



***Akai exim***

Connecting Worlds, Delivering Value

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Welcome to **AKAI EXIM**, a leading exporter specializing in premium quality spices, millets, tea, coffee rice and all. We take pride in sourcing the finest products from trusted growers and producers, ensuring our customers receive only the best from nature's bounty. With a commitment to excellence and a passion for quality, we serve markets worldwide, delivering authentic, sustainably sourced ingredients that enhance the culinary experience. Our dedication to innovation, integrity, and customer satisfaction makes us a trusted partner in the global food industry.

**AKAI EXIM** is a leading exporter of premium-quality spices and millets, committed to delivering the finest agricultural products to global markets. With a strong foundation in sourcing, processing, and quality control, we ensure that our products meet international standards and cater to the diverse needs of our customers.

Partner with **AKAI EXIM** to experience the richness of nature's best spices and millets, sourced directly from trusted farms and delivered with care.

Discover the true flavors of nature with **AKAI EXIM**.

## **Roots**

At **AKAI EXIM**, our journey into the world of exports is deeply rooted in a passion for agriculture, quality produce, and global trade. Our company was founded with a vision to bring the rich flavors and nutritional benefits of spices and millets to international markets, connecting traditional farming with modern global demand. Our roots go back to strong agricultural ties, where generations of expertise in cultivating and processing premium-quality crops laid the foundation for our export business. Recognizing the global appetite for authentic, chemical-free, and sustainably sourced products, we established a robust supply chain that ensures farm-to-market efficiency while maintaining the highest international standards.

## **Our commitment to quality**

At **AKAI EXIM**, quality is the cornerstone of our operations. We adhere to stringent quality control measures at every stage of production. From the careful selection of raw materials to the final packaging, every step is meticulously monitored to ensure that our products retain their natural aroma, color, and flavor. Our products are free from artificial preservatives and additives, reflecting our commitment to providing natural and wholesome ingredients.



## Our product range

Our extensive product range includes a variety of spices, food powders, jaggery, salt, and honey each crafted to enhance the culinary experience. Below is an overview of our main product offerings:

### Red Chili and its Powder

**Applications:** Used in curries, sauces, marinades, and spice blends to enhance flavor and heat. Food color.

**Features:**

- Rich colours
- Fiery flavours
- Nutritious (includes Vitamin A, Vitamin C, Potassium and Antioxidants)



Red chili powder is not only renowned for its fiery taste but also its numerous health benefits. The primary bioactive compound adding flavor and therapeutic properties to red chilies is capsaicin, which abounds in these fiery delights.

### Turmeric Powder

**Applications:** Used as a spice in curries, soups, sauces, and pickles for its rich flavor and color. Used in turmeric lattes (golden milk) herbal teas, and health drinks.

**Features:**

- Natural, Vibrant yellow colour
- Medicinal
- Culinary and Industrial properties
- Maximum health benefit



Turmeric Powder is valued for its golden color and numerous health benefits, including its anti-inflammatory and antioxidant properties. We source high-quality turmeric roots, grind them to a fine powder, and ensure they maintain their natural goodness.

## Corriander Powder

**Applications:** A key ingredient in spice blends, curries, soups, and sauces. Used in herbal teas and detox drinks.

**Features:**

- Fresh and aromatic
- Maximum health benefit
- Free from additives
- Digestive benefits



**Coriander** is a source of vitamin C, calcium, magnesium, potassium, and iron. We carefully select the best coriander seeds and grind them to produce a finely textured powder that adds depth to your dishes.

## Banana Powder

**Applications:** Used as a key ingredient in baby cereals and formulas due to its easy digestibility. Added to cakes, cookies, muffins, and Chocolates. Used in shakes, protein drinks, and flavored milk for added nutrition.

**Features:**

- Easy digestibility
- Natural energy booster
- Natural sweetness and flavor
- Nutritional value
- Health benefits



**Banana powder** is a versatile ingredient made from dried and ground bananas. The colour of this powder is usually white to creamy, which shows that it is naturally processed. Due to its gluten-free and preservative-free properties, this product is increasingly finding its way into people's kitchens in their quest for natural, unprocessed foods.

## Onion Powder

**Applications:** Used in spice mixes, marinades, and rubs for meat, poultry, and seafood. Added to soups, sauces, gravies, instant noodles, and ready-to eat meals.

**Features:**

- Rich flavors
- Natural colours.
- Nutritional benefits
- Health benefits



**Onion powder** is extremely beneficial for promoting heart functions and reducing the risk of heart ailments. The presence of anti-coagulant and anti-fibrinolytic properties prevents blockage and formation of clots in the arteries causing heart block.

## Funnel seeds and its Powder

**Applications:** Used in baking, meat preparations, and beverages. Enhance taste of baked goods, sausages, and herbal teas. Can be chewed after meals to freshen breathe and aid digestion.

**Features:**

- Culinary
- Medicinal
- Rich source of antioxidants
- Vibrant colours



**Fennel** is a vegetable with a licorice-like flavor. It contains potassium, magnesium, and other nutrients with an antioxidant effect. Benefits of fennel may include supporting digestion and preventing skin damage.



## Cumin seeds and its Powder

**Applications:** used in dishes such as curries, stews, soups, and spice blends like curry powder and chili powder. Toasting whole seeds before grinding can further intensify their aroma.

**Features:**

- Culinary traditions
- Health benefits
- Distinctively earthy
- Warm and slightly nutty flavor.



**Cumin** contains compounds called flavonoids that work as antioxidants in the body. Antioxidants can help neutralize unstable particles called free radicals that cause cell damage. By neutralizing these particles, antioxidants can help prevent diseases like cancer, heart disease, and high blood pressure.

## Carom seeds

**Applications:** Used to enhance the flavor of various Dishes. The seeds can also be sprinkled over biscuits or bread while baking to impart a unique flavor.

**Features:**

- Culinary traditions
- Health benefits
- Nutritional value
- Slightly green to brown in colour



**Carom seeds** which are actually fruits, are typically dry-roasted or ground and used in spice mixtures. They are also used in Ayurvedic and Siddha medicine to help treat numerous issues. Active enzymes in ajwain improve the flow of stomach acids, which can help to relieve indigestion, bloating, and gas.

## Mustards seeds

**Applications:** mustard seeds are often tempered in hot oil until they pop, releasing a nutty aroma that enhances dishes like curries, lentils, and vegetable preparations.

**Features:**

- Culinary traditions
- Pungent flavor
- Medicinal
- Natural taste



**Mustard seeds** are a nutritional powerhouse, packed with essential vitamins, minerals, and other vital nutrients. Mustard seeds provide a host of culinary and health benefits. From enhancing the flavor of dishes to their potential health advantages, they are indeed a versatile addition to any diet.

## Cassia bark

**Applications:** used to flavor a variety of dishes including baked goods, desserts, and beverages. Its sweet and spicy profile enhances the taste of foods and drinks.

**Features:**

- Culinary traditions
- Health benefits
- Strong aromatic flavor
- Strong, pungent flavor



**Cassia Bark** has a similar aromatic profile as cinnamon offering sweet, pungent, and woody tones but with less intensity. Because of its subtlety, cassia can be used in larger quantities in perfumes, cooking and all manner of liqueurs and spirits. Sourced from India.

## Cloves

**Applications:** Used in spice blends, baked goods, and Beverages. used to alleviate toothache pain due to its analgesic properties. It may also help reduce oral bacteria and inflammation.

**Features:**

- Rich in antioxidants
- Aromatic enhancer
- Strong aromatic flavor
- Warm & sweet



**Clove** has been used around the globe for centuries in preservation of food items and formulation of medicinal items. Buds are produced by the tree, which are used whole, or ground as a spice. The principle phenolic components of clove are eugenol, terpenoids, tannins, and gallic acid, which have great potential for pharmaceutical, food, and agricultural applications.

## Baking soda

**Applications:** Baking powder is essential in recipes for cakes, muffins, pancakes, and biscuits, where it releases carbon dioxide during mixing and baking, causing the batter to expand and rise.

**Features:**

- White odorless powder
- Salty taste



**Baking soda**, this unassuming salt, has a multitude of domestic and industrial uses, including as a food additive, medicine, and cleaning product. It also finds its way into fireworks, fire extinguishers, fungicides, and pesticides, and may have new utility for companies looking to improve their environmental footprint.



## Jaggery and its powder

**Applications:** Used to sweeten beverages like tea and Coffee. Used to balance flavors specially in spicy curries and lentil dishes like moong dal. Its sweetness counteracts heat and acidity, creating a harmonious taste profile.

**Features:**

- Its rich, molasses-like flavor
- Natural sweetness
- Nutrients rich
- Digestive benefit



**Jaggery powder** is a natural sweetener derived from sugarcane or palm sap, appearing as a fine, granular powder with a rich, caramel-like flavor, and is considered a healthier alternative to refined sugar due to its content of minerals like iron, potassium, and magnesium, which are retained during the processing unlike in white sugar.

## Centrifugal Sugar

**Applications:** used as a primary sweetener in various food products, including baked goods, confectioneries, dairy products, and beverages. Alcoholic beverages like rum and certain liqueurs, centrifugal sugar serves as a fermentable substrate.

**Features:**

- Sweetness in every bite
- Texture, colour and flavor formation



**Centrifugal sugar** is sugar that has been separated from molasses and sugarcane juice using centrifugal force. Centrifugal are designed to maximize yield and minimize waste.

## Honey

**Applications:** Serves as a versatile sweetening agent in cooking and baking, offering a distinct flavor profile. It's commonly used to sweeten beverages like tea, enhance the taste of yogurt, and as an ingredient in various recipes.

**Features:**

- Rich in antioxidants
- Nutritional quality
- Sweet aromatic odor
- Sweet acid taste



**Honey** is a syrupy liquid that honeybees make from plant nectar. It is a common ingredient in many foods and is available in many forms.

## Rock Salt

**Applications:** Salt is fundamental in cooking, enhance the natural flavors of foods. It suppresses bitterness and balances sweetness, making dishes more palatable.

**Features:**

- Enhance digestion
- Boost immunity
- Generally brown



**Rock salt**, often referred to as "nature's gift" or "the purest form of salt," is a fascinating mineral that has captivated human civilizations for centuries. With its rich history, diverse applications, and unique health benefits, rock salt continues to be cherished as a valuable resource across the world.

## Ghee

**Applications:** A staple in Indian, Middle Eastern, and Ayurvedic cuisines for cooking, frying, and baking. Used in sweets like ladoos, chocolates, and bakery items.

**Features:**

- Intense yellow color
- Rich flavor
- Boost digestive health and immunity
- Free from rancid



**Ghee**, also known as clarified butter, is a highly versatile dairy product widely used across multiple industries due to its rich flavor, nutritional benefits, and medicinal properties.

## Millets

**Applications:** Used as a healthy alternative to rice and wheat. Used in cookies, bread, muffins, and energy bars, muesli, granola, and porridge, millet-based health drinks, malted drinks, and plant-based milk alternatives.

**Features:**

- Fiber rich meal
- Gluten free
- Help hydrate the colon
- Non acid forming food



**Millets** are better adapted to dry, infertile soils than most other crops, and are therefore often cultivated under extremely harsh conditions - high temperatures, low and erratic precipitation, short growing seasons and acidic and infertile soils with poor water-holding capacity.



## Various flour preparations

**Applications:** Used in making bread, cakes, cookies, pastries, and muffins, biscuits, crackers, waffles, and dessert bases. Specialty flours like malted barley flour are used in brewing and malt drinks.

**Features:**

- Nutritional value
- Low fat and cholesterol
- Uniform appearance



**Flour**, finely ground cereal grains or other starchy portions of plants, used in various food products and as a basic ingredient of baked goods. Higher-protein flours provide a greater proportion of gluten and a stronger dough for products like bread and the reverse is true for use in cakes and biscuits.

## Tea

**Applications:** Tea infusions are used to flavor various dishes, from savory to sweet. Green tea can be incorporated into broths, while black tea is often used in baking and desserts. The tannins in tea can act as natural tenderizers for meats.

**Features:**

- Unique flavor
- Heart friendly
- Low calorie
- Antioxidants



**Tea**, derived from the *Camellia sinensis* plant, is a globally cherished beverage known for its diverse applications and potential health benefits.

## Coffee

**Applications:** Used to enhance the flavor of various dishes, including desserts, marinades, and sauces. Its rich, bitter profile adds depth to both sweet and savory recipes. The natural acids and enzymes in coffee can act as tenderizers for meats.



**Features:**

- Rich flavor
- Cognitive enhancement
- Increases physical performance.
- Antioxidants

**Coffee**, derived from the roasted seeds of the *Coffea* plant. Incorporating coffee and its byproducts into various aspects of daily life leverages its natural properties, offering benefits that extend beyond its traditional role as a beverage.

## Chewing gum

**Applications:** Used to combat bad breath, preventing tooth decay and increases salivary flow.

**Features:**

- Rich flavor and sweetness
- Relieving acid reflux
- Cognitive and Psychological benefits
- Softeners and elastomers



**Chewing gum** is a naturally occurring or synthetically fabricated resin or gum commonly sweetened and flavored by wide range of ingredients.

## Synthetic filament yarn

**Applications:** Polyester and nylon yarns are used in swimwear, activewear, lingerie, bed linens, curtains, lightweight conveyor belt, lifting bags and st and ideal for garments. Additionally, nylon filament yarns are utilized in ethnic wear.

**Features:**

- Durability and elasticity maintenance
- Stretching and shrinking
- Comfort and longevity
- Soft feel and lustrous appearance



**Synthetic filament yarn** is consisting of fibers with each end being endless. The continuous and endless fibers is called filament.

### Sustainability and Social Responsibility:

We believe in sustainable practices that benefit both the environment and the communities we work with. Our sourcing practices are designed to support local farmers, ensuring fair trade and ethical procurement. We invest in sustainable farming techniques and work closely with our suppliers to promote organic farming and reduce the environmental impact of spice cultivation.

### Customer-Centric Approach:

Customer satisfaction is at the heart of everything we do. We strive to build long-lasting relationships with our clients by understanding their unique needs and delivering products that exceed their expectations. Our dedicated customer service team is always ready to assist with inquiries, ensuring a seamless and satisfying experience.

### Global Reach:

Akai exim is newly formed export company with a vision to build global relations and establishing strong presence in international market. Our efficient logistics network and reliable supply chain ensure timely delivery of products, maintaining their quality and freshness.