply Disruptions

A trusted agricultural network and efficient logistics support help buyers maintain regular availability and minimize interruptions in their supply chain.



Enhanced Brand Reputation

Consistent quality, authentic sourcing, and professional export service help distributors strengthen their reputation within competitive agricultural markets.



Greater Customer Satisfaction

Naturally rich spices with dependable quality help food businesses deliver consistent taste, aroma, colour, and overall product experience.



Scalable Business Growth

Flexible supply capabilities allow importers, wholesalers, and distributors to increase purchasing volumes as their market demand grows.



Stronger Long-Term Partnerships

Reliable quality and responsive business practices encourage repeat orders, stronger relationships, and sustainable international customer partnerships.

Whole Turmeric Fingers



Krusara Whole Turmeric Fingers are selected from mature rhizomes for rich colour, aroma, and consistent curcumin strength. They suit bulk supply, spice processing, and private-label programs.

Parameters	Specification
Product Name	Whole Indian Turmeric Finger
Botanical Name	Curcuma longa
Origin	India
Appearance	Whole, Dried & Polished Rhizomes
Color	Natural Bright Yellow to Deep Orange Yellow
Aroma	Characteristic Fresh & Earthy Turmeric Aroma
Finger Length	2–7 cm (Depending on Grade)
Foreign Matter	Maximum 0.5%
Processing	Cleaned, Cured, Sun Dried & Polished
Packaging	25 kg / 50 kg PP or Jute Bags (Custom Packaging Available)
Shelf Life	24 Months
Storage	Store in a Cool, Dry & Well-Ventilated Place
Curcumin Content	2.0% – 8.5% (Depending on Variety)
Moisture	Maximum 12%
Total Ash	Maximum 9%
Acid Insoluble Ash	Maximum 1.5%
Aflatoxins	As Per Buyer Specification
Laboratory Testing	NABL/Third-Party Testing Available

Turmeric Powder



Krusara turmeric powder is milled from mature fingers selected for color, aroma, and consistent curcumin strength. It suits retail packs, bulk supply, and private-label programs.

Product Details

Parameter	Specification
Product	Turmeric Powder
Origin	India (Telangana, Andhra Pradesh, Tamil Nadu, Maharashtra, Karnataka)
Botanical Name	Curcuma longa
Form	Fine Powder
Color	Bright Yellow to Golden Yellow

Physical Specifications

Parameter	Specification / Range
Appearance	Fine, smooth, and uniform powder
Color	Bright yellow to golden yellow
Particle Size	80–100 mesh (customizable)
Moisture Content	8% to 12% max

Curcumin Content	1% to 5% (Standard), Higher available on request
Ash Content	7% to 9% max
Acid Insoluble Ash	1.5% max
Foreign Matter	0.5% max
Volatile Oil Content	2% to 4%
Flavor / Aroma	Earthy, aromatic, and mildly bitter

Chemical Specifications

Parameter	Specification
Moisture Content	8% to 12% max
Curcumin Content	2% to 5% (Varies by grade)
Total Ash	7% to 9% max
Acid Insoluble Ash	1.5% max
Lead Content (Pb)	< 2.5 ppm
Arsenic Content	< 1.1 ppm
Pesticide Residue	As per international standards
Microbial Load	As per food safety standards

Grades of Turmeric Powder

Grade	Curcumin Content
Medicinal / Pharmaceutical Grade	5% or above
Commercial / FAQ Grade	3% to 4%
Basic Culinary / Food Industry Grade	2% to 3%

Inquiry Now

Whole Dried Red Chillies



This chilli powder is blended for strong visual appeal and a clean, dependable heat profile. It works well for foodservice, retail jars, and custom spice blends.

Grades of Turmeric Powder

Parameters	Details
Product Name	Red Chilly
Origin	India
Type	With Stem / Stemless
Moisture	11% Max.
Salmonella	Absent / 25Gms

Container of Whole Dried Red Chilly

Type of Container	Quantity
20' Fcl	7 to 7.5 MT

Inquiry Now

Chilli Powder



This chilli powder is blended for strong visual appeal and a clean, dependable heat profile. It works well for foodservice, retail jars, and custom spice blends.

Parameter	Specification
Product Name	Red Chilly
Stem	With or Without
Heat	8,000–100,000 SHU
Length	5–13 cms
Packing	3kgs, 5kgs, 10kgs and 25kgs in PP/Jute/Cartoon box
Crop	Current Year
Grade	Premium
Shipment	Within 10 to 15 days after signing in the sale contract
Origin	India
Variety	Teja, Byadagi, Sanam, Kashmiri..

Inquiry Now

Whole Green Cardamom



Carefully selected whole green cardamom offers a sweet, refreshing aroma and distinctive flavour, making it ideal for beverages, culinary applications, retail packs, and export supply.

Specification of Green Cardamom

Parameters	Value
Product Name	Green Cardamom
Origin	India
Variety	6mm, 7mm, 8mm or AGEB/AGB/AGS/Split Pods
Size	6 to 7 mm, 7 to 8 mm, 8 to 9 mm
Appearance	Fresh Green
Moisture	10.0% Max.

Container of Green Cardamom

Type of Container	Quantity
20' Fcl	10 MT
40' Fcl	20 MT

Inquiry Now

Whole Coriander Seed



Premium whole coriander seeds offer a fresh aroma, mild citrusy flavour, and natural character, making them ideal for culinary applications, spice processing, retail packs, and bulk supply.

Specification of Coriander Seed

Parameter	Specification
Product Name	Coriander Seeds
Type	Seed Whole and Splits
Packing	40 / 50 KG PP Bags / Jute Bags
Loadability	9.5 Metric Tonnes
Plant Source	Coriander (Coriandrum sativum L.)
Purity	99% Min.
Flavor	Aromatic
Moisture	9% Max.
Admixture	1% Max.
Immature Seed	3% Max.
Broken	3% Max.
Total Ash	10% Max.
Acid Insoluble Ash	1.25% Max.

Container Capacity

Type of Container	Quantity
20' FCL	9 MT
40' FCL	20 MT

Whole Cumin Seeds



Selected whole cumin seeds provide a warm aroma, earthy flavour, and consistent quality, making them suitable for culinary applications, food processing, retail packs, and bulk export supply.

Specification of Cumin Seed

Parameters	Value
Product Name	Cumin Seeds
Origin	India
Type	Machine Cleaned / Sortex Cleaned / Extra Bold
Purity	99.50% / 99% / 98% / 97%
Extraneous Matter (m/m)	1.0% Max.
Insect Damaged, Discoloured, Weevilled, Immature Seeds	1% Max.
Excreta Mammalian (By Mg./Lb)	3 Mg/Lb Max.
Excreta Other (By Mg./Lb)	5 Mg/Lb Max.
Mold (By Wgt.)	1% Max.
Moisture	12.0% Max.
Total Ash (m/m)	9.5% Max.
Acid Insoluble Ash (m/m)	1.5% Max.
Volatile Oil (ml/100 gm)	1.0% Min.
Non-volatile Volatile General Ether Extract (m/m)	8.0% Min.

Whole Black Pepper



Black Pepper is one of the Popular Spices and known as “King of Spices”. In India black pepper is mainly grown in Kerala and Tamilnadu, Karnataka, Konkan, Pondicherry & Andaman, and Nicobar islands.

Varieties of Black Pepper

- Pepper 450grms-Mg-1: Malabar Garbled Grade 1
- Pepper 500grms-TGEB: Tellicherry Garbled Extra Bold
- Pepper 550grms TGSEB: Tellicherry Garbled Special Extra Bold
- Pepper 600grms 550lt Wt
- Pepper 700grms MG1 & MG2

Specification

Parameters	Value
Color	Black
Variety	500gl, 550gl, 600gl, 650gl
Size	8mm to 10mm bold
Moisture	0.5% to 3% Max
Sortex Clean	0.99
Broken	0% Max

Packing & Shipment

Parameters	Value
Packing Type	5, 10, 20, 25, 50 kg PP bags
Loading Capacity	15Mt in one 20ft container
Lead time	10 to 15 working days
Minimum order qty	5MT
Quality Assurance	SGS, Intertek Inspections

Grade Specifications

Grade Designation	Size	Extraneous matter not exceeding	Light Berries not Exceeding	Moisture content not exceeding
TGSEB-Special	4.75	0.005	0.03	0.11
TGSEB	4.25	0.005	0.03	0.11
MG-1	5	0.005	0.02	0.11
MG-2 -550lt	5.5	0.005	0.03	0.11

Application



Food Manufacturing

Used in seasoning, spice blends, sauces, ready-to-eat foods, snacks, and processed food manufacturing.



Spice Blending

Suitable for creating customized spice blends, masalas, seasoning mixes, and commercial culinary formulations.



Restaurant & Catering

Used by restaurants, hotels, caterers, and commercial kitchens for authentic flavour and natural colour.



Retail Packaging

Suitable for consumer-ready spice packs supplied through supermarkets, grocery stores, and specialty food retailers.



Foodservice Distribution

Supplied in bulk quantities to wholesalers, distributors, and professional foodservice businesses.



Pickle & Preserves

Used in pickles, preserved foods, chutneys, and traditional food preparations requiring authentic spices.



Ready-to-Cook Products

Suitable for instant meals, cooking mixes, marinades, seasoning powders, and convenience food products.



Private Label Products

Ideal for businesses developing customized spice products under their own private-label brands.

Product Care Instruction



Keep Dry

Protect the product from moisture to preserve quality, texture, aroma, and freshness.



Avoid Direct Sunlight

Store away from direct sunlight to help maintain natural colour and product characteristics.



Use Clean Utensils

Always use clean and completely dry utensils when handling opened spice products.



Prevent Contamination

Keep products protected from dust, insects, chemicals, and other potential contaminants.



Seal After Opening

Close packaging securely after every use to minimize exposure to air and moisture.



Maintain Hygiene

Follow hygienic handling practices throughout opening, transferring, packing, and dispensing processes.



Check Packaging

Inspect packaging regularly for damage, leakage, moisture exposure, or signs of contamination.



Follow Best-Before Date

Use products within the recommended period mentioned on the packaging for optimum quality.

Handling



Handle Hygienically

Use clean hands, equipment, and food-grade utensils during product handling and repacking operations.



Protect From Moisture

Prevent exposure to water, humidity, condensation, and wet surfaces during handling.



Avoid Rough Handling

Handle bags and containers carefully to prevent packaging damage, leakage, or contamination.



Inspect Before Use

Check product condition, packaging integrity, and batch information before processing or distribution.

Storage



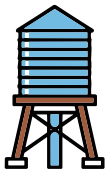
Cool & Dry Area

Store in a clean, cool, dry, and well-ventilated environment away from moisture.



Away From Strong Odours

Keep spices separated from chemicals, detergents, fuels, and strongly aromatic materials.



Elevated Storage

Keep cartons, bags, and containers elevated from floors to reduce moisture and contamination risks.



Properly Sealed

Keep containers securely closed when not in use to preserve freshness, aroma, and quality.

Installation Procedure

Select Required Product

Choose the appropriate spice or agricultural product according to the intended application and formulation.

Inspect Packaging

Check packaging condition, batch information, product appearance, and cleanliness before opening.

Open Hygienically

Open the packaging in a clean environment using sanitized equipment and proper handling practices.

Measure Accurately

Use appropriate weighing or measuring equipment according to the required recipe or production formulation.

Process as Required

Incorporate the product into food preparation, seasoning, blending, manufacturing, or other intended applications.

Maintain Hygiene

Keep processing equipment, working surfaces, utensils, and personnel handling areas clean throughout usage.

Reseal After Use

Securely close remaining product and return it to suitable dry storage conditions immediately.



Why Partner With Krusara?

Krusara Group combines trusted Indian agricultural sourcing, quality-focused processing, and dependable export support to deliver authentic, consistent, and export-ready spices. With a strong commitment to quality, transparency, and customer satisfaction, we work closely with farmers, processing partners, and global buyers to ensure reliable supply and long-term business relationships. Our focus on authenticity, consistency, and professional service makes Krusara a dependable partner for importers, distributors, wholesalers, food manufacturers, and private-label businesses worldwide.



What Makes Krusara a Preferred Brand?

- 100% Quality-Assured Spices
- Hygienically Processed Products
- Export-Grade Quality Standards
- Global Bulk & Private-Label Supply
- Customized Packaging Solutions
- Consistent Quality & Reliable Supply
- Flexible MOQ & Packaging Options
- Natural Flavour Preserved



Export Container Loading

Our export loading process follows globally accepted logistics practices to ensure every shipment reaches its destination safely and efficiently.

Strategic Arrangement

Products are systematically arranged to maximize container space while minimizing movement during transportation.

Quality Checks

Every shipment undergoes detailed inspection for packaging quality, labeling accuracy, and export compliance before dispatch.

Secure Loading Techniques

Professional loading methods, load securing, and protective measures ensure damage-free delivery across international destinations.





Certificate



























Frequently Asked Questions

01 **Are Krusara products suitable for export markets?**

A Yes. Krusara Group focuses on export-grade agricultural products sourced, processed, and supplied with international quality expectations in mind.

02 **Where are the products sourced from?**

A Krusara Group works with trusted agricultural networks and reliable farmers to source quality products representing the richness of India's farming heritage.

03 **What makes Krusara Turmeric different?**

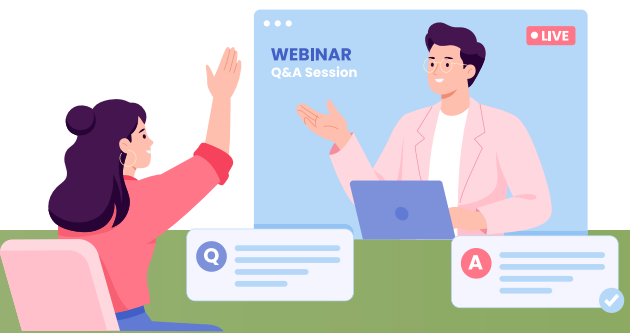
A Krusara Turmeric focuses on authentic Indian origin, consistent quality, natural characteristics, hygienic processing, and dependable supply for commercial and export requirements.

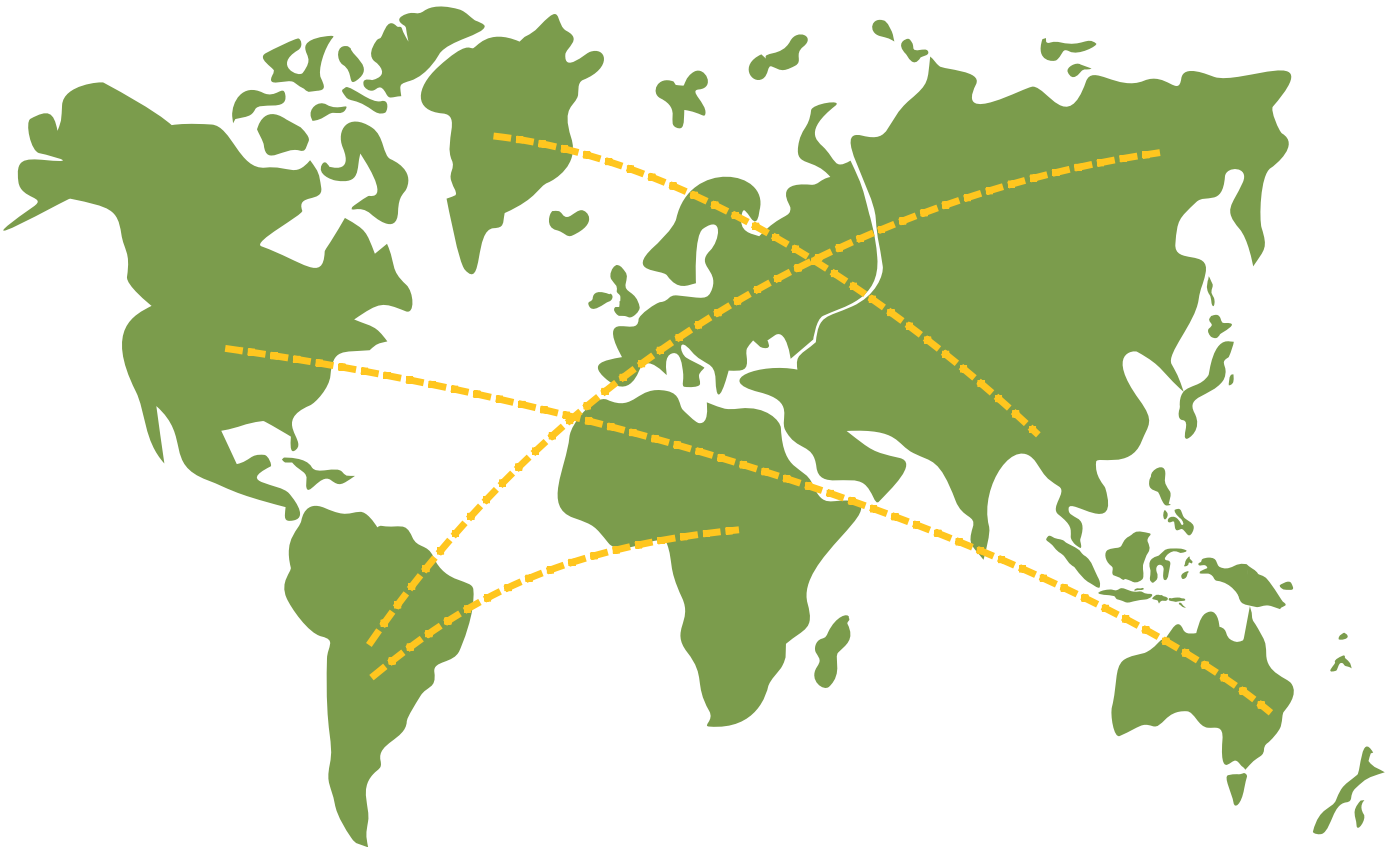
04 **Can Krusara Group supply bulk quantities?**

A Yes. Krusara Group is positioned to support bulk procurement requirements for importers, wholesalers, distributors, food manufacturers, and other commercial buyers.

05 **Can products be supplied for private-label businesses?**

A Krusara Group can support suitable business requirements with flexible packaging and supply solutions, subject to product, quantity, and market requirements.





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