



Elevating Culinary Experiences with India's Finest Spices

At Indiseed, we are dedicated to sourcing and exporting the finest, rarest spices from India. Our mission is to deliver exceptional flavors to people worldwide, fostering a deeper connection to diverse culinary traditions while ensuring sustainability, fairness, and excellence in every aspect of our business.









Excellence Meets Integrity, The Pillars that Define Our Brand.

Exceptional Quality

We are committed to sourcing and delivering the highest quality spices, ensuring an unparalleled culinary experience for our customers

Ethical & Conscious

We are dedicated to ethical business practices, promoting fair trade, sustainability, and responsible sourcing in the spice industry.

Authentic

We value the authentic origins of our spices, maintaining the true essence of each flavor while respecting the cultural heritage of the regions we source from.

Innovative

We embrace innovation in spice sourcing, packaging, and distribution, constantly seeking new ways to enhance the customer experience, support farmers and nature.

Our 4 step process for Harvesting Excellence







Sourcing Excellence

Our R&D team meticulously selects farmers committed to chemical-free practices, sourcing the best spice varieties, ensuring premium quality with authentic flavors as per your needs.



Clean Manufacturing

Our production team guarantees that products undergo processing and packaging in a sanitary and meticulously controlled environment, meeting the highest industry standards.



Thorough Inspections

Every shipment undergoes thorough inspections and rigorous testing at NABL accredited labs at multiple stages to ensure the highest quality standards.



Eco-Friendly Packaging

We proudly partner only with eco-friendly packaging companies, contributing to a greener and more responsible future.

Turmeric Landscape In India

Turmeric (Curcuma longa) is native to Asia and India. Turmeric is called as 'Yelow gold', Indian saffron', and 'The golden spice of life' that is regarded as one of the most essential spice used as an important ingredient in culinary. Turmeric which is popularly known as "Haldi" comes from the root of Curcuma Longa, a green plant in the ginger family. Ground turmeric comes from the fingers which extend from the root. Curcuma longa is the most important economically accounting for about 96% of the total area under turmeric.

Turmeric is very important spice in India, which produces nearly entire whole world's crop & consumes 80% of it. India is by far the largest producer and exporter of turmeric in the world. Turmeric occupies about 6% of the total area under spices and condiments in India.



Our Turmeric Varieties

Our team is spread across all major Turmeric plantation regions across India. Dealing in all major commercial turmeric variety. Here are all the varieties we deal in:

- 1. Lakadong: 7 12% Curcumin
- **2. Wai**: 4.5 6% Curcumin
- 3. Alleppey: 5 6% Curcumin
- 4. Sangli: 3 3.5% Curcumin
- **5. Salem**: 3.5 4.6% Curcumin
- 6. Erode: 2.5 3.9% Curcumin
- 7. Jaipur: Erode Variety
- 8. Samastipur: Erode Variety
- 9. Nizamabad: 3.5-3.9% Curcumin
- **10. Madras:** 1-2.5% Curcumin



Lakadong

According to the Guiness World Record, Lakadong turmeric, which is found in the Lakadong area of the Jaintia Hills is famous for having one of the highest curcumin content of all turmeric varieties in the entire world. It has around 9% of curcumin content.

Product Specification

Curcumin : 7% - 12%

Length : 1" - 2.5"

Moisture : Less than 7%



Waigaon

Waigaon Turmeric grows in black soil which has good water retention capacities. It is also alkaline in nature having pH of more than 8 and it contains high organic carbon. These factors make Waigaon Turmeric a very nutritionally rich spice. Due to its curcumin content (up to 7%), Waigaon Turmeric is useful for dietary supplementation during cancer treatments.

Product Specification

Curcumin : 4.5% - 7%

Length : 1" - 2.5"

Moisture : Less than 7%



Alleppey

This Indian ground turmeric contains high levels of Curcumin (bright yellow chemical produced by Turmeric) the resinous coloring agent of turmeric. The texture is 'oily' due to the higher curcumin content. Due to its high curcumin, this type of turmeric is mainly used for medical and health care products.

Product Specification

Curcumin : 5% - 6%

Length : 2"- 3"

Moisture : Less than 10%



Sangli

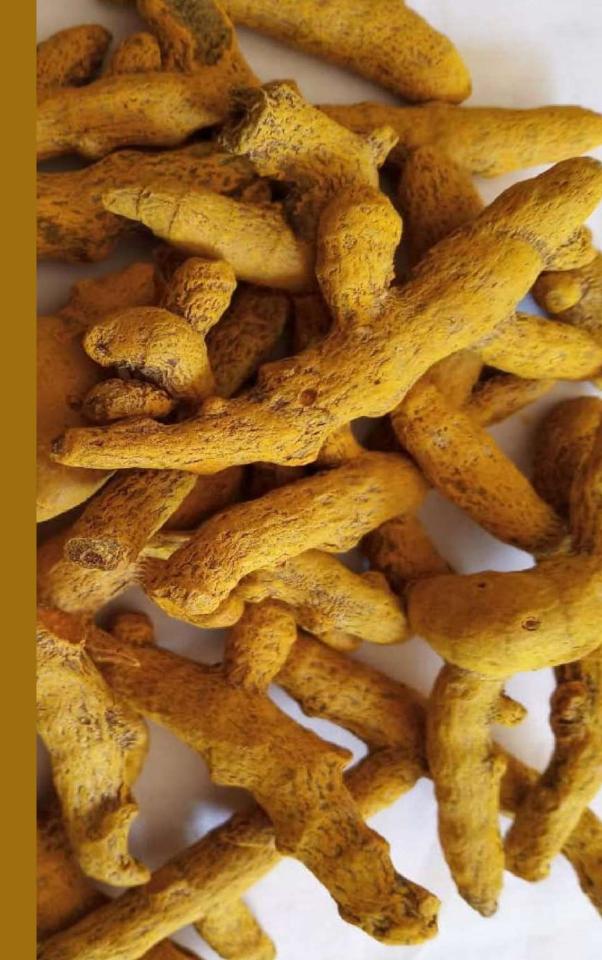
Sangli district in Maharashtra State is well known for Turmeric (Rajapuri type) Production. This type of turmeric is bright yellow in color. It is exported to foreign countries including Middle East, Iran, Iraq, Saudi Arabia, Great Britain, America as well as to European Countries.

Product Specification

Curcumin : 3% - 3.5%

Length : 1"- 2.5"

Moisture : Less than 7%



Salem

India produces nearly whole world's turmeric crop and consume 80% of it Salem turmeric si 35%. The fresh spice is much preferred to the Product in salem, namakkal, darmapuri, vilupuram Perambalur kallakurichi district. Salem Turmeric is one of the famous varieties of turmeric in Tamil Nadu.

Product Specification

Curcumin : 3.5% - 4.6%

Length : 1"- 3"

Moisture : Less than 7%



Erode

This ground Turmeric is produced in Erode, Tamil Nadu. The prominent areas of cultivation of Erode Turmeric in Erode District are Kodumudi, Sivagiri, Havani, Gobichettipalayam, Anthiyur, Chennampatti, Sathyamangalam and Thalavady

Product Specification

Curcumin : 2.5% - 3.9%

Length : 1.5" - 2.5" Fingers are short, slightly bent with a deep orange core

Moisture : Less than 7%



Nizamabad

It is one of the famous varieties of turmeric which is grown in Nizamabad, Telangana. This type of turmeric is mostly famous ni Bulb/Ghatta.

Product Specification

Curcumin : 3.5% - 3.9%

Length : 1" - 2.5"

Moisture : Less than 7%



Madras

Madras turmeric has around 2% curcumin content, and is generally used when colour is sought without the strong characteristic flavour. The Madras turmeric is preferred by the British and Middle Eastern markets for its more intense, brighter and lighter yellow color.

Product Specification

Curcumin : 1% - 2.5%

Length : 1"- 2.5"

Moisture : Less than 7%



Certifications



Form C **Government of India** Food Safety and Standards Authority of India License under FSS Act, 2006



अनुज्ञप्ति संख्या / License Number: 11524998000528



Flat no 190. Second Floor, DDA Flat Pkt 3.

Sector A9, Narela, North West Delhi, North

Trade/Retail - Trader/Merchant - Exporter

Name & Registered Office address of Licensee / अनुज्ञप्तिधारी के पंजीकृत कार्यालय का नाम

Address of Authorized Premises / प्राधिकृत

1104 - C Wing Kanakia Sevens, Off Andheri Kurla Road, Mumbai, Marol Naka, Greater Mumbai Ward-K/E, Greater Mumbai,

Maharashtra-400059

West , Delhi-110040

Qerver Traser Private Limited

3. Kind of Business / कारोबार का प्रकार:

4. Dairy Business Details / डेयरी कारोबार विवरण हेतु :

Category of License / अनुज्ञप्ति का वर्ग:

This license is granted under and is subject to the provisions of FSS Act, 2006 all of which must be compiled with by the licensee. / यह अनुत्रस्ति खाद्य संदक्षा और मानक अधिनियम, 2006 के अधीन अनुदत्त की गई और वह अधिनियम के उपबंधों के अध्यादीन है जिनका अनुत्रस्तिचारी द्वारा अवस्य पानन किया जाना चाहिए.

Place / स्थान:

FSSAI Mumbai

Issued On / दिनांक: 10-04-2024 (New License)

Valid Upto: / वैधता: 09-04-2025 (For details, refer Annexure)

Designated Officer

User Id

77XXXXXXX00

License Grant on License Issued On: 10-04-2024 06:21:51

Annexures:

- 1. Product Annexure
- 2. Validity Annexure
- 3. Non-Form C Annexure 4. Conditions Of License

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Spice Up Your Inquiry, Flavor Up Your Experience!

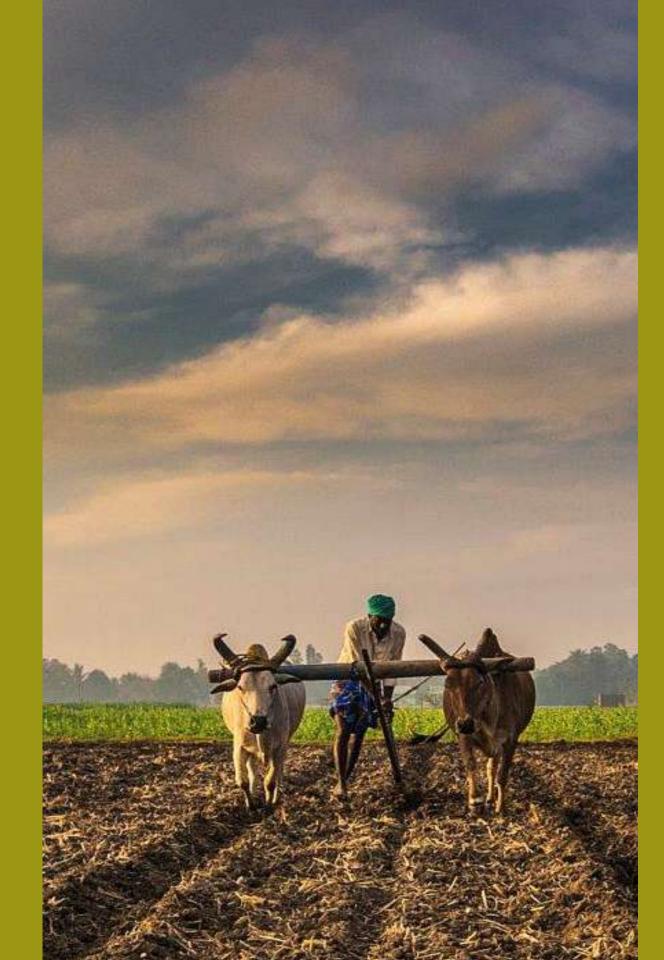
For Price Quotes that Elevate Your Culinary Journey, connect with Indiseed at indiseedofficial@gmail.com

Contact Person

Akshat Srivastava

Our Price's are dynamic and are subject to change as per market, hence our quotations are only valid for 15 days.

Payment Terms: 100% Advance | Irrevocable LC from QERVER TRASER PRIVATE LIMITED



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