

PRODUCT CATALOGUE

SPICES POWDER

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Black Pepper Powder

Description:

Black pepper powder is made from sun-dried black peppercorns (*Piper nigrum*), finely ground to preserve its rich pungent flavor and strong aroma. It's widely used in meat processing, seasoning blends, and culinary applications.

Specifications:

- Botanical Name: *Piper nigrum*
- Color: Brownish black
- Piperine: Min. 4%
- Moisture: Max. 12%
- Total Ash: Max. 6%
- Particle Size: 60–80 mesh
- Shelf Life: 18–24 months
- Packaging: 25 kg PP bag with PE liner



White Pepper Powder

Description:

White pepper powder is derived from ripe pepper berries with the outer skin removed, resulting in a milder and smoother flavor. Ideal for light-colored sauces, soups, and fine cuisines.

Specifications:

- Botanical Name: *Piper nigrum*
- Color: Creamy white
- Piperine: Min. 3%
- Moisture: Max. 12%
- Total Ash: Max. 5%
- Particle Size: 60–80 mesh
- Shelf Life: 18–24 months
- Packaging: 25 kg PP/PE bag



Turmeric Powder

Description:

Turmeric powder is a golden-yellow spice ground from dried rhizomes of *Curcuma longa*. It is rich in curcumin, known for its anti-inflammatory properties, used in food coloring, curries, and traditional medicine.

Specifications:

- Botanical Name: *Curcuma longa*
- Color: Bright yellow
- Curcumin: Min. 3%
- Moisture: Max. 10%
- Total Ash: Max. 6%
- Particle Size: 80–100 mesh
- Shelf Life: 24 months
- Packaging: 25 kg kraft bag with PE inner



Ginger Powder

Description:

Ginger powder is produced from dried ginger root (*Zingiber officinale*) and finely milled. It is aromatic, warm, and spicy—perfect for bakery, beverages, herbal products, and health food formulations.

Specifications:

- Botanical Name: *Zingiber officinale*
- Color: Light yellow to off-white
- Essential Oil: Min. 1.5%
- Moisture: Max. 10%
- Particle Size: 80 mesh
- Shelf Life: 18 months
- Packaging: 25 kg paper bag with PE liner



Cinnamon Powder

Description:

Cinnamon powder is obtained from ground inner bark of *Cinnamomum burmannii*. It has a sweet, woody aroma and is widely used in bakery, beverages, and spice blends.

Specifications:

- Botanical Name: *Cinnamomum burmannii*
- Color: Reddish brown
- Cinnamaldehyde: Min. 1.5%
- Moisture: Max. 12%
- Total Ash: Max. 5%
- Particle Size: 80–100 mesh
- Shelf Life: 18–24 months
- Packaging: 25 kg kraft bag with PE liner



FINE RED CHILI Powder

Description:

Fine red chili powder is made from selected sun-dried red chilies, ground into a fine powder. It has a high ASTA value, offering vibrant color and intense heat. Ideal for sauces, curry pastes, and spice mixes.

Specifications:

- Botanical Name: *Capsicum annum*
- Color: Bright red
- ASTA Value: Min. 90
- Moisture: Max. 10%
- Aflatoxin: Max. 20 ppb
- Particle Size: 80–100 mesh
- Shelf Life: 18 months
- Packaging: 25 kg aluminum foil or PP bag



COARSE RED CHILI Powder

Description:

Coarse red chili powder is a slightly textured version of chili powder, used for visual appeal and enhanced flavor. Common in pickles, chili oil, and spicy snack coatings.

Specifications:

- Botanical Name: *Capsicum annum*
- Color: Bright red
- ASTA Value: Min. 90
- Moisture: Max. 10%
- Particle Size: 20–40 mesh
- Shelf Life: 18 months
- Packaging: 25 kg PP bag or vacuum bag



Nutmeg Powder

Description:

Nutmeg powder is derived from dried kernels of *Myristica fragrans*. It has a rich, warm, slightly sweet flavor and aroma, suitable for bakery, dairy, and spice blends.

Specifications:

- Botanical Name: *Myristica fragrans*
- Color: Light brown
- Essential Oil: Min. 7–9%
- Moisture: Max. 10%
- Total Ash: Max. 3%
- Particle Size: 60–80 mesh
- Shelf Life: 18 months
- Packaging: 25 kg kraft or foil bag

