



Cumin Seeds (Whole / Jeera)

Machine Cleaned • Sortex Cleaned • 100% Pure Indian Origin

- ✓ 99.5% Min Purity
- ✓ Non-GMO
- ✓ Naturally Gluten Free
- ✓ Food Safety Compliant

PURITY LEVEL 99.5% Min	MIN. ORDER (MOQ) 50 Kilograms	SHELF LIFE 12 - 24 Months
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MINIMUM ORDER QTY 50 Kg	MONTHLY SUPPLY ABILITY 5,000 Kg / Month	DELIVERY LEAD TIME 2 - 5 Days	MAIN DOMESTIC MARKET All India
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PRODUCT SPECIFICATIONS

Parameter & Physical Profile		Quality & Processing Details	
Product Name	Cumin Seeds (Jeera)	Purity (%)	99.5% or above
Botanical Variety	Cuminum cyminum	Foreign Matter	0.5% max
Product Type	Spice / Herb (Whole Seeds)	Admixture	0.5% max
Ingredients	100% Cumin Seeds	Broken Seeds	< 2% max
Grade / Quality	Premium / Export Quality	Insect Damaged Seeds	1% max
Color & Appearance	Brownish-yellow, uniform, free flowing	Moisture (%)	Less than 10%
Shape	Elongated, ridged	Volatile Oil Content	2.0% - 3.0%
Flavor & Taste	Strong, earthy, nutty, warm & slightly bitter	Processing Method	Machine Cleaned & Naturally Dried
Aroma	Strong characteristic cumin aroma	Chemical Residue	Compliant with Int'l Standards
Crop Season	Latest Season Harvest	GMO Status	100% Non-GMO
Allergen Information	Naturally Gluten-free	Packaging Type	PP / Jute / Paper Bags / Custom
Weight Options	100g, 500g, 1kg, 25kg, 50kg bulk	Storage Condition	Cool, dry place away from sunlight
Recommended Usage	Culinary, Tempering, Spice Mixes, Pharma	Shelf Life	12 - 24 Months

ABOUT OUR CUMIN SEEDS

Top-Drawer Quality & Purity: Unlock top-drawer taste with our dominant, premium Cumin Seeds sourced from the latest crop and processed in India. With a certified 99.5% minimum purity and a rich, characteristic aroma, these seeds offer a lofty culinary experience. Each batch meets rigorous international food safety standards (non-GMO, allergen-controlled processing) and is delivered in your choice of PP, jute, or multi-ply paper bags. Free-flowing, brownish-yellow, and uniform in size, they are tailored to your exact bulk and retail requirements.

Versatile Culinary Excellence in Every Grain: Cumin Seeds are acclaimed for dynamic usage across international cuisines. Use them whole or roasted for tempering (tadka), curry blends, spice mixes, stews, and soups. Beyond gourmet and home culinary

applications, our cumin seeds are widely appreciated in traditional herbal formulations for natural digestive benefits and essential wellness support.

Seamless Exchange, Secure Freight & Delivery: We export premium cumin seeds via major Indian ports, providing reliable FOB freight options, consistent monthly supply (5,000 kg/month), and swift lead times (2–5 days). Our logistics network serves both domestic pan-India markets and global export destinations, maintaining uncompromised product freshness and safety from our facility to your doorstep.

FREQUENTLY ASKED QUESTIONS (FAQS)

Q1: How should I store cumin seeds to retain their aroma and flavor?

A: Store cumin seeds in a cool, dry place away from direct sunlight and ambient moisture. Storing in an airtight container helps preserve their volatile oil content, maintain fresh aroma, and prevent clumping.

Q2: What is the best way to use cumin seeds for maximum flavor?

A: Roasting cumin seeds briefly in a dry pan or hot oil before incorporating them into recipes unlocks their robust, earthy, and nutty aroma, significantly enhancing the depth of flavor in dishes.

Q3: Where do these cumin seeds originate and how are they processed?

A: Our cumin seeds are sourced from premier agricultural belts in India, thoroughly machine-cleaned, Sortex-graded, and dried to preserve maximum purity and safety in compliance with international standards.

Q4: When is the ideal time to purchase cumin seeds for peak freshness?

A: Purchasing cumin seeds sourced from the latest crop season ensures the highest essential oil content (2–3%), rich natural brownish-yellow color, and robust aroma.

Q5: What benefits do cumin seeds offer apart from culinary uses?

A: Beyond seasoning and spice mixes, cumin seeds are extensively utilized in traditional medicine and pharmaceutical preparations for digestive comfort, metabolic stimulation, and herbal wellness infusions.

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