

BHARAT FOOD PRODUCTS

PREMIUM QUALITY SPICES & AGRICULTURAL COMMODITIES • OFFICIAL PRODUCT SPECIFICATION SHEET



GRADE A QUALITY

Premium Green Cardamom

Discover our Grade A Green Cardamom—an exclusive offering for discerning buyers seeking the lowest price and highest purity on a redoubtable spice. Painstakingly handpicked and selectively sorted, these oval, elongated pods exude a phenomenal, intensely aromatic scent with eucalyptus notes. Boasting 99% purity and an enduring, rich aftertaste, stock is ready for dispatch from India.

MINIMUM ORDER
50 Kg

PURITY
99% Min

SUPPLY ABILITY
5,000 Kg/Mo

Delivery Time:	2 – 5 Business Days	Market:	All India & Global
Harvest Season:	October to February	Packaging:	Polybag, Jute, Vacuum, Jar

TECHNICAL SPECIFICATIONS

Product Name	Green Cardamom	Taste & Flavor	Fresh, aromatic, warm, slightly sweet
Variety	<i>Elettaria cardamomum</i>	Aroma & Aftertaste	Intensely aromatic (eucalyptus-like), long-lasting
Product Type / Grade	Spices / Grade A	Broken Pods	1% Max
Physical Form	Whole pods (Oval, elongated)	Immature Pods	2% Max
Color & Processing	Green / Machine Cleaned & Handpicked	Foreign Matter / Admixture	0.5% Max / 0.2% Max
Purity (%)	99% Min	Allergen Information	Gluten Free, Allergen Free
Moisture (%)	8% – 10%	Handpicked & Sorted	Yes, selectively sorted
Oil Content %	2% – 8%	Pack Weights	50g, 100g, 500g, 1kg & Bulk packs
Density	350 – 450 g/L	Shelf Life	12 – 24 Months
Ingredients	100% Natural Cardamom Pods	Storage	Cool, dry, and airtight container

APPLICATIONS, CERTIFICATIONS & SUPPLY

Versatile Usage and Renowned Applications

Green Cardamom is highly valued by chefs, food manufacturers, and beverage experts worldwide. Used extensively in cooking, baking, tea blends, medicine, and confectionery. Gently crushing or splitting pods releases optimal flavor and aroma for sweet and savory dishes.

Certifications, Supply Ability & Logistics

Backed by authentic quality assurance certifications and a robust supply network of 5,000 kg/month. We guarantee ready stock dispatch, prompt delivery (2–5 days), flexible payment terms, and reliable freight handling across India and international destinations.

FREQUENTLY ASKED QUESTIONS (FAQ)

Q: How should Green Cardamom be stored?

A: Store in a cool, dry, and airtight container away from direct sunlight to preserve freshness and aromatic oils.

Q: Where does your Green Cardamom originate?

A: Sourced directly from select farms in India renowned for cultivating world-class premium cardamom pods.

Q: What are the commercial uses of Green Cardamom?

A: Cooking, baking, beverage production, masala blends, herbal remedies, and flavor extraction.

Q: What is the typical harvest season?

A: Freshly harvested from October to February, guaranteeing peak color, essential oil content, and aroma.

Q: How is the cardamom processed and packaged?

A: Machine cleaned or meticulously handpicked, packed in polybags, jute bags, vacuum packs, or PET jars.

Q: What additional benefits does it offer?

A: 100% natural, gluten-free, allergen-free, and traditionally celebrated for holistic wellness properties.