



PRODUCT SHEET

KOLLI HILLS & TN SPICES

Black pepper, turmeric and dry chilli | Bulk / private label

Spice orders require both a physical grade and any chemical, residue or microbiological limits required by the buyer or destination. Appearance alone is not a complete specification.

Forms	Whole, finger, crushed or powder; confirmed per product
Origin	Kolli Hills / Tamil Nadu / confirmed Indian source
Packing	Food-grade lined sacks, cartons or retail packs
MOQ	From 1-5 MT, confirmed per order
Testing	External laboratory scope agreed before order

BUYER MUST CONFIRM

- Crop/source, form, colour, aroma and size
- Moisture and foreign-matter limits
- Piperine/volatile oil, curcuminoids or chilli colour/heat
- Residue, aflatoxin, heavy-metal and microbiology limits
- Treatment and pack requirement

ORDER-LEVEL CONTROLS

- Check identity, colour, aroma and infestation
- Clean/sort to agreed physical grade
- Arrange requested external tests
- Approve food-contact liner, seals and markings

REGIONAL / REGULATORY CONTEXT

FSSAI guidance references maximum post-drying moisture of 13% for whole black pepper, 12% for whole turmeric and 11% for whole chilli. Actual compliance requires lot verification/testing.

FINAL GRADE, PACK, TESTS, DOCUMENTS, AVAILABILITY AND PRICE ARE CONFIRMED PER ORDER.

No halal, organic, non-GMO, laboratory-tested or similar claim applies without a valid certificate or lot-specific report.

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