### INDIAN **ROOTS TO GLOBAL** ROUTES



**Bridging Borders with Excellence in Export & Import.** 











### **OUR VISION**

At Triune Trades LLP, our vision is to become a globally trusted export house that connects India's roots to global routes by delivering high-quality agro products with a strong focus on quality, compliance, and ethical sourcing.

We are driven by a commitment to empower farmers, inspire healthy living, and build long-term relationships through integrity and excellence.

Our long-term goal is to establish our own manufacturing facility, create meaningful employment opportunities, and contribute to India's growth in the global marketplace—building value from farm to world.



### WE EXPORT A RANGE OF PRODUCTS IN VARIOUS DOMAINS.

**RICE, MILLETS, OIL SEEDS, SPICES, FRUITS & DEHYDRATED POWDERS** 

• Stringent Supplier Verification • Quality Sourcing

# RICE

India offers a diverse range of rice varieties, known for their rich aroma, unique textures, and exceptional taste. From premium Basmati and traditional Indrayani to nutrient-rich heritage grains like Kala Namak, Indian rice is a staple in global kitchens and an essential part of traditional cuisine.



#### Sella 1509 Basmati

1509 Sella is a premium basmati rice with extra-long grains, mild aroma, and excellent elongation perfect for high-quality rice dishes.

Color: Creamy White / Golden Yellow Grain Size: Extra Long Grain Moisture: 12% max Shelf life: 24 months Cultivation: Conventional

#### Sella 1121 Basmati

1121 Sella is the longest grain basmati rice, known for its rich aroma, fluffy texture, and perfect fit for gourmet biryanis.

Color: Yellowish Grain Size: Small and elongated Moisture: 12% max Shelf Life: 24 months Cultivation: Conventional





#### Sona Masoori

Sona Masoori is a medium-grain, lightweight, and aromatic rice variety mainly grown in Southern India.

Color: White (Raw) / Yellowish (Parboiled) Grain Size: Small to Medium Moisture: 5% max Shelf Life: 12- 24 months Cultivation: Organic/Conventional

#### **IR-64 Parboiled Rice**

IR-64 is a long-grain parboiled rice from India, known for its yellowish color, firm texture, and affordability ideal for bulk consumption and export.

Color: Yellowish / Golden Grain Size: Long and slender Moisture: 12% max Shelf Life:: 24 months Cultivation: Organic/Conventional





#### **Indrayani Rice**

Indrayani is a medium-grain rice from Maharashtra, cherished for its natural aroma, soft texture, and slightly sticky consistency.

Color: White Grain Size: Medium Grain Moisture: 12% max Shelf life: 24 months Cultivation: Conventional/Organic





#### Kala Namak Rice

Known as Budhha rice/Black Salt rice, is a rare and heritage rice variety from Uttar Pradesh,India. Know for its unique aroma, mdeicinal properties and nutritional benifits

Color: White, Glden or Black with Husk Grain Size: Medium Grain Moisture: <13% Shelf Life: 12- 18 months Cultivation: Organic/Conventional



#### **Jasmine Rice**

Jasmine Rice is a fragrant, long-grain variety with a delicate floral aroma and soft texture. Widely used in Southeast Asian cuisines, it pairs well with curries, and rice bowls.

Color: White Grain Size: Long grain Moisture: 12% max Shelf Life: 24 months Cultivation: Conventional

# MILETS

Millets are ancient grains celebrated for their high fiber, protein, and mineral content. Varieties like foxtail, little, barnyard, and finger millet are gluten-free, easy to digest, and ideal for modern, health-conscious diets.



#### Finger Millet (Ragi)

Color: Dark reddish-brown Grain Size: Fine round Moisture: Max 12% Protein: 7–9% Shelf Life: 12 months Cultivation: Conventional Key Benefit: Extremely rich in calcium; ideal for bone health

#### Pearl Millet (Bajra)

Color: Greyish or yellowish Grain Size: Medium Moisture: 12% max Protein: 10–12% Shelf Life: 24 months Cultivation: Conventional Key Benifits: Rich in iron and fiber; excellent for heart and gut health





#### **Foxtail Millet**

Color: Light yellow Grain Size: Small, oval Moisture: Max 12% Protein: 11–12% Shelf Life: 12 months Cultivation: Conventional Key Benefit: High in iron and calcium; helps manage blood sugar levels

#### Sorghum (Jowar)

Color: White or light yellow Grain Size: Medium round Moisture: Max 12% Protein: 8–10% Shelf Life: 12 months Cultivation: Conventional Key Benefit: Gluten-free grain rich in antioxidants and fiber





#### **Proso Millet**

Color: Creamy yellow or red Grain Size: Small, round Moisture: Max 12% Protein: 11–12% Shelf Life: 12 months Cultivation: Conventional Key Benefit: Easy to digest; supports nervous system health



Color: Greyish-white Grain Size: Small Moisture: Max 12% Protein: 8–9% Shelf Life: 12 months Cultivation: Conventional Key Benefit: High in dietary fiber; good for diabetes and weight control



#### **Barnyard Millet**

Color: Off-white Grain Size: Very small, round Moisture: Max 12% Protein: 11–12% Shelf Life: 12 months Cultivation: Conventional Key Benefit: Low glycemic index; rich in iron and fiber

## SPICES

Indian spices are celebrated worldwide for their rich aroma, vibrant color, and powerful flavor profiles. From the fiery heat of Red Chilli and the sharp bite of Black Pepper to the earthy depth of Cumin and the citrusy warmth of Coriander Powder, each spice brings its unique essence to the table.



#### Black Pepper

Black Pepper is a strong, aromatic spice known for its sharp, biting flavor. Commonly used in seasoning and spice blends.

Color: Black Size: 11.5mm Moisture: Less than 12% Shelf life: 18 to 24 months Cultivation: Conventional

#### **Coriander Powder**

Coriander Powder has a mild, citrusy flavor and is widely used in curries, spice mixes, and marinades for its subtle depth and aroma.

Type: Ground (Powder) Color: Greenish to Yellow-Brown Moisture: 10% max Shelf life: 6 to 12 months Cultivation: Conventional





#### Cumin

Cumin has a warm, earthy flavor with a hint of bitterness and sweetness. It's used whole or ground in cooking for its rich, distinctive aroma.

Type: Whole Seeds / Powder Color: Natural Brown Moisture: 10% max Shelf Life: 12 to 18 months Cultivation: Conventional

#### **Red Chilli**

Red Chilli is a bold and pungent spice used to add heat, color, and flavor to a variety of dishes. Available in whole, crushed, or powdered form.

Type: Whole / Powder Color: Natural Bright Red Heat (SHU): 30,000 – 100,000 Moisture: 12% max Shelf Life: 12- 18 months Cultivation: Conventional



# OIL SEEDS

Our oilseeds, including sesame, sunflower, and groundhut, are selected for their purity, high oil content, and nutritional value. They serve as key ingredients in cooking, cold-pressed oils, and health-focused products across various global markets.



#### Groundnut

Type: Java / Bold / TJ Color: Light pink to reddish-brown Size: 38/42, 40/50, 50/60, 60/70 (counts per ounce) Moisture: Max 8% Oil Content: 42–48% Shelf Life: 12 months Uses: Oil extraction, roasted snacks, peanut butter, confectionery



#### Sesame

Type: White / Hulled / Black Color: Natural white / black / creamy Purity: 99% to 99.95% (depending on grade) Moisture: Max 6% Oil Content: 48–52% Shelf Life: 12 months Pesticide residue: Within EU Regulations



#### **Kodo Millet**

Type: Oil grade Color: Grey or black Purity: 99% min Moisture: Max 8% Oil Content: 40–48% (depending on variety) Admixture: Max 1% Shelf Life: 12 months Uses: Edible oil production, snacks, bakery products, bird feed



## Friuts

Bananas from India are globally appreciated for their natural sweetness, nutritional richness, and consistent quality. Grown in ideal tropical climates, Indian bananas offer long shelf life, high fiber, and are packed with energy and essential vitamins, making them ideal for fresh consumption and industrial processing.



#### Grand Naine Banana (G9)

Color: Bright yellow when ripe Length: 6–8 inches Shelf Life:7–9 days Maturity: 11–13 weeks after flowering Packing: 13–14 kg corrugated boxes with foam/net Storage Temp: 13–14°C



### Nendran Banana

Color: Green when raw, golden yellow when ripe Length: 7–9 inches Shelf Life: 6–8 days (raw); 2–3 days (ripe) Maturity: 14–16 weeks after flowering Packing: 14–16 kg boxes Storage Temp: 11–13°C



#### **Red Banana**

Color: Reddish skin with creamy flesh Length: 6-7 inches Shelf Life: 7-9 days Maturity: 12-14 weeks after flowering Packing: 10-13 kg boxes Storage Temp: 12-14°C

# Dehydrated Powders

Dehydrated powders offer a concentrated form of nutrition and flavor while ensuring extended shelf life and ease of storage. Our powders are made from fresh, premium-grade raw materials, dehydrated using hygienic and controlled processes to retain maximum aroma, taste, and nutritional value. Ideal for food processing, health supplements, and culinary applications.



#### Garlic Powder

Color: Off-white to light yellow Moisture: Max 6% Purity: 99% min Mesh Size: 80–100 mesh (customizable) Shelf Life: 12–18 months Uses: Seasonings, sauces, snacks, meat rubs, pharma



#### **Moringa Powder**

Color: Rich green Moisture: Max 7% Purity: 100% leaf powder, no stems Mesh Size: 80–100 mesh Shelf Life: 18–24 months Uses: Nutritional supplements, smoothies, capsules, health foods

#### **Onion Powder**

Color: Off-white to light brown Moisture: Max 6% Purity: 99% min Mesh Size: 80–100 mesh Shelf Life: 12–18 months Uses: Instant foods, dips, gravies, seasoning mixes



#### **Ginger Powder**

Color: Beige to light brown Moisture: Max 8% Purity: 99% min Mesh Size: 80–100 mesh Shelf Life: 12–18 months Uses: Herbal teas, confectionery, sauces, pharma





### WHY PARTNER WITH US?

Trusted Quality & Reliability
Premium Agro Products
Global Standards Compliance
Third-Party Quality Audits
Ethical & Sustainable Sourcing

ENTENDIÉNDOTE SIEMPRE. SIRVIENDO MEJOR. VOUS COMPRENDRE. SERVIR MIEUX.



あなたを理解します。 より良いサービス。

ZROZUMIEĆ CIĘ. SŁUŻYĆ LEPIEJ.

UNDERSTANDING YOU. SERVING BETTER. U BEGRIJPEN. BETER DIENEN.

了解你。 提供更好的服務。

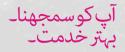
SIZI ANLAMAK. DAHA İYI HIZMET.

> ПОНИМАЯ ВАС. ОБСЛУЖИВАЯ ЛУЧШЕ.

MEMAHAMI ANDA. MEMBERI PERKHIDMATAN YANG LEBIH BAIK.

SIE VERSTEHEN.

**BESSER DIENEN.** 



CAPIRTI MEGLIO. SERVIRE MEGLIO. ENTENDER VOCÊ. SERVIR MELHOR.