

MASOOR DAL / RED LENTILS SPECIFICATION



Product Details

- **Product Name:** Masoor Dal (Red Lentils)
- **Botanical Name:** Lens culinaris
- **Family:** Fabaceae
- **Type:** Whole or Split (hulled) red lentils
- **Origin:** India
- **Description:** Masoor Dal is a popular lentil variety in Indian cuisine, known for its orange-red color, quick cooking properties, and mild, earthy flavor. It is highly nutritious and widely used in soups, stews, and curries.

Physical Specification

Parameter	Whole Masoor	Split Masoor (Dal)
Appearance	Oval-shaped, smooth surface	Split, flat lentils
Color	Reddish-brown (whole)	Orange to red (hulled split)
Size	3–5 mm diameter	3–5 mm diameter
Moisture Content	≤ 14%	≤ 14%
Purity	≥ 99%	≥ 99%
Foreign Matter	≤ 0.5%	≤ 0.5%
Broken/Damage	≤ 2%	≤ 2%

Chemical Specification

Parameter	Specification
Protein Content	≥ 22%
Total Ash Content	≤ 2.5%
Acid Insoluble Ash	≤ 0.5%
Pesticide Residue	Compliant with international standards
Aflatoxin Levels	≤ 10 ppb (As per EU/US norms)
Microbial Load	Compliant with food safety standards

Packaging & Shipping details

Packing:

- Food-grade polybags, jute bags, or PP woven sacks.
- Common sizes: 25kg, 50kg, or as per buyer requirements.

Storage: Store in a cool, dry place, away from direct sunlight and moisture.

Shelf Life: 12–18 months under proper storage conditions.

Container Loading Capacity:

- 20ft Container: Up to 20 MT (Metric Tons)
- 40ft Container: Up to 27 MT (Metric Tons)

Nutritional info per 100 gm

Nutrient	Content
Energy	360 kcal
Carbohydrates	60g
Dietary Fiber	8g
Protein	25g
Fat	1.5g
Calcium	56mg
Iron	7.6mg
Potassium	955mg