

Ginger (Aale) – Premium Export Quality from India

□ Product Overview

We are a trusted exporter of premium quality Ginger (Aale) from India. Our ginger is known for its strong aroma, high pungency, rich fiber content, and medicinal value. Carefully selected and graded, our produce meets international export standards and is suitable for fresh consumption, processing, and spice industries.

□ Sourcing Details

Our ginger is directly sourced from major ginger-producing regions in India:

Maharashtra (Satara, Sangli, Kolhapur)

Karnataka

Kerala

Meghalaya

These regions are known for fertile soil and ideal climatic conditions, producing high-quality, bold and fiber-rich ginger.

We maintain direct farmer partnerships to ensure consistent supply and premium quality.

□ Available Varieties

We supply the following varieties based on buyer and seasonal availability:

1 □ Fresh Indian Ginger

Bold rhizomes

Strong aroma

High pungency

Suitable for fresh export markets

2 □ Nashik Ginger

Medium fiber content

Good shelf life

Popular in Gulf markets

3 □ Kerala Ginger

High oil content

Strong flavor

Preferred for spice & processing industries

4 □ Organic Ginger (On Demand)

Chemical-free cultivation

Suitable for premium markets

Certification available (as per requirement)

★ Product Speciality

Naturally grown

High gingerol content

Strong medicinal properties

Uniform size grading

Long shelf life

Suitable for fresh, dried & powder processing

□ Size & Grading

Customized grading available:

Small

Medium

Bold (Premium Export Grade)

Well-cleaned and mud-free processing available.

☐ **Quality Assurance**

Proper washing & cleaning

Sorting & grading

Residue management as per export norms

Hygienic handling & packing

Export standard inspection

☐ **Packaging Details**

We provide customized packaging options:

5 kg / 10 kg / 13 kg corrugated cartons

20 kg mesh bags

Plastic crates (as required)

Food-grade poly lining

Private labeling available

☐ **Storage & Shelf Life**

Storage Temperature: 12°C – 14°C

Shelf Life: 30–45 days (fresh ginger under proper storage)

☐ **Export Documentation Support**

Phytosanitary Certificate

Fumigation Certificate

Certificate of Origin

Commercial Invoice & Packing List

☐ **Export Markets**

UAE, Saudi Arabia, Qatar

Malaysia

Europe

USA (as per compliance standards)