



Vyaapya
INDIA

From Farms to Offices. Essentials Delivered.

Vyaapya INDIA

From Farms to Offices. Essentials Delivered.

Company Overview

Vyaanya INDIA is an agribusiness startup based in Kolkata, West Bengal, with a mission to transform the agricultural landscape of India by improving market access for farmers and enhancing supply chain efficiencies. Our primary focus is on providing linkage support to farmer collectives and producer companies, facilitating trade between them and large-scale buyers, including manufacturers, importers, with future plans to build a digital platform for further market access and operational efficiency.

Idli Rice



- Idli rice is a short-grain, parboiled rice used to make steamed, fermented rice cakes called idlis.

Sona Mansoori Rice



Sona mansoori is a lightweight and aromatic medium-grain rice, which is the result of a cross combination of the sona and masuri rice varieties. It is grown largely in the Indian states of Andhra Pradesh, Telangana, Karnataka and Tamil Nadu, and is used primarily in South Indian cuisine.

Helenium virginicum

Kolam Rice



Kolam rice is a medium-grain, soft-textured, and mildly aromatic variety widely grown in Maharashtra, India. It is known for cooking quickly with minimal water, resulting in fluffy, non-sticky grains, making it ideal for everyday meals like dal-chawal, khichdi, lemon rice, and tiffins. Affordable and lighter than Basmati, Kolam rice is a popular choice in Indian households for its balance of taste, texture, and value.

Helenium virginicum

Jeera Kasala Rice



Jeera Kasala rice is a short-grain, aromatic variety known for its rich flavor and traditional taste, especially popular in Maharashtra and nearby regions. It cooks soft and slightly sticky, making it perfect for local dishes like masale bhaat, pulav, and festive meals. Its natural fragrance and quick cooking make it a preferred choice for everyday use.

Helenium virginicum

Onion(Nashik)



Nashik onions are renowned for their pungent flavor, longer shelf life, and firm, reddish-purple bulbs. Grown in the fertile soil of Nashik, Maharashtra—India's largest onion-producing region—they are a staple in Indian kitchens and widely used in curries, salads, and pickles. Their consistent size and strong taste make them ideal for both household and commercial use.

Helenium virginicum

Mango

Mango, known as the "King of Fruits," is a juicy, fragrant tropical fruit widely loved for its sweet and tangy flavor. India is the largest producer, with popular varieties like Alphonso, Kesar, and Himsagar.

Rich in vitamins A and C, mangoes are enjoyed fresh, in juices, desserts, pickles, and smoothies, especially during the summer season.



Chickpeas



Chickpeas, also known as chana or garbanzo beans, are nutrient-rich legumes widely used in Indian and Mediterranean cuisines. They are a great source of protein, fiber, and essential minerals, making them ideal for both vegetarian and vegan diets. Commonly used in dishes like chole, salads, soups, and snacks, chickpeas offer a hearty texture and nutty flavor.

Helenium virginicum

Mustard Seeds



Mustard seeds are small, round seeds commonly used in Indian cooking for tempering and flavoring dishes. Available in black, brown, and yellow varieties, they release a rich, nutty aroma when heated in oil. Packed with antioxidants and essential minerals.

Helenium virginicum

Jowar



Jowar, also known as sorghum, is a highly nutritious whole grain widely grown and consumed in India. Rich in fiber, protein, and essential minerals like iron and phosphorus, it is gluten-free and supports digestive and heart health. Commonly used to make rotis, porridges, and snacks, jowar is a staple in many regional Indian diets, especially in Maharashtra and Karnataka.

Turmeric



Turmeric is a vibrant yellow spice derived from the root of the *Curcuma longa* plant, widely used in Indian cooking and traditional medicine. Known for its earthy flavor and warm aroma, it's a key ingredient in curries, rice dishes, and pickles. Rich in curcumin, turmeric has powerful anti-inflammatory and antioxidant properties, making it valued for both culinary and health benefits.

Helenium virginicum

Cumin (Whole)



Cumin (whole) is a popular spice made from the dried seeds of the *Cuminum cyminum* plant, known for its warm, earthy aroma and slightly bitter, nutty flavor. Widely used in Indian, Middle Eastern, and Mexican cuisines, whole cumin seeds are often roasted or tempered in oil to release their full flavor. Besides enhancing taste, cumin is also valued for its digestive and antioxidant properties.

Helenium virginicum

Cumin Powder



Cumin powder is made by grinding dried cumin seeds and is known for its warm, earthy flavor and rich aroma. Commonly used in Indian, Middle Eastern, and Mexican cuisines, it adds depth to curries, vegetables, soups, and spice blends. In addition to enhancing taste, cumin powder is also valued for its digestive and anti-inflammatory benefits.

Helenium virginicum

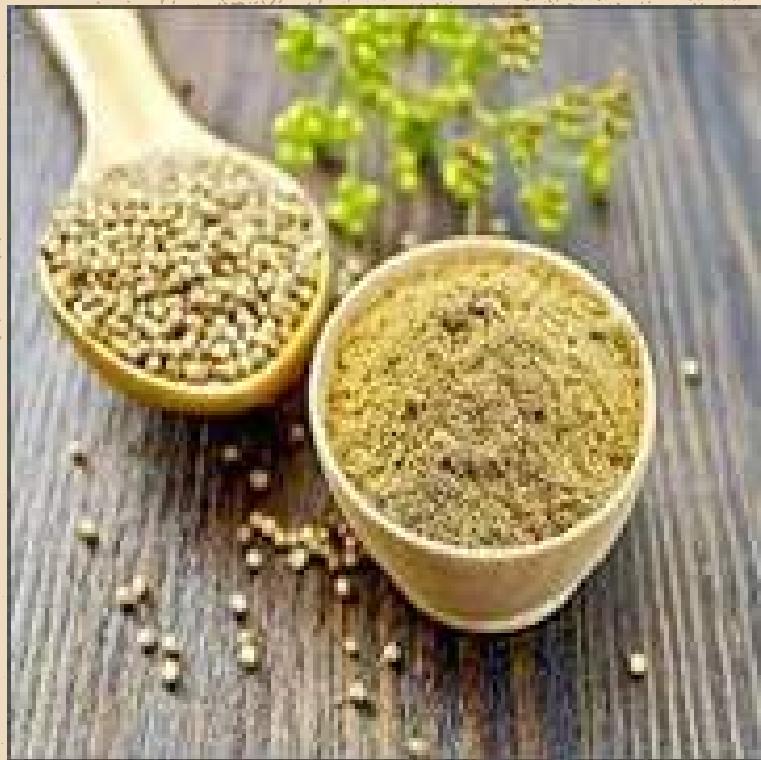
Coriander (Whole)



Coriander (whole) consists of dried seeds from the coriander plant, offering a warm, citrusy, and slightly sweet flavor. Commonly used in Indian, Asian, and Mediterranean cuisines, the seeds are often dry-roasted or ground to enhance their aroma and taste. Besides culinary use, coriander seeds are known for their digestive and anti-inflammatory properties, making them a staple in spice racks.

Helenium virginicum

Coriander Powder



Coriander powder is made by grinding dried coriander seeds and is known for its mild, citrusy flavor with a hint of sweetness. It is a key spice in Indian cooking, used in curries, dals, vegetable dishes, and spice blends to enhance aroma and taste. Along with its culinary use, coriander powder aids digestion and is rich in antioxidants.

Helenium virginicum

Chilli



Chilli is a widely used spice known for its heat and pungent flavor, adding boldness to a variety of dishes. Available in fresh, dried, or powdered forms, chillies come in different varieties and heat levels, commonly used in Indian, Asian, and Latin cuisines. Besides enhancing taste, chillies are rich in vitamin C and capsaicin, which offers metabolism-boosting and anti-inflammatory benefits.

Green Cardamom (Exported)



- Green cardamom, often referred to as the "Queen of Spices," is a highly aromatic and flavorful spice widely used in Indian sweets, teas, and curries. Export-quality green cardamom is prized for its vibrant green pods, intense fragrance, and strong flavor. Beyond its culinary use, it offers digestive, antioxidant, and breath-freshening benefits, making it a premium ingredient in both food and wellness products.

Green Cardamom (Domestic)



- Green cardamom (domestic) is a flavorful and aromatic spice commonly used in Indian households for cooking and traditional remedies. It has a sweet, slightly spicy taste and is widely added to teas, desserts, curries, and rice dishes. Though smaller and less intense than export-grade varieties, domestic green cardamom still offers excellent flavor and digestive benefits, making it a staple in everyday Indian kitchens.

Fennel Seeds



Fennel seeds are aromatic, sweet-tasting seeds widely used in Indian cooking and as a mouth freshener. With a distinct licorice-like flavor, they are often added to spice blends, curries, pickles, and teas. Rich in fiber and antioxidants, fennel seeds aid digestion, reduce bloating, and freshen breath, making them both a culinary and medicinal staple.

Foxnut



Foxnuts, also known as makhana or lotus seeds, are nutrient-rich, puffed seeds commonly used as a healthy snack in Indian households. Light, crunchy, and low in calories, they are often roasted with spices or used in curries and desserts. Packed with protein, fiber, and antioxidants, foxnuts support digestion, heart health, and are a popular choice for fasting and fitness diets.

Peanut



Peanuts, also known as groundnuts, are protein-rich legumes widely consumed as snacks, cooking ingredients, and oil sources. With a crunchy texture and nutty flavor, they are used in various forms—roasted, boiled, fried, or ground into peanut butter. Rich in healthy fats, vitamins, and antioxidants, peanuts support heart health and provide long-lasting energy, making them a nutritious and affordable food staple.

Cashew (Whole)



Whole cashews are creamy, crescent-shaped nuts known for their rich taste and buttery texture. Commonly used in Indian sweets, gravies, snacks, and baking, they add a luxurious touch to both savory and sweet dishes. Packed with healthy fats, protein, vitamins, and minerals like magnesium and zinc, cashews support heart health, brain function, and immunity, making them a nutritious and indulgent choice.

Helenium virginicum

Cashew (Broken)



- Broken cashews are pieces of whole cashew nuts that offer the same rich taste and creamy texture at a more affordable price. Commonly used in cooking, baking, sweets, and garnishing, they blend well into gravies, halwas, and snacks. Packed with healthy fats, protein, and essential minerals, broken cashews are both economical and nutritious, making them ideal for everyday use.

Bayleaf (Tejpatta)



Bayleaf, also known as Tejpatta in India, is a fragrant leaf commonly used to add a subtle earthy aroma and flavor to Indian curries, biryanis, and stews. It is typically added whole during cooking and removed before serving. In addition to its culinary use, bayleaf is known for its digestive, anti-inflammatory, and antioxidant properties, making it a valued spice in traditional Indian kitchens.

LAKADONG TURMERIC



Image credit: istockphoto.com/AnnaPustynnikova

Lakadong turmeric is a rare and premium variety grown in the hills of Lakadong village in Meghalaya, India. Renowned for its exceptionally high curcumin content (over 7%), it boasts a deep golden color, strong aroma, and intense flavor. Unlike regular turmeric, Lakadong is organically cultivated and sun-dried, making it highly sought after for its potent medicinal, anti-inflammatory, and antioxidant properties. It's a prized ingredient in health drinks, curries, and wellness products worldwide.

NAGA KING CHILLI (Ghost Pepper)



Naga King Chilli, also known as Bhut Jolokia or Ghost Pepper, is one of the hottest chillies in the world, originating from the northeastern state of Nagaland, India. With a fiery heat that can reach over 1 million Scoville Heat Units (SHU), it is used sparingly to add intense spice to chutneys, pickles, and traditional Naga dishes. Despite its extreme spiciness, it carries a unique smoky flavor and is valued for its antibacterial, pain-relieving, and metabolism-boosting properties, making it a legendary ingredient in both culinary and medicinal uses.

GINGER

NADIA AND ING MAKHIR VARIETIES



Ginger, particularly the Nadia and Ing Makhir varieties, is prized for its bold flavor and medicinal richness. Nadia ginger, widely cultivated in Odisha, is known for its plump rhizomes, high yield, and strong, pungent taste—ideal for cooking and processing. In contrast, Ing Makhir, a rare variety from Meghalaya, stands out for its intense aroma, fibrous texture, and exceptional medicinal properties, often used in traditional remedies. Together, these varieties showcase the diverse potency of Indian ginger, blending culinary versatility with powerful health benefits.

BLACK PEPPER



Black pepper, often called the "King of Spices," is a bold, aromatic spice made from dried unripe berries of the *Piper nigrum* plant. Grown primarily in the Western Ghats of India, it offers a sharp, woody flavor with a hint of heat that enhances both savory and sweet dishes. Beyond its culinary appeal, black pepper is rich in piperine—an active compound known to boost nutrient absorption, aid digestion, and possess anti-inflammatory properties—making it a staple in both global kitchens and traditional medicine.

LARGE CARDAMON



Large cardamom, also known as black cardamom or "Badi Elaichi," is a bold, smoky spice native to the Eastern Himalayas, especially Sikkim and parts of Northeast India. Unlike green cardamom, it has a robust, earthy flavor with hints of camphor and resin, making it ideal for slow-cooked dishes like biryanis, stews, and meat curries. Its deep aroma comes from traditional drying over open flames, and it's valued not only for its culinary depth but also for its digestive, antimicrobial, and respiratory health benefits in Ayurvedic medicine.

BAY LEAF (Tejpata)



Bay leaf, locally known as Tejpata, is a fragrant leaf derived from the Indian *Cinnamomum tamala* tree, distinct from the Mediterranean variety. Native to the Himalayan region, Tejpata has a subtly sweet, spicy aroma with notes of cinnamon and clove, making it a key ingredient in Indian biryanis, dals, and spice blends. Beyond its culinary use, Tejpata is valued in Ayurveda for aiding digestion, reducing inflammation, and improving respiratory health, making it a spice that blends both flavor and traditional wellness.

STAR ANISE



Star anise is a star-shaped spice known for its bold, sweet-licorice flavor and striking appearance, harvested from the fruit of the *Illicium verum* tree native to Southeast Asia. Widely used in Indian masalas, Chinese five-spice, and slow-cooked dishes, it imparts a warm, aromatic depth to both savory and sweet recipes. Beyond its culinary charm, star anise is rich in shikimic acid—an active compound used in antiviral medicines—and is revered in traditional medicine for its digestive, antifungal, and immune-boosting properties.

SICHUAN PEPPER



Sichuan pepper, known for its tongue-tingling, numbing sensation, is a spice unlike any other. Despite its name, it is not a true pepper but the dried husk of the prickly ash tree, commonly used in Chinese and Northeast Indian cuisines. With its citrusy aroma and spicy zing, it enhances both savory and fusion dishes. Rich in antioxidants and known to aid digestion, it plays a vital role in traditional herbal remedies and adds a bold, electrifying dimension to culinary creations.

BLACK TURMERIC



Black turmeric, or Kali Haldi, is a rare and potent variety of turmeric with deep bluish-black rhizomes and an intense earthy aroma. Grown primarily in Northeast India and Central India, it is revered in Ayurveda for its powerful anti-inflammatory, anti-cancer, and pain-relieving properties. Unlike yellow turmeric, it is used more for medicinal and ritual purposes than cooking, making it a treasured root in natural healing and traditional spiritual practices.

BLACK GINGER



Black ginger, also known as *Kaempferia parviflora*, is a powerful rhizome native to Southeast Asia, recognized for its dark interior and robust medicinal qualities. Often referred to as Thai ginseng, it is used to boost energy, improve circulation, and enhance stamina and libido. Though not commonly used in everyday cooking, it is gaining popularity in herbal supplements and health drinks for its antioxidant and anti-inflammatory effects, making it a rising star in natural wellness.

CINNAMON



Cinnamon is a warm, sweet spice derived from the inner bark of the *Cinnamomum* tree, with both culinary charm and medicinal heritage. Indian cinnamon, especially from Kerala, offers a softer texture and delicate aroma compared to its stronger, cassia counterpart. Used in desserts, curries, and spiced teas, it brings comfort and depth to recipes. Rich in cinnamaldehyde, it also helps regulate blood sugar and supports heart health, blending indulgence with wellness.

LONG PEPPER (PIPALI)



Long pepper, or Pippali, is an ancient spice native to India, known for its slender, spike-like shape and intense, complex heat. It has a sharp, slightly sweet flavor that's warmer than black pepper and is traditionally used in Ayurvedic medicine to treat respiratory issues, improve digestion, and rejuvenate the body. A key ingredient in the classical Ayurvedic formula "Trikatu," long pepper is both a culinary rarity and a treasured healing spice.

STONE FLOWER



Stone flower, locally known as Dagad Phool or Kalpasi, is a unique lichen used as a spice in Indian cuisine, especially in Chettinad and Maharashtrian dishes. With its earthy, smoky aroma and subtle flavor, it adds depth to curries, meat dishes, and spice blends like goda masala. Though it doesn't have a strong taste on its own, its ability to enhance the richness of other spices makes it a hidden gem in Indian kitchens and traditional herbal preparations.

BLACK RICE



Black rice, also known as forbidden rice, is a nutrient-rich whole grain known for its deep purple-black color and slightly nutty flavor. Packed with antioxidants, especially anthocyanins, it offers numerous health benefits including improved heart health and better digestion. Often used in salads, desserts, and rice bowls, black rice is both visually striking and a healthy alternative to white rice.

RED RICE



Red rice is a nutritious whole grain known for its reddish-brown color, chewy texture, and earthy flavor.

Rich in fiber, antioxidants, and essential minerals like iron and zinc, it supports heart health, digestion, and sustained energy. Commonly used in South Indian and Southeast Asian cuisines, red rice is a healthy alternative to white rice in daily meals, salads, and traditional dishes.

Disclaimer

All prices listed are approximate and indicative wholesale rates as of the latest update. Final prices may vary depending on product quality, order quantity, market fluctuations, and supplier terms. A 5% GST and applicable transportation charges will be added to the final invoice. Please confirm current rates before placing an order.

**Thank you
please visit again**



Helenium virginicum