

Coriander Powder – Product Specification

1. Product Details:

- **Product Name:** Coriander Powder
- **HS Code:** 09092200
- **Origin:** India



2. Physical Specifications:

Parameter	Specification
Form	Fine, free-flowing powder
Color	Light greenish-brown to yellowish-brown
Purity	Min 99%
Mesh	40 – 80 Mesh (Customizable)
Aroma/Taste	Characteristic coriander aroma
Extraneous Matter	Max 0.5%
Foreign Matter	Max 0.5%

3. Chemical Analysis:

Parameter	Standard Range
Moisture	Max 10%
Ash Content	≤9%
Acid Insoluble Ash	≤1.5%
Heavy Metals	Within permissible export limits
Pesticide Residues	As per Standards
Ethylene oxide	Not Permitted / ≤ 0.1 mg/kg

4. Packing and Shipping Details:

- **Packing:**
 - PP Bags, HDPE Bags, Paper Bags or customized packaging
 - Sizes: 10kg/25kg/50kg bags
- **Load Capacity:**
 - 20 FT Container: 10-12 MT
 - 40 FT Container: 20-22 MT
- **Shelf Life:** Up to 12 – 18 months if stored properly.



Dhanam Exim

Address – 18/555, New Industrial Estate, Ichalkaranji – 416115,
Maharashtra, India
Contact – +91 76204 45606
Email – info@dhanamexim.com
Website – www.dhanamexim.com
IEC – DMWPK9363M

5. Key Features:

- **100% Natural & Pure:** Prepared from premium-quality coriander seeds, finely ground to preserve natural aroma, flavour, and essential oils.
- **Ayurvedic & Herbal Applications:** Commonly used in digestive and detox formulations in traditional medicine.
- **Culinary Versatility:** Widely used in curries, gravies, spice blends, soups, marinades, chutneys, and traditional dishes.
- **Industrial Applications:** Ideal for seasoning mixes, ready-to-eat foods, snacks, sauces, and spice formulations.
- **Export Grade:** Meets international standards (FSSAI, ISO, ASTA, EU) for purity, moisture, and microbiological safety.

