



## About Us

Welcome to Chandeeep Global Exports, your trusted partner in the global agro-products market. As a premier agro-products export company, we specialize in delivering premium-quality agricultural commodities to clients worldwide. From farm to table, our commitment to excellence is evident in every product we export.



**EXPORTING TO  
USA, UK,  
AUSTRALIA,  
CANADA &  
MANY MORE**

**Over 5  
Years Of  
Experience**

## **SPICES**

### **whole Chilli**

Dried and ground whole chilli are the source of this colourful flavour, red chilli. It has the capacity to improve the flavour profile of nourishment by giving the perfect adjust of profundity and warmth. Capsaicin, a chemical that includes spiciness and moves forward the complete tangible involvement, gives it its special flavour and as well as colours.



## RED CHILLY

Dried and ground red chilli peppers are the source of this colourful flavour, red chilli powder. It has the capacity to improve the flavour profile of nourishment by giving the perfect adjust of profundity and warmth. Capsaicin, a chemical that includes spiciness and moves forward the complete tangible involvement, gives it its special flavour and as well as colours.



## Coriander Powder

Powdered coriander powder, made from powdered coriander seeds, may be a culinary pearl whose interesting, fiery, and to some degree sweet flavour lifts suppers. This zest includes a warm, gritty flavour to both savoury and sweet dishes, making it an adaptable expansion to numerous diverse sorts of cooking.



## Turmeric Finger

The disgrace of the turmeric finger blossom is the source of the valuable zest known as saffron, which is prized for its special flavour, distinctive colour, and fragrant request. turmeric finger , gritty smells and an indication of extravagant sweetness donate nourishment to a particular flavour whereas moreover lifting the in general



## TURMERIC POWDER

The *Curcuma longa* plant yields turmeric, a golden-hued flavour prized for its distinctive colour and hearty flavour. Turmeric has numerous uses in cooking, but it moreover has wellbeing preferences and includes an interesting warmth to nourishment. Its unobtrusive tones of pepper and severity allow savoury dinners a wealthy, fragrant undercurrent.



## Jaggery

Characteristic sweetener jaggery is made from concentrated sugarcane juice that hasn't had the molasses and precious stones isolated. It has a few wellbeing preferences and is tall in vitamins and minerals like press, magnesium, and potassium. Without causing the quick blood sugar surges connected to handled sugars, this foul sweetener progresses insusceptibility, encourages absorption, and gives you a vitality boost.

## Green Cardamom

The seeds of the *Elettaria cardamomum* plant are utilised to form the fragrant and versatile zest known as green cardamom. It could be a common fixing in culinary applications, giving both savoury and sweet nourishments a particular, warming flavour. This zest could be a backbone in numerous diverse cuisines over the world since of its wealthy scent, which combines components of citrus, mint, and herbs.



## Ginger

The Zingiber plant yields ginger, a broadly utilised, versatile flavour with a particularly fiery flavour. In expansion to its culinary esteem, ginger is lauded for its numerous wellbeing preferences. It is well known for its anti-inflammatory qualities, capacity to decrease queasiness, and help with assimilation. This flexible root includes flavour and supplements to nourishment, making it a pillar in numerous culinary conventions.



## Garlic

Allium sativum plant yields the delicious and fragrant bulb known as garlic, which is utilised in cooking and pharmaceuticals. In addition to giving nourishment a special flavor, garlic has other wellbeing preferences. It is lauded for its capacity to lower blood weight, reinforce the safe framework, and have anti-inflammatory properties.



## Curry leaves

Curry leaves are the fragrant leaves that are basic to South Asian cooking and are determined from the *Murraya koenigii* plant. These clears out, which are well known for their one of a kind flavour, allow a fiery and somewhat nutty flavour to an assortment of formulas. Curry clears out are utilised in cooking, but they moreover have other wellbeing points of interest. They are thought to contain antioxidant qualities, bolster sound assimilation, and conceivably indeed diminish irritation.



## Cumin Seeds

The *Cuminum cyminum* plant makes the flexible flavour known for its gritty and toasty flavor cumin seeds. These seeds, which are broadly utilised in numerous diverse cuisines around the world, give nourishment a special flavour that hoists the entire eating encounter. In expansion to including taste to nourishment, cumin seeds have a number of wellbeing focal points. They have a notoriety for making strides in lung wellbeing, encouraging absorption, and providing cancer prevention agents that upgrade common prosperity.



## Black Pepper

Dried berries from the *Piper nigrum* plant are utilised to create the well known zest black pepper. Black pepper is well-known for its strong flavour, has long been utilised in cooking. In expansion to improving nourishment flavour, it includes a number of health advantages. Black pepper's key fixing, piperine, has antioxidant qualities that will help within the body's battle against free radicals. Moreover, it encourages absorption by actuating the discharge of stomach related proteins.

## Cinnamon

The well known flavour cinnamon is made from the bark of trees of the *Cinnamomum* family. It's well known within the kitchen for its versatile flavour and warm, sweet fragrance. In expansion to its scrumptious flavour, cinnamon has other wellbeing points of interest. Cinnamaldehyde, one of its primary ingredients, has anti-inflammatory and antioxidant qualities that will make strides in general health. Investigate indicates that cinnamon may offer assistance to progress heart wellbeing and control blood sugar levels.



## Mustard seeds

The mustard plant produces the little, circular mustard seeds, which are prized for their special flavour and flexibility within the kitchen. They are available in a few colours, the foremost well known being yellow and brown. Mustard seeds are not fair awesome for zing in food—they have several health advantages. They are wealthy in minerals like magnesium, which is vital for strong bones, and selenium, which has capacities as an antioxidant. Furthermore, chemicals found in mustard seeds may have antibacterial and anti-inflammatory impacts.



## RICE



### Brown Rice

Brown rice is counted as a nutritious alternative since it may be an entirety grain that still has its bran and germ. Rich in imperative supplements such as fibre, vitamins, and minerals, brown rice makes a difference to preserve stomach related wellbeing and discharges vitality slowly. Its characteristic deliciousness advances heart wellbeing and makes a difference to keep blood sugar levels relentless.

### Basmati Rice

Long-grain, fragrant basmati rice is prized for both its flavour and its cushy cooking surface. This rice has numerous focal points in expansion to giving your dinners an exquisite fragrance. Basmati rice is tall in carbs and an extraordinary source of vitality. It may be a heart-healthy choice since it is moo in fat and cholesterol.

Choosing us ensures realness and quality when it comes to basmati rice.



## Jasmine Rice

Long-grain, fragrant jasmine rice is prized for both its appealing fragrance and its cooked, delicate, somewhat sticky surface. In addition to its tasty flavour and smell, jasmine rice has wellbeing preferences. It has a part of carbs, which give you an immediate and long-lasting vitality boost. It's moreover moo in fat and normally gluten-free.

Selecting us for your jasmine rice requires ensures that you simply will get a genuine and premium item. You will involve the true smell and consistency for which Jasmine rice is eminent.



## Mogra Rice

Mogra rice may be a particular and fragrant cultivar famous for its delicate surface and inconspicuous fragrance. This sort of rice offers more than fair food; it's too a source of deliciousness and wellbeing preferences. Since of its tall carbohydrate substance, mogra rice gives you a prompt and persistent vitality boost. For those who esteem the nuances of flavour and fragrance, it may be a favourite since of its actually fragrant aroma, which lifts the eating encounter.

## Bamboo Rice

The seeds of bamboo plants are utilised to create the bizarre and nutrient-dense grain known as bamboo rice. It comes from the blooming of a few bamboo species instead of the bamboo shoots themselves. Bamboo rice could be a tasty complement to an assortment of formulas since of its interesting jade green tone and somewhat sweet flavour.

Selecting us for your bamboo rice prerequisites ensures validity and quality.



## Wild Rice

A unmistakable and wholesome grain, wild rice is accumulated from oceanic grasses that are indigenous to North America and a few regions of Asia. It has a profound dark tone, a chewy surface, and a particular nutty flavour, not at all like normal rice sorts. Wealthy in imperative components such as cancer prevention agents, fibre, and other minerals, wild rice provides a number of wellbeing preferences.



## Black Rice

Asian black rice, in some cases known as taboo rice, could be a particular and nutrient-rich variation. This entire grain rice, which is recognized by its striking profound dark or purple colour, has numerous well being advantages. Beyond its eye-catching sea, black rice could be a veritable powerhouse of vitamins, minerals, and cancer prevention agents, particularly anthocyanins, which donate the grain its dull colour and may have anti-inflammatory and heart wellbeing impacts.

**We offer a large range of organic Rice to meet all your cooking needs. Choose from a curated range of organic food products. Shop your organic groceries online. Get in Touch Today.**

# PULSES

## Red lentils

Ruddy lentils, moreover known as Masoor dal, are an exceedingly nutritious vegetable that's broadly expended around the world. These little, quick-cooking lentils have an excellent reddish-orange tint when dried and are pressed with basic supplements. One of the most noteworthy benefits of expending red lentils is their high protein substance, making them a great expansion to veggie lover and vegetarian diets. They are also wealthy in fibre, which advances stomach related wellbeing and helps in weight administration.



## Adzuki Beans

Adzuki beans, moreover known as ruddy mung beans, are little, red-brown vegetables that started in East Asia. These nutrient-packed beans offer a wide run of wellbeing benefits and have gotten to be a prevalent fix in different cuisines.

Much obliged to their high plant-based protein substance, adzuki beans are a perfect choice for veggie lovers and veggie lovers. With moo levels of fat and tall fibre, they advance stomach related wellbeing and give a feeling of satiety which can help with weight administration.

## Split Green Beans

Part green beans are a part and hulled assortment of green gram, now and then alluded to as moong dal or mung beans. These minor, green vegetables are well known for their dietary esteem and are as often as possible utilised in an assortment of culinary arrangements.

Green beans are a basic portion of vegan and vegetarian diets since they are an extraordinary source of plant-based protein.



## Kidney Beans

*Phaseolus vulgaris*, or kidney beans as they are officially called, are a sort of bean that's tall in supplements and bears likeness to kidneys. These multicoloured beans, which are a pillar in numerous worldwide cuisines, are accessible in ruddy, white, and black varieties. Kidney beans have a wide range of wellbeing points of interest. They are an awesome complement to veggie lover and vegetarian diets since they are an extraordinary source of plant-based protein. Kidney beans, being tall in fibre, help in keeping up a solid weight.



## Soya Beans

*Glycine max*, the specialised title for soyabeans, may be a multipurpose vegetable that provides a large number of wholesome points of interest. These beans are a staple in numerous nourishment items and are well-known for their tall protein substance. Soya beans are an awesome complement to an adjusted count of calories since of their tall nutritious substance. They are particularly significant for veggie lovers and vegetarians since they are an incredible source of total protein and contain all of the fundamental amino acids.

## Mung Dal

Green gram, or mung dal, may be an assortment of lentils that's broadly utilised in numerous distinctive cuisines, especially in Asian nations. These small green beans are a prevalent choice for a nutritious meal since they are top notch and full of nutrients. There are a few wholesome advantages of moong dal. First of all, it may be an imperative component for veggie lovers and veggie lovers because it could be an incredible source of plant-based protein. Moreover, in dietary fibre, mung dal makes.



## Dry Peas

Part peas, another name for dry peas, are a kind of legume that are well-known for its dietary preferences. These tiny, spherical seeds are regularly utilised in an assortment of cuisines and are gotten from the unit of the pea plant. Dry peas are a nutrient-dense nourishment that has a few wellbeing benefits.



## Black Gram

The vegetable known as black gram, or urad dal, may be a well known fix in numerous diverse cuisines since of its flavor and numerous wellbeing points of interest. These little, dark seeds are a dietary powerhouse that makes strides in common wellbeing. Black grams are an incredible complement to veggie lover and vegetarian diets since they are a great source of plant-based protein. It too contains a tall dietary fibre substance, which underpins intestine wellbeing and makes a difference with absorption.



## Black Chickpeas

Kala chana, another title for Black chickpeas, are a sort of vegetable prized for their one of a kind flavour and numerous wellbeing focal points. These minor, dull brown seeds are a kind of chickpea that are profoundly esteemed for their flexibility in numerous distinctive culinary conventions. Black chickpeas are an awesome source of plant-based protein and an incredible complement to veggie lover and vegetarian diets. They moreover incorporate a part of dietary fibre, .





## Animal feed

Animal feed is the term for food provided to livestock, typically livestock such as cows, pigs, chickens and goats, to maintain and support their health and growth. This can include a variety of ingredients, such as grain, hay, silage and supplements. Milk is used to make dairy products like cheese, curd and butter. All types of livestock including livestock, poultry and domesticated animals can be fed a variety of animal feed.

## Yellow & White Maize

White corn contains white or cream kernels, and yellow corn kernels can be pale yellow to dark yellow. Nutritional value: Yellow corn contains slightly more nutritional value than white corn because the pigment that makes corn yellow, beta carotene, turns into vitamin A when digested.



## HONEY & GHEE

### AJWAIN HONE

When it comes to choosing nectar, the source matters. Our nectar stands out as a premium alternative, guaranteeing virtue and realness. We take pride in moral and economical beekeeping homes, conveying an item that holds the common goodness of nectar. By choosing our nectar, you're not fair revelling in a delightful sweetener, but you're too picking for a wholesome,



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