

MAGIC CROP
QUALITY IS NOT ACT. IT IS A HABIT
SPICES



with love
FROM INDIA

At Magic Crop, we take pride in being a premier exporter of fresh vegetables, fruits, rice, and spices, catering to a diverse clientele across the globe. With a commitment to excellence, we ensure top-notch quality packing and timely delivery to our valued customers.

Our Services:

With a focus on quality and efficiency, we offer a range of services tailored to meet the needs of our clients:

1. **Quality Packing:** Our products are meticulously packed to preserve freshness and ensure safe transit, maintaining their quality until they reach their destination.
2. **On-Time Delivery:** We understand the importance of timely delivery, and our logistics team works tirelessly to ensure that our shipments reach their destinations promptly.

Why Choose Us?

When it comes to exporting fresh produce, Magic Crop stands out as a beacon of reliability and quality. Here are compelling reasons why discerning buyers consistently choose us as their preferred partner:

At the heart of our operations lies an unwavering commitment to quality. From the moment our produce is sourced to its arrival at your doorstep, stringent quality control measures ensure that only the finest products bear our name.

We understand the importance of timely delivery in today's fast-paced world. With our streamlined logistics network, we guarantee prompt and reliable delivery to any destination, ensuring that your orders arrive fresh and on time, every time.

Variety is the spice of life, and we take pride in offering a wide range of fresh vegetables, fruits, rice, and spices to suit every taste and preference. Whether you're seeking exotic delicacies or kitchen staples, you'll find them all under our roof.

Safety and health are paramount concerns in today's world, and we spare no effort in upholding the highest standards of safety and hygiene. Every product that leaves our facility is rigorously inspected and certified to meet stringent quality and safety requirements.



Our Vision

We are driven by a vision to foster healthier, organic lifestyles in communities worldwide. With access to top-tier agricultural products, our mission is to facilitate seamless trade services, both conventional and organic, in the most efficient and effective manner possible. Our ultimate goal is to catalyze an organic revolution, reflected in the improved well-being of our valued clientele.

Our Missions

We are dedicated to achieving sustainability in agricultural service and trade, upholding the most stringent corporate and industry standards. Our focus is on establishing a reputation for cost-effective, client-centric, and market-driven services on a global scale. Our driving force is the belief in promoting healthier lifestyles through the availability of farm-fresh, chemical-free, nutritious, and top-quality organic products

Countries We Serve:

Our export services extend to various countries, including but not limited to:

United Arab Emirates | Saudi Arabia | Qatar | Kuwait | Bahrain | Oman | Nepal | Bangladesh | Iran | United States
United Kingdom | Singapore | Canada | Malaysia | Germany | Hong Kong | Italy | France | New Zealand
Switzerland | Maldives | Brunei | Japan | Australia | Mauritius | Belgium | Sweden
And many more...

TURMERIC

The dried root of *Curcuma longa* plant of the ginger family, Turmeric is native to the Indian subcontinent and Southeast Asia. Being perennial and Rhizomatous, it requires between 20–30 degree Celsius and a good amount of annual rainfall to grow. The rhizomes are collected every year. They are either used as it is or boiled in water and dried. They are then powdered into an orange–yellow powder. From curing ulcers and preventing heart diseases to being a common ingredient in dishes, Turmeric is one of nature’s most special gifts. This magnificent spice not just makes your food get a unique taste, but is also one of the best natural medicines in the world. This is precisely why turmeric has always been and will continue to remain in high demand all across the globe.

Specification of Turmeric Finger:

Parameters	Value
Product Name	Whole Turmeric Finger
Origin	India
Type	Finger / Bulb
Curcumin	1.5 to 5%(As per customer request)
Moisture	12% Max.
Salmonella	Absent / 25 Gms



GINGER (DRY)

Ginger is said to be one of the earliest known oriental spices. It is extensively used in Indian cuisine and other cuisines across the globe. The Ginger family is a tropical group and is found in abundance in the Indo-Malaysian region. Ginger export from India is, therefore, increasing rapidly for a few years. Export of Ginger from India requires health and quality norms to be followed. Ginger exports have now become a good way to earn revenue for exporters.

Specification of Dry Ginger :

Product name	Dry Ginger
Parts used	Rhizomes
Grade	Standard
Color and appearance	Yellowish Brown
Organoleptic characters	Characteristic taste & aroma
Physic-Chemical Analysis	
Extraneous matter	2% Max.
Moisture	13% Max.
Total Ash	8% Max.
Volatile Oil	1% Min. (ML/100 GM)



CUMMIN SEEDS

Cumin is the seeds of the fruit of the *Cuminum cyminum* plants. Native to South Western Asia as well as the Middle East, these seeds are dried and used in food as well as for other purposes. Currently, India holds the position of being the leading producers as well as consumers of Cumin. Apart from the seed form, it is also used in the powdered form or as essential oils. The plant requires optimum temperatures between 25–30 degree Celsius and good Mediterranean climate.

Standard Specifications of Cumin Seeds:

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 % Mm.
Non-volatile Volatile General ether extract (m/m)	8.0 Mm.



TAMARIND

Tamarind is a hardwood tree known scientifically as *Tamarindus indica*.

Tamarind is a type of tropical fruit. It's used in many dishes around the world, and may even have medicinal properties. The tree produces bean-like pods filled with seeds surrounded by a fibrous pulp. The pulp of the young fruit is green and sour. As it ripens, the juicy pulp becomes paste-like and more sweet-sour. Interestingly, tamarind is sometimes referred to as the "Date of India."

Specification:-

Moisture	20% Max.
Tamarind seed content	3% to 35% (As per requirement)
Extraneous matter	0.10% Max.
Acid insoluble ash	0.10% Max.
Total tartaric acid	0.09% Max.
Crop	New Year
Origin	India
Brand	KGCPL/Private



RED CHILLY

Chilly is known as “Mirchi” in India. Chilly is used to enhance pungent taste of food. India is largest producer and consumer of Chilly in world. The major Chilly producing states of India are Andhra Pradesh, Karnataka, Orissa, West Bengal, Maharashtra, Madhya Pradesh and Gujarat. We have Chilly with Stem, Chilly Stem less, and Byadgi Chilly.

India having world’s most hottest chili (naga jolokia 10, 55,000 S.H.U) and lowest hotness chili (bell pepper 0 to 10 S.H.U). We purchase chili all around the India and storage it at optimum temperature for its long life ,to provide our valued customer round the year according to their requirement. We processing and grinding the chili at our factory under our inspection so that each chili (whole) handles by our worker’s hand. We are interested in maintaining quality and it’s hygiene with national and international standard to cop up with national and international demand.

Specification of Red Chilly :

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



CORIANDER SEEDS

Coriander is an ayurvedic medicinal herb; it is also used as an important ingredient in making curries and other dishes. The seed is used as it is ground into a powder and used. Coriander seeds also have important medicinal properties. Coriander has many important vitamins and minerals. It provides calcium, phosphorus, iron and some other vitamins such as vitamin B and vitamin C. We can offer Fine Quality in both seeds & powder form.

Coriander is an important spice crop having a prime position in flavoring 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 locales each having one seed. Fruit has delicate fragrance; seeds are pale white to light brown in color.

Product Specification:

Product Name	Coriander Seeds
Type	Seed Whole and Splits
Packing	40/ 50 KG PP Bags/ Jute Bags
Laudability	9.5 Metric Tonnes
Plant source	Coriander, (Coriandrum sativum L.)
Purity	99% Min.
Flavor	Aromatic
Moisture	09 % Max.
Admixture	1% Max.
Immature Seed	3% Max.
Broken	3% Max.
Total Ash	10% Max.
Acid Insoluble Ash	1.25% Max.



FENUGREEK SEEDS

Fenugreek, an Indian spice is a slender annual herb of the pea family (Fabaceae). Fenugreek was used by the ancient Egyptians and is mentioned in medical writings in their tombs. Historically, the main usage of fenugreek seeds was medicinal rather than as a labor. The botanical name *trigonella* refers to the angular seeds and *foenumgraecum* translates as 'Greek hay', which explains its use as cattle feeds. 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.

Specification of Fenugreek Seeds:

Parameters	Value
Product Name	Fenugreek Seeds
Origin	India
Type	Sortex Cleaned/ Machine Cleaned
Purity	99.5% / 99% / 98%
Total Ash	9.5% Max
Acid Insoluble Ash	1.25% Max
Flavor	Aromatic Sweet
Moisture	6% Max
Salmonella	Absent / 25Gms



FENNEL SEEDS

Fennel Seeds is known as Sounff or Variyali in India. Fennel Seeds which grows well in mild climates, is an oval, green or yellowish brown dried aromatic ripe fruit of an herbaceous plant called *Foeniculum Vulgare*, a member of Parsley family. Obtained from an aromatic and medicinal plant, the seeds emit a pleasant odour, are highly aromatic and have a pungent flavour. Fennel is widely used Asian, European, Italian and Mediterranean dishes. In India fennel is widely used in meat and seafood dishes and also with pickles and vinegar for a special flavor.

Specification of Fennel Seeds As Per Asta Quality Standards:

Parameters	Value
Product Name	Fennel Seeds
Origin	India
Type	Machine Cleaned/ Sortex Cleaned
Purity	99.85% / 99% / 98% (Europe / Singapore)
Extraneous Foreign Matter (% by Weight)	0.50% Max
Whole Insects Dead (By Count)	4 Max
Excreta other (By mg./lb)	5 mg/lb Max
Mold (% by wgt.)	1% Max
Insect defiled/ infested (% by wgt.)	1% Max
Total Ash	10% Max
Acid Insoluble Ash	1.25% Max
Flavor	Aromatic with a penetrating flavor
Moisture	10% Max
Salmonella	Absent / 25 Gms



AJWAIN SEEDS

Ajwain, ajowan or carom, *Trachyspermum ammi*, is an annual herb in the family *Apiaceae*. It originated in the eastern Mediterranean, possibly Egypt, and spread up to India from the Near East. Both the leaves and the fruit pods of the plant are consumed by humans. The plant is also called bishop's weed, but this is a common name it shares with some other different plants. The "seed" is often confused with lovage seed.

The small fruit pods are pale brown and have an oval shape, resembling caraway and cumin. It has a bitter and pungent taste, with a flavor similar to anise and oregano. They smell almost exactly like thyme because it also contains thymol, but is more aromatic and less subtle in taste, as well as slightly bitter and pungent. Even a small amount of fruit pods tend to dominate the flavor of a dish.

Specification of of Ajwain Seeds:

	Value
Product Name	Ajwain Seeds (Bishop's Weed)
Origin	India
Type	Machine Cleaned
Purity	99%
Total Ash	9.5% Max
Acid Insoluble Ash	1.75% Max
Flavor	Aromatic with a penetrating flavor
Moisture	10% Max
Salmonella	Absent / 25 Gms



BAY LEAVES

Bay leaves are native of Asia Minor and are known by the name of 'Sweet bay', 'bay laurel', 'Noble laurel' and 'True laurel'. Indian bay leaf has similar fragrance and taste to cinnamon bark, but is milder. The aroma is more closely related to cassia. The flavor can be improved and bitterness can be reduced by using appropriate drying procedure. A bay leaf is a fragrant leaf from a laurel tree that is used as an herb. Bay leaves can be used either fresh or dry, but dried bay leaves tend to have a stronger flavor.

Inlet leaf is utilized broadly for culinary purposes on account of its solid sharp flavor and fascinating smell. They offer profundity to alternate flavors and build their extravagance. Inlet leaves offered by are sun dried and sourced from solid producers. The Bat leaves offered by us are hygienically pressed for restoring their common smell and flavor.

Specification of Bay Leaves:

100% Natural	
Length of Leaf	2.5-7.5 cm
Width of Leaf	1.6-2.5 cm
Moisture	13% Max
Volatile Oil	1.5% Max
Ash	4% Max
Acid Insoluble Ash	0.8% Max
Color	Greenish, Yellowish Green
Shape	Elliptical



BLACK PEPPER SEEDS

Black pepper is used in all types of savoury, main dishes, soups and salads. Black pepper is the world's most traded spice! In ancient times, pepper was so valuable that it was often used as currency.

The word "pepper" is ultimately derived from the Sanskrit word for long pepper – pippali. Black peppercorns were found stuffed in the nostrils of Ramesses II, placed there as part of the mummification rituals shortly after his death in 1213 BCE.

Black pepper, is widely used in traditional Indian medicine and as a home remedy for relief from sore throat, throat congestion, and cough.

Specifications of Black Pepper Seeds:

Certificate of Analysis	
Product Name	Black Pepper Extract
Latin Name	Piper nigrum L.
Used Part	Seed
Shelf Life	2 years if sealed and store away from direct sun light.
Active Ingredient	Piperine
Grade	AAAGrade, Pharmaceutical Grade, Cosmetic Grade
Product type	100% natural,GMO Free
Odor & Taste	Characteristic
Paiticle size	100% Pass through 80 mesh
Test Method	HPLC
Type	Solvent Extration
Loss on drying	≤5.0%
Sulphated Ash	≤5.0%



CELERY SEEDS

Celery seed is one of the lesser-known herbs in Western herbal medicine. However, it has been used for thousands of years in other parts of the world for a variety of reasons. Celery Seed Extract is a natural dietary supplement that supports the circulatory system. It has been known to help lower blood pressure and improve circulation in people who are suffering from Hypertension. It may also help prevent male impotence if applied to the skin.

Specification of Celery Seed:

Certificate of Analysis	
Product Name	Black Pepper Extract
Latin Name	Piper nigrum L.
Used Part	Seed
Parameters	Value
Product Name	Celery seed (Bishop's Weed)
Origin	India
Type	Machine Cleaned
Purity	99%
Total Ash	9.5% Max
Acid Insoluble Ash	1.75% Max
Flavor	Aromatic with a penetrating flavor
Moisture	10% Max
Salmonella	Absent / 25 Gms



DILL SEEDS

Dill Seeds Are Originated In Central Asia. It Is However Is Also Grown In Large Quantity in Egypt And Mediterranean Countries Or Eastern Europe.

India Is The Leading Producer Of Dill Seed And Its Derivatives. The Exports Of The Essential Oil And Seeds Have Grown Over The Past Five Years. India Supplies Whole and Powdered Spice To Various European Countries.

Specification of Dill Seeds:

Parameters	Value
Product Name	Dill Seeds
Origin	India
Type	Sortex Cleaned / Machine Cleaned
Purity	99.5% / 99%
Extraneous Foreign Matter (% By Weight)	4 Max
Excreta Mammalian (By Mg./Lb)	3 Mg/Lb Max
Excreta Other (By Mg./Lb)	2 Mg/Lb Max
Mold (% By Wgt.)	1% Max
Insect Defiled/ Infested (% By Wgt.)	1% Max
Total Ash	9.25% Max
Acid Insoluble Ash	1.50% Max
Flavor	1.50% Max
Moisture	10% Max
Salmonella	Absent / 25Gms



MUSTARD SEEDS

Mustard seeds are the small round seeds of various mustard plants. The seeds are usually about 1 to 2 millimetres (0.039 to 0.079 in) in diameter and may be colored from yellowish white to black. They are important herbs in many regional foods and may come from one of three different plants: black mustard (*Brassica nigra*), brown Indian mustard (*B. juncea*), or white mustard (*B. hirta*/*Sinapis alba*).

Mustard seeds have been highly prized culinary oil-seeds being in use since earlier times. The seeds are fruit pods obtained from mustard plant, in the Brassica family. Some of close members of mustards in this family include cabbage, broccoli, brussels-sprouts, etc. Scientific name: *Brassica juncea*.

Specification of Mustard Seeds

100% Natural	
Moisture	12% (Max)
Purity	99%(Min)
Foreign Matter	1% (Max)
Origin	Indian
Packing	In strong pp bags 30/50 kg packing net/gross
1fcl/20ft	20 MT/1fcl
I.T.C. H.S. Code	120500
Color	Black-Brown,yellow
Used	Human Consumption / Oil purpose



GREEN CARDAMOM

Cardamom is native to India and Sri Lanka where it occurs in the wild. It has been introduced all over all over tropical Asia where it is cultivated. The plant grows in a thick clump of up to 20 leafy shoots. It can reach a height of between 2 to almost 6 m.

Fruits – pale green to yellow and elongated oval-shape. Each fruit has 3 chambers filled with small aromatic seeds, each about 3 mm long. The fruits and seeds dry to a straw-brown colour and are widely used as flavouring.

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.

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.

