

1. Product Details

- **Product:** Coriander Powder (Ground Coriander)
- **Origin:** India
- **Botanical Name:** *Coriandrum sativum*
- **Form:** Fine powder made from dried coriander seeds
- **Color:** Light brown to yellowish-brown



2. Physical Specifications

Parameter	Specification/Range
Appearance	Fine, smooth, and uniform powder
Color	Light brown to yellowish-brown
Particle Size	80-100 mesh (customizable)
Moisture Content	8% to 12% max
Flavor/Aroma	Warm, earthy, citrus-like with a mild sweetness
Ash Content	6% to 8% max
Acid Insoluble Ash	1% max
Foreign Matter	0.5% max
Volatile Oil Content	0.5% to 1.0%

3. Chemical Specifications

Parameter	Specification
Moisture Content	8% to 12% max
Total Ash	6% to 8% max
Acid Insoluble Ash	1% max
Volatile Oil Content	0.5% to 1.0%
Fat Content	10% to 15%
Pesticide Residue	As per international standards
Microbial Load	As per food safety standards

4. Grades of Coriander Powder

Grade	Description
Premium Grade	Fine texture, rich flavor, uniform color
Regular Grade	Slightly coarser texture, minor discoloration
Industrial Grade	Coarser grind, used in bulk food processing

5. Packing and Shipping Details

- **Packing:**
 - PP Bags, Paper Bags, or Cartons
 - Standard Sizes: **10kg, 25kg, 50kg**, or customized packing
- **Load Capacity:**
 - **20 FT Container:** 10-12 Metric Tons (MT)
 - **40 FT Container:** 20-22 Metric Tons (MT)
- **Shelf Life:** Up to **1-2 years** when stored in a cool, dry place, away from moisture, light, and heat.

6. Key Features

- Made from **high-quality coriander seeds** that are cleaned, dried, and finely ground.
- **Rich, citrusy** flavor and **aromatic** profile.
- Free from **additives, artificial colors, and preservatives.**
- Consistent **color, texture, and flavor.**

