

ODOD LLC supplies premium Shah Jeera (Black Cumin Seeds) for Indian restaurants, caterers, and distributors across the USA. Known for its distinctive aroma, subtle nutty flavor, and uniform quality, Shah Jeera is ideal for biryanis, curries, pickles, tadkas, and gourmet spice blends. Available in

Product code	ODOD-0860
Category	Spices & Masalas
MOQ	500 kg; higher volumes by FCL/LCL
Packing options	25 kg and 50 kg PP/jute bags with food-grade inner liner; 10 kg and 20 kg vacuum or nitrogen-flushed cartons; 500 g and 1 kg consumer packs for private label; palletized and shrink-wrapped loading on request
Shelf life	18 months in original unopened packing, stored cool, dry and away from direct sunlight
HS code	09093110
Availability	available
Form	whole seed; ground available on request
Size	slender crescent seed, typical length 3-6 mm
Color	dark brown to black, natural
Grade	Sortex clean, export quality (99% purity); singapore/machine-cleaned grades available
Purity	min 99%
Moisture	max 10%
Admixture	max 1%
Aflatoxin	total max 10 ppb, B1 max 5 ppb
Total ash	max 9%
Microbiology	TPC max 10 ⁵ cfu/g; Salmonella absent in 25 g; E. coli absent in 1 g
Foreign matter	max 0.5%
Treatment options	natural, steam sterilized or ETO-free options on request
Acid insoluble ash	max 1.5%
Pesticide residues	within importing country MRL limits
Volatile oil content	2-4% v/w
Damaged discolored seeds	max 1%

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/shah-jeera> or hello@odod.us.