
EKAM
AGRO
™
Organic Roots • Global Routes

# INTRODUCTION

For centuries, the story of Indian spices has been woven into the very fabric of global trade, culture, and cuisine. India stands as the world's largest producer and exporter of spices, Contributing nearly 75% of global spice varieties and cultivating over 60 different types — (more than any other nation).



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## ABOUT US

At EKAMAGRO PRODUCTS, quality remains our highest priority to meet international export standards. As a reliable exporter, we deliver authentic Indian spices to global markets with efficiency, consistency, and a strong focus on customer satisfaction.

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## WHY CHOOSE US

By partnering with trusted manufacturers, producers, and wholesalers, we ensure our products meet international standards without compromising on authenticity. Our efficient sourcing network, strong logistics capabilities, and customer-first approach make us a dependable partner for global spice buyers.

03

## OUR VALUES

QUALITY . RELIABLITY . INTEGRITY . TRUST . GROWTH

04

## WHAT WE DO

At Ekam Agro, we specialize in sourcing and exporting high-quality spices from certified producers, manufacturers, and trusted wholesalers across India. We carefully select our supply partners to ensure that every product meets international quality and safety standards

# SPICE USES



## Culinary / Food Use

Spices are mainly used to enhance the taste, aroma, color, and flavor of food products. They are widely used in cooking, snacks, bakery, sauces, ready-to-eat foods, and seasoning blends.

## Medicinal & Ayurvedic Use

Many spices contain natural medicinal properties and are used in Ayurveda, herbal medicine, and immunity products. Spices like turmeric, ginger, cumin, and fennel help in digestion, inflammation control, and overall wellness.

## Industrial & Beverage Use

Spices are also used in industries such as tea blends, health drinks, essential oils, perfumes, pharmaceuticals, and nutraceutical products. Extracts and oleoresins from spices are widely used in food processing and manufacturing industries.

## Food Preservation Use

Certain spices act as natural preservatives because of their antimicrobial and antioxidant qualities. They help increase shelf life and maintain freshness in pickles, processed foods, meat products, and packaged foods.

## Cosmetic & Personal Care Use

Spices are used in skincare, beauty products, soaps, oils, and herbal cosmetics due to their antioxidant and antibacterial properties. Turmeric, clove, cinnamon, and nutmeg are common ingredients in natural cosmetic formulations.

# PRODUCTS


Coriander Seeds
Fenugreek Seeds
Cumin Seeds
Fennel Seeds
Psyllium Husk
Dry Turmeric
Dry Whole Ginger
Dry Red Chillies
Dehydrated Onion

# CUMIN SEEDS

Cumin seeds are one of the most widely traded and consumed spice seeds in the world, known for their strong earthy aroma, warm flavor, and slightly bitter-peppery taste profile. The seeds are elongated, ridged, and brownish-green in color, containing naturally occurring essential oils that provide their characteristic fragrance. Indian cumin, especially from Gujarat and Rajasthan, is highly valued globally for its high volatile oil content, rich aroma, and superior purity.



Cumin is extensively used in spice blends, curry powders, seasoning mixes, soups, sauces, snacks, pickles, bakery products, and traditional cuisines across Asia, the Middle East, Europe, and Latin America. It is also widely used in the pharmaceutical, nutraceutical, and ayurvedic industries because of its digestive and antioxidant properties. Cumin is believed to support digestion, improve metabolism, stimulate appetite, and enhance flavor naturally in food applications. When roasted, cumin develops a deeper smoky aroma and nutty taste, making it a key ingredient in both household cooking and industrial food manufacturing.





**TYPES**

Singapore Quality (SG)
Europe Quality
USA Quality
Sortex Cleaned
Organic Cumin

**SPECIFICATIONS**

Purity: 98% / 99% / 99.5%
Moisture: Max 8–10%
Admixture: Max 1–2%
Color: Brownish green
Flavor: Strong aromatic
Processing: Raw / Sortex / Machine Cleaned / Steam Sterilized
Packaging: 25 kg or 50 kg PP/Jute bags

# CORRIANDER SEEDS

Coriander seeds are round, light brown to greenish-brown spice seeds known for their mild citrusy flavor, warm aroma, and slightly sweet-spicy taste. They contain natural essential oils that provide a fresh lemon-like fragrance balanced with earthy undertones. Indian coriander is highly demanded globally due to its strong aroma, uniform quality, and versatile culinary applications.



Coriander seeds are widely used in curry powders, masalas, seasonings, meat rubs, sauces, snacks, pickles, and processed food products. Ground coriander is a key ingredient in spice blends across Indian, Middle Eastern, African, and Latin American cuisines. Apart from culinary uses, coriander is also valued in herbal medicine and wellness industries for its digestive, anti-inflammatory, and antioxidant properties. The seeds provide balanced flavor enhancement without overpowering dishes, making them suitable for both household and industrial food applications.





**TYPES**

Eagle Quality
Scooter Quality
Badami Quality
Split Coriander
Whole Coriander

**SPECIFICATIONS**

Purity: 98%–99%
Moisture: Max 9–10%
Color: Light brown to greenish
Odor: Aromatic
Split Seeds: As per buyer requirement

# DRY TURMERIC

Turmeric is a bright yellow to deep orange spice derived from dried rhizomes and is globally recognized for its earthy flavor, warm aroma, and powerful natural coloring properties. Rich in curcumin, turmeric is highly valued in culinary, pharmaceutical, cosmetic, and wellness industries. Indian turmeric is considered among the best in the world because of its high curcumin content, vibrant color, and strong aroma



Turmeric is extensively used in curry powders, spice blends, sauces, processed foods, beverages, herbal teas, cosmetics, skincare products, and traditional medicines. It provides natural color enhancement and mild earthy bitterness in food applications. In wellness and ayurvedic sectors, turmeric is widely associated with antioxidant, anti-inflammatory, and immunity-supporting properties. The spice has become increasingly popular in health drinks, supplements, and functional foods due to growing global awareness of natural wellness ingredients





**TYPES**

Salem Turmeric
Rajapuri Turmeric
Erode Turmeric
Alleppey Finger Turmeric
Turmeric Bulbs

**SPECIFICATIONS**

Curcumin Content: 2%–5%+
Moisture: Max 10%
Color: Yellow/orange
Finger Length: As per grade
Processing: Polished / Unpolished

# FENNEL SEEDS



Fennel seeds are aromatic green to pale green spice seeds recognized for their naturally sweet taste, refreshing aroma, and cooling properties. Rich in essential oils such as anethole, fennel delivers a pleasant licorice-like flavor combined with mild sweetness and herbal freshness. Premium Indian fennel, mainly sourced from Gujarat and Rajasthan, is highly preferred in international markets due to its bright color, sweetness, and high oil content.



Fennel is widely used in mouth fresheners, confectionery, bakery products, beverages, herbal teas, spice blends, pickles, sauces, and culinary preparations worldwide. In traditional medicine and wellness industries, fennel is valued for its digestive, cooling, and antioxidant properties. It is commonly consumed after meals to freshen breath and aid digestion. Fennel is also used in flavoring syrups, liqueurs, candies, and health products because of its naturally sweet and aromatic characteristics



**TYPES**

Bold Green Fennel
Medium Fennel
FAQ Quality
Sweet Fennel
Organic Fennel

**SPECIFICATIONS**

Purity: 99%+
Moisture: Max 10%
Color: Greenish
Size: Small / Medium / Bold
Volatile Oil: Higher oil preferred
Processing: Sortex / Machine Cleaned

# FENUGREEK SEEDS



Fenugreek seeds are golden-yellow to amber-colored hard seeds known for their slightly bitter taste, maple-like aroma, and strong medicinal value. The seeds contain high fiber, protein, iron, and naturally occurring compounds that make them popular in culinary, pharmaceutical, cosmetic, and wellness industries. Indian fenugreek is particularly appreciated for its bold seed size, uniform color, and strong flavor profile.



Fenugreek is commonly used in curry powders, spice blends, pickles, sauces, tea formulations, herbal supplements, cattle feed, and ayurvedic medicines. In food processing, the seeds are valued for their flavor-enhancing and preservative characteristics. Their aroma becomes sweeter and nuttier after roasting, reducing bitterness and enhancing complexity in dishes. Fenugreek is traditionally associated with digestive health, lactation support, blood sugar management, and wellness formulations. It is also used in cosmetic and hair care products because of its natural conditioning and antioxidant properties.



**TYPES**

Bold Fenugreek
Machine Cleaned
Sortex Quality
Organic Fenugreek

**SPECIFICATIONS**

Purity: 98%–99.5%
Moisture: Max 8%
Color: Yellow to golden
Odor: Typical bitter aroma
Foreign Matter: Max 1%
Processing: Machine Cleaned / Sortex

# DEHYDRATED GINGER



Dehydrated ginger is widely used in spice blends, seasoning mixes, bakery products, beverages, confectionery, sauces, soups, instant foods, herbal teas, and nutraceutical formulations. It is valued for its characteristic pungent flavor, warm aroma, and long shelf life, making it a preferred ingredient in the global food processing industry. During dehydration, ginger retains its natural spicy notes while developing a more concentrated flavor profile that enhances the taste of both savory and sweet applications.



Dehydrated ginger is commonly incorporated into tea blends, health drinks, candies, baked goods, marinades, and seasoning preparations. It is also extensively utilized in the pharmaceutical, ayurvedic, and wellness sectors due to its traditional association with digestive support, immune health, respiratory wellness, and overall vitality. Rich in natural bioactive compounds such as gingerols and shogaols, dehydrated ginger is additionally used in cosmetic, personal care, and herbal products for its antioxidant, soothing, and revitalizing properties.



**TYPES**

Ginger Flakes
Ginger Powder
Ginger Slices
Ginger Granules
Dry Whole Ginger

**SPECIFICATIONS**

Moisture: Max 6–8%
Color: Cream to yellow
Aroma: Strong pungent
Mesh Size: Customized
Processing: Air dried / Freeze dried

# PSYLLIUM HUSK

Psyllium husk, commonly known as Isabgol, is a natural soluble dietary fiber obtained from the outer husk of Plantago ovata seeds. It is light in texture, off-white in color, and possesses excellent water absorption and swelling properties. India, especially Gujarat, is the world's largest producer and exporter of psyllium products due to favorable climatic conditions and advanced processing capabilities.



Psyllium husk is extensively used in pharmaceutical, nutraceutical, food processing, and wellness industries. It is widely consumed as a natural digestive supplement and is known for supporting gut health, bowel regulation, cholesterol management, and overall digestive wellness. In food manufacturing, psyllium is used in gluten-free products, bakery items, fiber-enriched foods, cereals, beverages, and health supplements because of its binding and thickening properties. Its neutral taste and functional benefits make it suitable for various health-oriented formulations





**TYPES**

Psyllium Husk 99%
Psyllium Powder
Psyllium Industrial Grade
Pharma Grade
Food Grade

**SPECIFICATIONS**

Purity: 95%–99%
Swelling Index: 30–40 ml/g
Moisture: Max 12%
Color: Off-white
Mesh Size: Different grades available

# DEHYDRATED ONION

Dehydrated onion products are processed forms of fresh onions available as flakes, granules, chopped pieces, minced onion, and powder. These products retain the characteristic pungent flavor and aroma of fresh onions while offering longer shelf life, easy storage, and convenient usage. India is a major exporter of dehydrated onion products due to its large onion production and advanced dehydration industry.



Dehydrated onions are widely used in seasoning blends, instant foods, soups, sauces, snacks, ready-to-eat meals, frozen foods, fast food chains, meat processing, and industrial food manufacturing. Onion powder delivers concentrated flavor and is preferred in dry seasoning applications. The products are valued for their consistency, convenience, reduced storage cost, and year-round availability. They provide strong savory flavor enhancement and are essential ingredients in processed food industries globally





**TYPES**

Onion Flakes
Onion Granules
Onion Powder
Minced Onion
Chopped Onion

**SPECIFICATIONS**

Moisture: Max 5–7%
Color: White / Pink / Red
SO2: As per buyer requirement
Foreign Matter: Nil
Shelf Life: 12–24 months

# DRY RED CHILLIS



Dry red chillies are among the most important spice commodities traded globally, valued for their pungency, vibrant red color, smoky aroma, and flavor-enhancing properties. Different Indian chilli varieties offer varying levels of heat, color value, and aroma characteristics, making them suitable for diverse culinary and industrial applications. India is one of the world's largest producers and exporters of dry chillies, especially varieties such as Teja, Byadgi, and Kashmiri chilli.



Dry chillies are extensively used in spice powders, curry blends, sauces, pickles, seasonings, snacks, ready-to-eat foods, and processed food manufacturing. They contribute heat, color, aroma, and depth of flavor to dishes. Certain varieties such as Kashmiri chilli are preferred mainly for bright red color and mild pungency, while Teja chillies are known for extreme heat. Apart from culinary applications, chillies are also used in oleoresin extraction, food coloring, pharmaceutical preparations, and natural preservative solutions.



**TYPES**

Teja S17
Byadgi
Sannam S4
Wonder Hot
334 Chilli
Kashmiri Chilli

**SPECIFICATIONS**

Moisture: Max 10–12%
Color Value (ASTA): As required
Pungency (SHU): Buyer specific
Stemless/Stem Cut: Available
Broken: As per contract

# PACKAGING









## PACKAGING OPTIONS

BULK EXPORT PACKAGING
PP BAGS
JUTE BAGS
JUMBO BAGS

## AVAILABLE SIZES

25KG
30 KG
50 KG
CUSTOMIZED PACKAGING AVAILABLE



We are dedicated to providing our customers with a diverse range of pure and potent spices, consistently sourced through ethical and sustainable practices. We've dedicated ourselves to carefully curating a collection of spices sourced from trusted partners who work directly with farmers who use organic and sustainable methods, ensuring both the quality of the product and the health of the planet. We bring their hard work and dedication to your table, offering you a taste of purity.

# GRATEFUL FOR YOUR TIME

Thank you for taking the time to explore our product catalogue. We look forward to building a long-term business relationship by delivering premium quality products with reliable service and global standards.

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