

# Black Urad Dal



## Product Description

Capitalise on the popularity of our Black Urad Dal, boasting a masterful balance between medium and large grain sizes. Sourced from the recent crop season, it ensures freshness and a sizzling taste in every bite. Delivered in 25 or 50 kg jute or PP bags, this premium variety promises a shelf life of 12 months and contains a maximum of 1% foreign matter. As an exporter, manufacturer, and supplier for the United States, our Black Urad Dal elevates soups, dals, and stews with robust flavor and premium quality.

## Extra Features & Culinary Uses

Our Black Urad Dal stands out due to its exceptional purity and uniform grain, making it a popular choice for cooking, dal preparation, soups, and stews. Used as a protein-rich ingredient in households and commercial kitchens, it is revered for its fast cooking time and consistent texture. The dal is also used as a base for various traditional and contemporary dishes, lending a distinct flavor and creamy consistency to any preparation.

## Export Markets & Delivery

We proudly exchange Black Urad Dal with clients across major export markets, particularly the United States. Flexible payment terms are offered to ensure seamless transactions. Our main domestic market covers diverse regions, with prompt delivery services to suit every requirement.

## Frequently Asked Questions

Question	Answer
How should Black Urad Dal be stored?	Store in a cool, dry place in airtight containers or original packaging for up to 12 months.
Main usage applications?	Used in savory dals, soups, stews, and traditional protein-rich dishes.

Primary export market?	The United States along with domestic markets.
How to order in bulk?	Bulk orders can be placed through the sales team with secure packaging and delivery
Benefit of medium to large grain size?	Ensures even cooking, enhanced flavor absorption, and hearty texture.