**WORK BE DONE**

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**SPECIALIZED PRODUCTS**

BYADGI 5531 DRY RED CHIILI & POWDER :

Byadagi chilli is one of the chllies which has full demand through-out the world. This is predominantly grown in Byadagi in Karnataka State & Guntur, Kurnool districts of Andhra Pradesh in India. Widely known as Byadagi Chilli, this is having sub-varieties Byadagi 5531, Byadagi 668, Kaddi Byadagi, Dabbi Byadagi.

Byadagi Chilli is physically longer in size, brighter red in colour,full of wrinkles and medium spicy. It is widely used in Multi-cuisine Restaurants,Hotels and Nail polish industry by extracting color from Byadagi Chilli.

**Finishing Process:** Sun dried Red Chilli

**Characteristics**- Bright Red Color, Thin Skin & less hot,less or medium wrinkled.

**Packing Type :-**Jute, PP bag.

**Packing Size :**- 100gm,500gm,1kg,5kg,10kg,25kg

**Specifications :-**

**Color Value:** 140-150

**Pungency:** 40,000 – 50,000

**Byadagi Types** : Dry Red Chilli with Stem, Dry Red Chilli Stemless,Crushed Dry Chilli Flakes,Dry Red Chilli powder.

**KASHMIRI DRY RED CHILLI & POWDER :**

Fine ground red chillies of the finest quality distinguished by their brilliant red color and mild pungency.

Chilli is a heating spice and comes in a wide variety of shapes, sizes, colors and degrees of pungency.

Chilli is America’s most important contribution to the world of spices, though today it is one of India’s major export attractions.

Indian Chilli is grown in Andhra Pradesh, Maharashtra,Karnataka, Madhya Pradesh, Tamil Nadu and other states.

**Product Details:-**

**Finishing Process:** Sun dried Red Chilli

**Characteristics-** Dark Red Color, Thin Skin & less hot,more wrinkles.

**Packing Type-**Jute, PP bag.

**Packing Size :** 100gm,500gm,1kg,5kg,10kg,25kg

**Specifications :-**

**Color Value :** 170-180

**Pungency :** 13,000-15,000

**Kashmiri Red Chilli Types** : Dry red Chilli with stem, DryRed chilli with stemless, Crushed Dry chilli Flakes, Dry Red chilli powder.

**GUNTUR 334(S10) RED DRY CHILLI & POWDER:**

Guntur 334 dry red chilli has rich red color and hot flavor. This is predominantly grown in Guntur of Andhra Pradesh in India. The fertile soil and Guntur Mirchi market nearby led to popularity of this variety worldwide. This is one of the popular variety for International buyers. The skin is thick in nature and red in color, when crushed it will be thick, red and hot. It is also rich in Vitamin C and protein too.

**Product Details:-**

**Finishing Process:** Sun dried Red Chilli Appearance

**Characteristics-** Bright Red Color, Thin Skin & less hot.

**Packing Type :** Jute, PP bag.

**packing Size :** 100gm,500gm,1kg,5kg,10kg,25kG

**Specifications :-**

**Color Value :** 80-90

**Pungency :** 25,000-30,000

**Guntur Red Chilli Types :** Dry red Chilli with stem, Dry Red chilli with stemless, Crushed Dry chilli Flakes, Dry Red chilli powder.

RAJAPURI SALEM TURMERIC POWDER :

Rajapuri Salem Turmeric Powder is considered to be the most premium quality which is available in India. It is largely grown in Maharashtra state of India especially in and around Sangli area. On grinding cleaned, graded and polished Rajapuri Salem turmeric ginger we get a saffron yellow shaded and a strong flavored turmeric powder which is a characteristic of this quality. Its color and flavor makes it stand apart form all the other available qualities in India. **It is the most preferred quality by all premium spices brands in India.**

·Rajapuri Salem Turmeric Powder is a balanced combination of pure quality,perfect aroma and the right color that enriches any Indian dish.

·Rajapuri Salem Turmeric Powder Masala have the best aroma and rich in taste.

Rajapuri Salem Turmeric Powder Masala is a Kitchen Essential.

Rajapuri Salem Turmeric Powder Masala is a quality product packed with minimum human interference.

**PRODUCTS DETAILS:**

Shelf Life 1 year

Color Yellow

Ash 9.5 % Max

Moisture 10%

RAJASTHAN GREEN CORIANDER POWDER (DHANIA):

Rajasthan Green Coriander powder (Dhania) bears the flavor of roasted coriander leaves and few other herbs .Vital in various recipes, this powder lends an exotic taste to the cuisine. It is used in various vegetables,curries &other preparation

**Product Details :**

Impurity <0.1%

Protein 8.9 grams

Vitamin A 134%

Magnesium 6%

Storage Cool & Dry

**Packing type** : pouch

**Packing Size** : 100gm,500gm,1kg,10kg,25kg,50kg

**SPICES**

|  |
| --- |
| Garam masala |
| Cloves |
| Coriander Seeds |
| Cinnamon Stick & POWDER |
| Red Chilli Dry |
| Cumin Powder |
| BAY LEAF |
| Biriyani Masala |
| Green Cardamom |
| Cumin Seeds |
| CHICKEN MASALA 200GM |
| FISH CURRY MASALA 200GM |
| CHILLI CHICKEN MASALA 200GM |
| MEAT MASALA 200GM |
| CARDAMOM GRADE A 8MM BOLD 100GM |
| PAPER BAGS 16 X 14.5 X 2.3 |
| PAPER BAGS 12 X 7 X 4 |
| EASTERN RASAM POWDER |
| EASTERN FISH MASALA |
| CARDAMOM BIG |
| CARDAMOM |
| KASTHURI METHI |
| MDH TANDOORI CHICKEN MASALA |
| MDH CHAT MASALA |
| EASTERN PEPPER POWDER |
| CINNAMON |
| PRIYA GARLIC PASTE |
| CUMIN NOT SEED QUALITY |
| FENNEL |
| FRESH GINGER |
| EASTERN SAMBAR POWDER |
| CURRY LEAVES |
| PEPPER BLACK |
| DHANIYA MALLY - LABOUR PURPOSE |
| GINGER LABOUR PURPOSE |
| JEERA - LABOUR PURPOSE |
| BLACK PEPPER - LABOUR PURPOSE |
| MUSTARD SEED - LABOUR PURPOSE |

BLACK SESAME SEED,BAY LEAF,STAR ANISE ,

FRUITS & VEGETABLES

* MANGO
* POMEGRANATE
* GRAPES
* YELAKKI BANANA & CAVENDISH BANANA
* GREEN CHILLI
* BITTER GOURD
* LADIES FINGER
* RIDGE GOURD
* LEMON
* ORANGE
* GINGER
* PAPAYA
* CHIKOO
* DRUMSTICK
* BRINJAL
* LONG BEANS

AROVA EXPORTS PRIVATE LIMITED started in the year 2019 at Gangavathi(Karnataka,India).We export Spices,Fresh fruits,vegetables,etc. Under the leadership **of Mr.Muqeeb pasha B, Managing Director of the company** , the company has emerged as one amoung the leading exporters from India.

Our Team:

Aamir Suhail Noor Gutti,

Director

Dr Mohammed Ibrahim

General Manager