## **Exponway International**

We Exponway International, Kolkata is one of the leading merchant exporter in India. We are supplying high quality of Rice, Indian Spices, Honey, Raisins, Sourgum & Cashew Nuts etc. in large volume to our customers spread through out the world. We are based on Kolkata, the hub of Exporter's House. We can deliver large volumes of product with in stipulated time frame.



**Export On Your Way** 



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## HARVEST CHART

Commodity	Jan	Feb	Mar	Apr	May	June	July	Aug	Sep	Oct	Nov	Dec
Black Paper	*	*									*	*
Bay Leaves	*	*	*									
Cardamom	*								*	*	*	*
Cassia	*	*										
Chillies	*	*	*						*	*	*	*
Cloves	*			*	*	*			*	*	*	*
Cumin Seed		*	*									
Coriander Seeds		*	*									
Celery Seed						*	*					
Dill Seed		*	*									
Fennel Seed		*	*									
Fenugreek Seed		*	*									
Ginger	*	*										*
Garlic		*	*	*	*							
Mace	*				*	*			*	*	*	*
Mustard		*	*	*								
Nutmeg		*	*									
Raisins		*	*									
Turmeric	*	*	*									
Tamarind		*	*	*	*	*						

## INDIAN SPICES DESCRIPTION



Black pepper is a flowering vine in the family Piperaceae, cultivated

for its fruit, known as a peppercorn, which is usually dried and used as a spice and seasoning. When fresh and fully mature, the fruit is about 5 mm in diameter and dark red, and contains a single seed, like all drupes

Large Cardamom is a perennial herb with subterranean rhizomes and 50-140 aerial leafy shoots. Each shoot has height of 1.7 to 2.6 mtr and possess 9 to 13 leaves in each tiller. Leaves are glabrous on both sides with a prominent mid-rib. Inflorescence is a condensed spike with yellowish perianth. Each spike has 10-15 fruits. Fruit is round or oval shape, capsule with reddish brown colour. Each capsule is trilocular with

many seeds.



Bay Leaf or Laurel Leaf are dried leaves or an evergreen shrub or more rarely a tree

attaining a height of 15 to 20 mtrs. The upper surface of the leaf is glabrous



and shiny, olive green, and lower surface is dull olive to brown with a prominent rib and veins. The aroma of the crushed leaves is delicate & fragrant and taste is aromatic and bitter. The size of the leaves is ranging from 2.5 to 7.5 cms in length and 1.6 to 2.5 cms in breadth. The shape is elliptical and tapering to a point at the base and tip of the leaves.

Indian cardamom is offered to the international markets in different grades: 'Alleppey Green Extra Bold' (AGEB),

'Alleppey Green Bold' (AGB) and 'Alleppey Green Superior' (AGS) are names that register instant appeal worldwide.



Cardamom oil is a precious ingredient in food preparations, perfumery, health foods medicines and beverages. India, a traditional exporter of cardamom to the Middle East countries where it goes mostly into the preparation of 'Gahwa' - a strong cardamom - coffee concoction without which no day is complete or no hospitality hearty for an Arab. Indian cardamom enjoys a premium preference in the Middle East, Japanese and Russians who relish it for its distinct enriching properties.

Cinnamomum or Cassia (Cinnamon) is the dried bark of cassia which is a small, bushy,

ever green tree, 18-20 mtr high and 40-60 cm diameter with a straight and cylindrical trunk and grey brown bark, 13-15mm thick when mature.



The clove of commerce is the air-dried unopened flower bud obtained from evergreen medium sized tree. The tree grows to a height of 10-12 mtrs and start flowering in about 7 years. It continues to

produce flower buds for 80 or more years. It is a valuable spice of the orient. Clove clusters



are plucked by hand when the buds are fully developed with a pronounced pink flush and then dried over several days in the sun. Unopened flower buds, leaves and stalks yield essential oil.

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

Chilli is the dried ripe fruit of the genus Capsicum. Capsicum annuum is an annual sub –shrub, the flowers of which are borne singly and fruits usually pendent, which provide red peppers, cayenne, paprika and chillies and sweet pepper (bell pepper) a mild form with large inflated fruits.



Capsicum
frutescence is
a perennial
chilly with
small sized
pods which are
highly
pungent. It is
commonly

known as 'bird chilly' and 'Tabasco.

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

secondar y ridges bearing numerou s 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.

Celery is an umbelliferous, aromatic, herbaceous plant grown for its leaves, seeds, oleoresin and essential oil. Celery plant is usually 30-60 cm high, erect with conspicuously jointed stems, bearing well-developed leaves on long expanded petioles. The rigid fruit is small, ovoid, 1 to 1.5mm long, 1 to 2mm in diameter,



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



contains a small brown seed.

brown in colour.



Dill is a herbaceous annual with pinnately divided leaves. The ripe, light brown seeds emit an aromatic odour. The

leaves have pleasant aromatic odour and warm taste. Both seeds and leaves are valued as spice

Fenugreek seed is the ripe fruit of an annual herb. This robust herb has light

green leaves, is 30-60 cm tall and produces slender, beaked pods, 10-15 cm long, each pod contains 10-20 small hard yellowish brown



seeds, which are smooth and oblong, about 3mm long, each grooved across one corner, giving them a hooked appearance.

It is a biennial, aromatic, stout, glabrous,

1.5 to 1.8 mtr high. The ripe fruit (seed) is small, oblong, cylindrical, 6.8mm long, straight or slightly



curved, greenish yellow, deeply furrowed, 5 ridged and having agreeable aroma.

Ginger of commerce is the dried underground stem of the herbaceous tropical plant

grown as an annual.
The whole plant is refreshingly aromatic and the underground rhizome, raw or

processed, is valued as spice. Ginger is a slender perennial herb, 30-50 cm tall with palmately branched rhizome bearing leafy shoots. The leafy shoot is a pseudostem formed by leaf sheath and bears 8 to 12 distichous leaves

Garlic is a hardy, bulbous, rooted, perennial plant with narrow flat leaves and



bears small white flowers and bulbils. The compound bulb consists of 6 to 34 bulblets called 'cloves' which are

surrounded by a common, thin, white or pinkish papery sheet. Garlic has a strong flavour and taste



Nutmeg & Mace are two distinctly different spices produced from a fruit of an evergreen tree

usually 9-12 mtr high. Mace is the dried reticulated 'aril' of the fruit and nutmeg is the dried seed kernel of the fruit. The trees are normally unisexual, bearing either male or female flowers. The male flowers

Mustard is an annual herb cultivated as oil



seed crop or as vegetable or as fodder, of which, 3 species are known for its condiment value. They are pale yellow or white mustard

(Brassica hirta), brown mustard (Brassica juncea) and black mustard (Brassica nigra). The leaves of the plant are alternate, long, bristly branched, petiolate, hairy on both sides. Flowers are small, yellow with 4petals, cruciform. Seeds are 1.5-3mm

are born in clusters, whereas female flowers are often solitary. Fruit is a fleshy drupe, spherical in shape, pale yellow in colour with a longitudinal groove in the centre. When the fruit mature it burst open along the groove exposing the bright attractive mace, covering the hard black, shiny shell of the seed called nutmeg

Turmeric is the boiled, dried, cleaned and polished rhizomes of Curcuma longa. The plant is a herbaceous perennial, 60-90 cm



high, with a short stem and tufted leaf. There are 7 to

leaves, the leaf sheaths forms the pseudo stem. The lamina is green above and pale green below and has a length of 30-40 cm and width 8-12 cm. Inflorescence is a central spike of 10-15 cm length. 1-4 flowers are born in axil of the bract opening one at a time. About 30 flowers are produced in a spike. Seeds are produced in capsules and there will be one to numerous sunken capsules in an inflorescence