

ODOD LLC offers premium-grade Kasmiri Chilli, known for its brilliant red color, mild heat, and rich aroma—perfect for curries, tandoori marinades, and Indian gravies. Sourced from the Kashmir region, our chillies are sun-dried, stemless, cleaned, and sorted for superior quality.

Product code	ODOD-0805
Category	Spices & Masalas
MOQ	500 kg (whole or ground); FCL quantities available
Packing options	10 kg, 20 kg and 25 kg food-grade PP/HDPE bags with inner liner; 25 kg multi-wall paper bags; vacuum-packed or foil-lined cartons for powder; private label and custom retail pouches on request. Palletised or floor-loaded, FCL and LCL consolidation.
Shelf life	12 months in original unopened packing, stored cool, dry and away from direct sunlight
HS code	09042110
Availability	available
Size	Whole pods 6-12 cm length; powder 40-60 mesh
Color	ASTA colour value 75-120
Grade	Export quality, whole stemless pods or ground powder
Purity	min 99%
Moisture	max 11%
Pungency	1,000-2,000 SHU
Admixture	max 1%
Aflatoxin	Total max 10 ppb, B1 max 5 ppb
Total ash	max 8%
Treatment	Sun-dried; steam sterilisation available on request
Broken pods	max 3%
Oil content	Volatile oil 0.5-1.0%
Foreign matter	max 0.5%
Stems and calyx	max 1% (stemless grade)
Discoloured pods	max 3%
Capsaicin content	0.02-0.05%
Acid insoluble ash	max 1.25%
Pesticide residues	Within EU/US importing-country MRLs
Insect damaged pods	max 2%

Values are typical for the grade and vary by lot and season; contractual specifications, tolerances and test methods are stated in the quotation. Country of origin is stated on the quotation and shipping documents. Certifications: US FDA, ISO, Halal, HACCP, GMP; certificates supplied with each quotation. Request a quotation at <https://odod.us/products/spices->

masalas/kasmiri-chilli-kashmiri-mirch or hello@odod.us.