

SPICE COLLECTION



Vairya
spice

About Us

Delivering Authentic Spices With Global Standards

Vairya Group is a trusted group company of Shri Balaji Prime Exim, is dedicated to supplying premium Indian spices with a strong focus on purity, freshness, and export quality. From carefully selected raw materials to hygienic processing and reliable packaging, we ensure every product meets international market expectations. Our expertise in Red Chilli, Turmeric, Cumin, and Coriander helps us serve importers, wholesalers, and food industries across global markets with consistency, reliability, and trust.



Product Portfolio

At Vairya Group, we offer a carefully curated range of high-quality Indian spices, sourced from the finest origins and processed to meet international standards. Our portfolio is designed to cater to diverse market requirements with consistency and flexibility.



Red Chilli



Turmeric



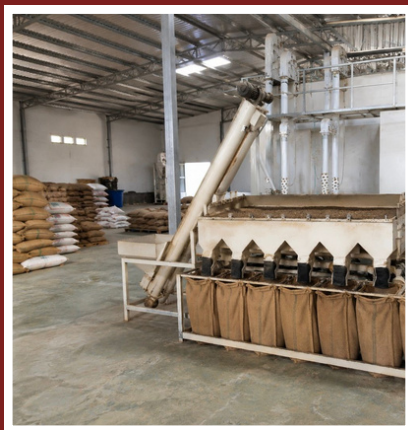
Cumin Seeds



Coriander seeds



Manufacturing Plant Images



Real Business Impact



Improved Product Consistency

Businesses can maintain uniform flavor, color, and quality standards across multiple production cycles, helping strengthen customer trust and long-term brand loyalty.



Enhanced Export Opportunities

Export-grade spices enable companies to access international



Reduced Quality Complaints

Strict quality control measures help minimize product inconsistencies, reducing customer dissatisfaction and improving business credibility.



Higher Customer Retention

Consistent spice quality encourages repeat purchases, creating stronger relationships with importers, wholesalers, and food manufacturers.



Efficient Supply Chain Management

Reliable sourcing and logistics support uninterrupted operations, helping businesses avoid costly production delays and shortages.



Greater Market Competitiveness

Premium-quality spices allow brands to differentiate themselves and compete effectively in demanding domestic and international markets.



Optimized Production Performance

Uniform raw materials help food processors achieve predictable results, reducing waste and improving operational efficiency.



Stronger Brand Positioning

High-quality ingredients contribute to premium product offerings, supporting higher perceived value and market recognition.



Scalable Business Growth

Consistent supply capabilities help businesses confidently expand into new regions and customer segments.

Red Chilli



India is globally recognized for producing some of the finest varieties of red chilli, known for their rich color, strong pungency, and superior quality. At Vairya Group, we source premium-grade red chillies from trusted origins across key chilli-growing regions to ensure consistency and export-quality standards.

Our red chillies are carefully cleaned, graded, and processed to meet diverse international market requirements, making them suitable for food processing, seasoning, spice blending, and retail applications.

Key Features



Rich Natural Color



High Pungency Levels



Controlled Moisture



Uniform Quality



Export-Grade Processing



Inquiry Now

Benefits



Enhances flavor and color in food products



Rich source of antioxidants and vitamins



Widely used in seasoning, sauces, and spice blends



Adds pungency and natural taste to culinary applications

Applications



Used in spice blends, food processing industries, sauces, seasonings, and retail spice markets worldwide.

Chilli Grade	ASTA Color	SHU (Heat Level)	Moisture	Capsaicin	Stem Condition	Skin Type	Size / Shape
Teja	50 – 90	50,000 – 100,000	≤10%	0.5 – 1%	With / Without Stem	Thin Skin	Small
Guntur Sannam	80 – 120	15,000 – 35,000	≤10%	0.2 – 0.4%	With / Without Stem	Medium Thick	Medium
334	100 – 140	20,000 – 40,000	≤10%	Approx. 0.2 – 0.4%	With / Without Stem	Thick Skin	Medium Long
Byadgi	150 – 200+	8,000 – 15,000	≤10%	0.1 – 0.2%	Stemless Preferred	Wrinkled Skin	Long
Kashmiri	120 – 170	1,000 – 2,000	≤10%	Very Low	Usually Stem Removed	Smooth Skin	Medium
341	90 – 130	25,000 – 45,000	≤10%	Medium – High	Optional	Medium Skin	Medium Long



Turmeric



Known for its vibrant color, natural aroma, and high curcumin value, Indian turmeric is widely valued across global markets for culinary, food processing, and industrial applications. At Vairya Group, we source premium-quality turmeric from trusted farming regions and process it with strict quality control to ensure purity and consistency.

Our turmeric products are carefully selected, cleaned, polished, and processed to meet international quality standards and buyer specifications.

Key Features



Rich Natural Color



High Curcumin Content



Low Moisture Levels



Uniform Quality



Export-Grade Processing



Inquiry Now

Benefits



Known for its natural curcumin content



Commonly used in health, wellness, and food industries



Adds rich color and flavor to food products



Widely valued for traditional and nutritional applications

Applications



Widely used in food processing, spice blends, nutraceuticals, pharmaceuticals, cosmetics, and retail markets worldwide.

Turmeric Grade	Curcumin Content	Moisture	Total Ash	Acid Insoluble Ash	Extraneous Matter	Broken Fingers	Color	Polish
Salem	3% – 4%	Up to 10%	≤ 9%	≤ 1.5%	Max 1%	≤ 2%	Bright Yellow	Single / Double
Erode	2.5% – 3.5%	Up to 10%	≤ 9%	≤ 1.5%	Max 1%	≤ 2%	Yellow	As per Requirement
Nizamabad	2% – 3%	Up to 10%	≤ 9%	≤ 1.5%	Max 1%	≤ 2%	Light Yellow	Single / Double
Alleppy	4% – 5%+	Up to 10%	≤ 9%	≤ 1.5%	Max 1%	≤ 2%	Deep Orange-Yellow	Double
Sangli	2% – 3%	Up to 10%	≤ 9%	≤ 1.5%	≤ 1%	≤ 2%	Yellow to Deep Yellow	Single / Double





At Vairya Group, we offer premium-quality Indian cumin seeds known for their rich aroma, natural oil content, and strong flavor profile. Sourced from carefully selected farming regions, our cumin is processed with precision to maintain purity, freshness, and uniformity suitable for international markets.

With growing demand across food processing, seasoning, and retail industries, our cumin seeds are handled through advanced cleaning and grading processes to ensure export-grade quality and dependable supply consistency.

Key Features



Strong Natural Aroma



High Purity Levels



Uniform Seed Size



Low Moisture Content



Export-Grade Quality



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Benefits



Strong aroma and distinctive flavor enhancer



Popular ingredient in spice blends and processed foods



Commonly used in culinary and wellness applications



Adds depth and richness to various cuisines

Applications



Widely used in spice blends, seasoning products, food processing industries, restaurants, and retail spice markets across the world

Cumin Grade	Purity	Moisture	Total Ash	Acid Insoluble Ash	Extraneous Matter	Damaged Seeds	Color	Cleaning Type
Singapore Quality	98% – 99%	9% – 10%	9% – 9.5%	≤ 1.5%	≤ 2%	2% – 3%	Brownish	Machine Cleaned
Europe Quality	99% – 99.5%	8% – 10%	8.5% – 9%	≤ 1.5%	≤ 1%	1% – 2%	Uniform Brown	Machine Cleaned / Sortex
Sortex Quality	99.5% – 99.9%	8% – 9%	8% – 9%	≤ 1.5%	≤ 0.5%	0.5% – 1%	Premium Uniform Brown	Sortex Cleaned
Machine Cleaned	98% – 99%	9% – 10%	9% – 9.5%	≤ 1.75%	≤ 2%	2% – 3%	Brown	Machine Cleaned
Sangli	2% – 3%	Up to 10%	≤ 9%	≤ 1.5%	≤ 1%	≤ 2%	Yellow to Deep Yellow	Single / Double



More Info Cumin



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Coriander Seeds



Indian coriander seeds are widely appreciated for their balanced flavor profile, natural aroma, and versatile applications across global food industries. Carefully sourced from selected agricultural regions, our coriander seeds are processed to maintain optimal freshness, purity, and consistency for export markets.

Through advanced cleaning, grading, and quality control processes, we ensure products that meet international buyer expectations in terms of appearance, aroma, moisture control, and overall quality standards.

Key Features



Natural Aroma & Flavor



High Purity Standards



Uniform Size & Quality



Low Moisture Content



Export-Grade Processing



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Coriander Seeds

Benefits



Provides mild citrus-like flavor and aroma



Widely used in seasoning and spice mixtures



Suitable for food processing and culinary applications



Enhances taste and overall product profile

Applications



Widely used in spice blends, food processing, seasoning industries, culinary applications, and retail spice markets worldwide

Coriander Grade	Purity	Moisture	Total Ash	Acid Insoluble Ash	Extraneous Matter	Damage d Seeds	Color	Seed Size	Cleaning Type
Eagle Quality	99% – 99.5%	8% – 10%	8% – 9%	≤ 1.5%	≤ 1%	1% – 2%	Greenish	Bold	Machine Cleaned / Sortex
Scooter Quality	98% – 99%	8% – 10%	8.5% – 9%	≤ 1.5%	≤ 2%	2% – 3%	Brownish	Medium	Machine Cleaned
Parrot Quality	97% – 98.5%	9% – 10%	8.5% – 9.5%	≤ 1.75%	≤ 2%	2% – 3%	Mixed Green-Brown	Medium	Machine Cleaned



More Info Coriander Seeds



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Product Care Instruction



Keep Packaging Sealed

Always close packaging properly after use to maintain freshness.



Avoid Moisture Exposure

Protect products from humidity to preserve quality and shelf life.



Use Clean Utensils

Prevent contamination by handling spices with dry and sanitized tools.



Protect From Direct Sunlight

Store away from sunlight to maintain natural color and aroma.



Monitor Storage Conditions

Maintain recommended temperature and humidity levels consistently.



Rotate Inventory Regularly

Follow FIFO practices to ensure optimal product freshness.



Inspect Packaging Periodically

Check for damage or leakage before distribution or use.



Avoid Strong Odors Nearby

Prevent flavor contamination from surrounding aromatic substances.



Handle With Care During Transport

Protect packaging from tearing, crushing, or impact.



Follow Shelf-Life Guidelines

Use products within recommended storage duration for best results.

Handling

Handle Bags Carefully

Avoid dropping or dragging packages to prevent product damage.

Maintain Clean Working Areas

Ensure hygienic conditions during loading and unloading operations.

Use Appropriate Equipment

Employ suitable lifting tools for safe material movement.

Prevent Cross-Contamination

Keep spices separated from chemicals and non-food materials.



Storage

Store In Cool Conditions

Keep products in a dry, cool, and ventilated environment.

Avoid Excessive Humidity

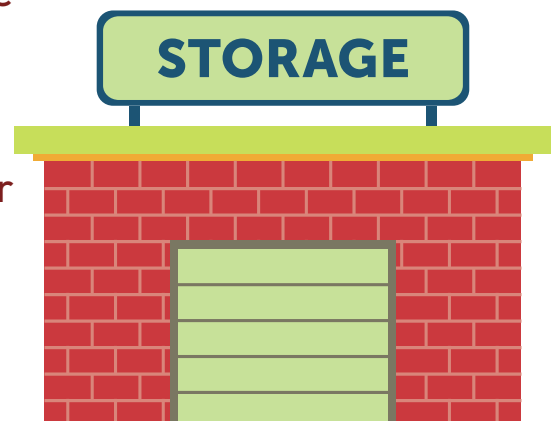
Moisture exposure can negatively affect product quality and freshness.

Keep Away From Heat Sources

High temperatures may reduce aroma, flavor, and shelf life.

Use Elevated Storage Areas

Place products on pallets to avoid floor moisture contact.



Packaging & Export Container Loading

At **Vairya Group**, we ensure that every product is packed and handled with precision to maintain freshness, quality, and product integrity throughout storage and international transportation.

We offer flexible packaging solutions based on buyer requirements and market preferences, ensuring export readiness and safe handling at every stage. Our container loading process is carried out with proper coordination, inspection, and moisture-controlled handling to ensure safe transit and efficient shipment execution in line with international export standards.

Store In Cool Conditions

- ✓ PP Bags
- ✓ Jute Bags
- ✓ Customized Packaging Solutions
- ✓ Bulk Export Packaging

Loading Advantages

- ✓ Clean & Moisture-Free Containers
- ✓ Proper Stacking for Safe Transit
- ✓ Efficient Space Utilization
- ✓ Quality Inspection Before Dispatch



Why Partner With Vairya?

Join the **Vairya Group** Dealer Network and grow your business with premium-quality Indian spices backed by a strong sourcing and processing ecosystem. We provide consistent quality, competitive pricing, reliable supply, and dedicated business support to help our partners strengthen their presence in both local and international markets.



By partnering with **Vairya Group**, you gain access to export-grade products, flexible packaging solutions, professional shipment execution, and a dependable supply network designed to support long-term business growth. Together, we aim to build strong, sustainable partnerships and drive mutual success in the global spices industry.

What Makes Vairya a Preferred Brand?

- What Makes Volzor a Preferred Brand?
- 100% quality-tested products
- ISO-certified manufacturing
- Global exports to 20+ countries
- Custom mat sizes & logo embossing
- Eco-friendly and anti-slip designs
- Heavy-duty & long-life performance



Certificate



RCMC

Registration-Cum-Membership
Certificate



FAQ

01

What makes Vairya Group different from other spice suppliers?

Q

A

Our strong sourcing network, integrated processing support, consistent quality standards, and reliable execution help us deliver dependable export solutions for global buyers.

02

Which spices do you export?

Q

A

We primarily deal in red chilli, turmeric, cumin seeds, and coriander seeds in multiple grades and processing specifications.

03

Can products be customized as per buyer requirements?

Q

A

Yes, we offer customized specifications including purity levels, moisture content, processing type, packaging, and grading requirements.

04

How do you maintain consistency in quality?

Q

A

We work closely with trusted sourcing and processing partners while following strict cleaning, grading, and quality inspection procedures.

05

Do you provide machine cleaned and sortex quality products?

Q

A

Yes, we provide machine cleaned, sortex cleaned, and customized processing options based on export market requirements.

06

What packaging options are available for export?

Q

A

We offer PP bags, jute bags, bulk packaging, and customized packaging solutions suitable for international transportation.



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