

CORIANDER POWDER

100% PURE GROUND SEED • EXTRA FINE TEXTURE • PREMIUM FOOD GRADE

QUALITY ASSURANCE

99%+ Purity

✓ 100% Pure Seed

✓ Min 0.3% Essential Oil

✓ 100% Adulteration-Free

✓ Gluten-Free

✓ Allergen-Free

✓ Zero Additives

✓ Export Quality

PRODUCT SPECIFICATIONS

Product Name / Type	Coriander Powder / Spice Seasoning
Ingredients	100% Pure Coriander Seeds
Purity (%) / Moisture (%)	≥ 99% Purity Max 10% Moisture
Essential Oil Content	Minimum 0.3%
Physical Form & Fineness	Extra Fine Powder (Smooth Texture)
Color & Appearance	Light Brown to Yellowish-Brown
Aroma & Flavor	Strong fresh aroma; warm, nutty, citrus undertones
Processing Method	Machine-cleaned, ground from dried seeds
Variety	Single Origin or Blend Available
Grade & Quality	Premium Food Grade (Lab-Tested)
Shelf Life	12 – 18 Months from Manufacture
Storage Instructions	Cool, dry place away from direct sunlight
Packaging Types	Pouches, Jars, Bulk Bags
Available Pack Weights	Customizable (100g, 250g, 500g, 1kg, Bulk)

SUPPLY & QUALITY ASSURANCE

Export Suitability	Fully compliant for international markets
Consumer Safety	Hygienically packed, lab-tested & food safe
Sample Availability	Readily available upon request for evaluation
Bulk Supply	Available for wholesale & large-scale orders
Dispatch & Delivery	Prompt shipment within agreed lead time



Freshly Ground Pure Coriander Powder with Whole Dried Seeds

ABOUT OUR CORIANDER POWDER

Pick yours from our elite range of Coriander Powder, boasting a strong, fresh aroma and a grandiose flavor profile with warm, nutty, and citrus undertones. Crafted from 100% coriander seeds, the powder is machine-cleaned, finely ground, and hygienically packed—suitable for kitchens, restaurants, and food industries alike.

CULINARY APPLICATIONS & VERSATILITY

Multi-Dish Blend & Dissolvability

Ideal for plant-based, vegetarian, and non-vegetarian dishes. Adds robust, aromatic depth to curries, soups, stews, and marinades with a fine texture that dissolves effortlessly.

Spice Mixes & Commercial Kitchens

Functions as a vital foundational component in custom spice blends, rubs, and seasonings, delivering consistent flavor and aroma for chefs and food manufacturers.

KEY ADVANTAGES & VALUE-ADD

- Preserved Essential Volatiles:** Grinding under controlled temperatures retains natural essential oils (min 0.3%) for long-lasting aroma.
- Purity & Dietary Safety:** 100% adulteration-free, gluten-free, allergen-free, and free from artificial colors or preservatives.
- Effortless Procurement:** Pre-order sample evaluations, flexible payment terms, and secure export packaging.