

Mustard Seeds (Rai / Sarson)

Variety: Premium Black Mustard | Grade: Export Quality Whole Seeds

Discover our exclusive range of Premium Black Mustard Seeds, offering a rich, lustrous flavor profile with a strong, spicy, and pungent taste. Handpicked and cleaned in hygienic facilities for ultimate culinary mastery and industrial oil extraction.

- **Purity Level:** 99% Pure with Negligible Impurities
- **Oil Content:** 30% – 38% High Natural Yield
- **Dietary Benefit:** 100% Natural & Naturally Gluten-Free
- **Low Admixture:** Max 1% Admixture | Max 0.5% Foreign Matter
- **Moisture Level:** Max 7.0% for Long-Term Freshness



MIN. ORDER QTY (MOQ) 50 Kilograms	MONTHLY SUPPLY CAPACITY 5,000 Kg / Month	DISPATCH / LEAD TIME 2 – 5 Business Days	MARKET REACH All India & Export
--------------------------------------	---	---	------------------------------------

PRODUCT SPECIFICATIONS & PARAMETERS

Product Name	Mustard Seeds (Black Mustard)	Botanical Category	Spice / Condiment / Oilseed
Physical Form	Whole Cleaned Seeds (Round Beads)	Variety / Grade	Black-Brown / Premium Export
Purity (%)	99% Minimum	Moisture Content (%)	Max 7%
Oil Content (%)	30% – 38%	Foreign Matter	Max 0.5%
Admixture	Max 1%	Impurities	Negligible
Flavor & Aroma	Strong, Spicy, Pungent, Aromatic	Processing Type	Machine Cleaned, Sorted & Graded
Ingredients	100% Natural Mustard Seeds	Allergen Info	Naturally Gluten-Free
Hygiene Standards	Processed in Hygienic Facility	Shelf Life	12 to 24 Months
Packaging Options	Poly Bags, Jute Bags & Pouches	Available Weights	Custom Retail & Bulk Industrial Sizes
Storage Recommendations	Cool, dry place away from sunlight	Usage Areas	Household, HoReCa, Food Industry

CULINARY & INDUSTRIAL APPLICATIONS

Culinary Mastery: Essential for Indian tadka (tempering), curries, marinades, condiments, salad dressings, and artisanal spice blends.

Processing & Pickling: High natural oil percentage (30–38%) makes them ideal for commercial pickling, condiment sauces, and premium cold-pressed oil extraction.

SUPPLY, PACKAGING & LOGISTIC REACH

Custom Packaging: Packaged in moisture-resistant poly bags, heavy-duty jute bags, or branded consumer pouches as per customer requirements.

Nationwide Dispatch: Supported by a 5,000 kg/month capacity, our dedicated freight network ensures dependable delivery within 2–5 days across India.

99% Pure & Cleaned

Foreign matter under 0.5%, max 1% admixture

30% – 38% Oil Content

High natural essential oil and pungency

Naturally Gluten-Free

100% natural, hygienic food-grade facility

FREQUENTLY ASKED QUESTIONS (FAQS)

Q: How are your mustard seeds processed for purity and hygiene?

A: Our mustard seeds are meticulously cleaned, graded, and machine-sorted in well-maintained, modern hygienic facilities to ensure maximum purity, restricting admixture to max 1% and foreign matter below 0.5%.

Q: What are the main culinary and industrial uses of these black mustard seeds?

A: These premium black mustard seeds are ideal for traditional tempering (tadka), gourmet pickling, whole or ground spice blending, and high-yield cold-pressed oil extraction (30–38% oil content).

Q: When can I expect delivery after placing a bulk order?

A: With our streamlined domestic distribution network and strong supply ability of 5,000 kg/month, standard orders are dispatched promptly within 2 to 5 business days across all Indian markets.

Q: Where are your mustard seeds sourced and exported from?

A: Our top-quality mustard seeds are sourced directly from India's prime agricultural spice belts, conforming to rigorous export-grade and food safety standards.

Q: What makes your mustard seeds a preferred choice for commercial buyers?

A: Commercial clients and chefs rely on our black mustard seeds for their bold pungency, high natural oil yield, negligible impurities, 99% purity, and certified naturally gluten-free composition.

REQUEST A BULK PRICE QUOTE / ORDER INQUIRY

Partner with **BHARAT FOOD PRODUCTS** for reliable, prompt, and premium spice distribution.
Minimum Order Quantity: **50 Kilograms** | Monthly Supply Capacity: **5,000 Kg / Month**