

Red Chilli Powder – Premium Export Quality from India

□ Product Overview

We are a trusted exporter of high-quality Red Chilli Powder from India. Our chilli powder is processed from carefully selected dried red chillies, cleaned, stem-removed, and finely ground under hygienic conditions to maintain natural color, pungency, and aroma.

It is widely used in spice blends, food processing, ready-to-eat products, sauces, pickles, and seasoning industries.

□ Sourcing Details

We source our raw chillies from India's major chilli-producing regions:

Andhra Pradesh (Guntur – Asia's largest chilli market)

Telangana

Karnataka

Maharashtra

Madhya Pradesh

Direct sourcing from farmers and mandi networks ensures consistent quality and competitive pricing.

□ Available Varieties (Based on Raw Chilli)

1 □ Guntur Chilli Powder

Bright red color

Medium to high pungency

High demand in export markets

2 □ Byadgi Chilli Powder

Deep red color

Less pungent

Preferred for color value

3 □ Kashmiri Type Chilli Powder

Bright natural red color

Mild pungency

Ideal for food & hotel industry

★ Product Speciality

Natural red color

Strong aroma

High pungency level

No artificial color

Machine cleaned & hygienically processed

Uniform fine mesh

□ Quality Specifications

(Customized as per buyer requirement)

Purity: 99%

Moisture: Max 10%

ASTA Color Value: As required

Pungency (SHU): As per variety

Mesh Size: 80–100 mesh (or as required)

No added color

Lab testing report available on request.

□ Packaging Options

20 kg / 25 kg HDPE bags

Paper bags with inner lining

50 kg bulk bags

Customized retail packaging

Private labeling available

Palletized container shipment

Storage & Shelf Life

Store in cool & dry place

Protect from moisture & sunlight

Shelf Life: 12–18 months

Export Documents

Phytosanitary Certificate

Certificate of Origin

Fumigation Certificate

Spice Board Compliance

Commercial Invoice & Packing List

Major Export Markets

UAE

Saudi Arabia

Bangladesh

Malaysia

USA

Europe