



OUR SPICE COLLECTION



About Us:

**Rooted in Purity.
Driven by Quality.
Trusted Across Global Markets.**

At ILVOR Group of Company, we are dedicated to delivering premium-quality spices that bring authenticity, flavor, and consistency to global markets. Specializing in Whole Spices, Ground Spices, Premium Export Spices, Organic & Conventional Spices, and IPM Spices, we combine India's rich agricultural heritage with modern processing standards to serve customers globally.

Our commitment extends beyond sourcing and manufacturing. We focus on quality assurance, international compliance, sustainable practices, and customer satisfaction at every stage of the supply chain. Through innovation, reliability, and a global outlook, ILVOR Group of Company continues to build lasting partnerships across diverse international markets.

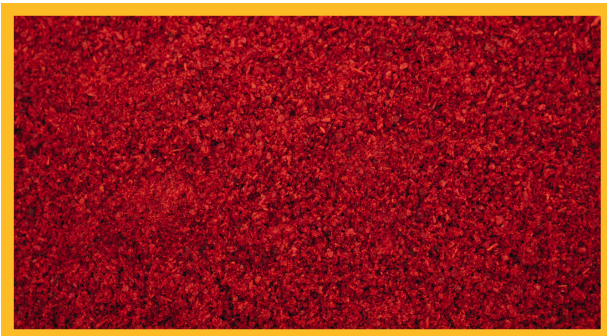


Ground Spices

▶ Turmeric Powder



▶ Red Chilli Powder



▶ Coriander Powder



▶ Cumin Powder



[CLICK HERE](#) 

Whole Spices

➤ Cumin Seeds



➤ Black Pepper



➤ Green Cardamom



➤ Coriander Seeds



➤ Dried Red Chilli



➤ Turmeric Finger



+

Premium Export Spices
Organic Conventional Spices
IPM Spices

CLICK HERE 

Manufacturing Plant



[CLICK HERE](#) 

Key Features



Premium Spice Quality

Carefully sourced spices processed under strict quality controls to ensure purity, aroma, flavor consistency globally.



Export-Grade Standards

Products comply with international export requirements, delivering reliable quality and performance across global markets.



Advanced Processing

Modern processing techniques preserve natural taste, color, aroma, and nutritional properties effectively.



Diverse Product Range

Comprehensive portfolio of whole and ground spices catering to multiple industries and market demands.



Global Supply Capability

Efficient production and logistics systems support consistent supply for international buyers Globally.



Customized Solutions

Flexible packaging, labeling, and product specifications designed to meet customer-specific requirements efficiently.



Sustainable Sourcing

Responsible procurement practices support agricultural sustainability while maintaining consistent product quality standards.



Stringent Quality Checks

Multiple inspection stages ensure products meet food safety, purity, and customer expectations consistently.

Benefits



Consistent Product Performance

Uniform quality and specifications help customers maintain reliable product standards and consumer satisfaction.



Enhanced Market Reputation

Premium spices strengthen brand credibility and improve customer trust in competitive marketplaces.



Cost-Effective Procurement

Optimized manufacturing and sourcing help customers achieve better value and purchasing efficiency.



Reliable Supply Continuity

Stable production capacity minimizes supply disruptions and supports uninterrupted business operations.



Flexible Business Support

Customized solutions allow businesses to meet changing market demands with greater efficiency.



Extended Product Freshness

Careful processing and packaging help retain freshness, aroma, and product quality longer.



Global Trade Compliance

Export-ready products simplify international sourcing and reduce regulatory challenges for buyers.



Sustainable Business Value

Environmentally conscious practices support responsible sourcing and long-term commercial sustainability goals.

Real Business Impact

Increased Customer Retention



Consistent spice quality and dependable supply performance help businesses build customer confidence, strengthen loyalty, and encourage repeat purchasing behavior across local and international markets.

Enhanced Brand Positioning



Premium-quality spices enable businesses to establish a stronger market presence, improve product perception, and create greater value among distributors, retailers, and consumers.

Improved Operational Efficiency



Reliable sourcing, streamlined manufacturing, and organized logistics reduce procurement challenges and support smoother business operations throughout the supply chain.

Higher Profit Margins



Superior products allow businesses to command better pricing, reduce quality-related losses, and improve overall profitability in competitive markets.

Stronger Global Reach



Export-ready products and international compliance standards help customers enter new markets and expand their business footprint successfully.

Reduced Supply Risks



Stable production capabilities and dependable fulfillment processes minimize disruptions and ensure continuous product availability for customers.

Greater Consumer Satisfaction



Stable production capabilities and dependable fulfillment processes minimize disruptions and ensure continuous product availability for customers.

Dried Sanam Chilli

(S4 / S10 / 334, Guntur Chilli)



Premium-quality Dried Sanam Chilli is widely recognized for its vibrant red color, medium pungency, and excellent flavor profile. Sourced from the renowned chilli-growing regions of India, these chillies are carefully selected, sun-dried, and processed to maintain their natural aroma, color, and heat level. Ideal for spice processing, seasoning blends, food manufacturing, and export markets, Sanam Chillies offer consistent quality and superior shelf life.

Product Specification

Parameter	Details
HS Code	'09042219'
Variety	With Stem, Stemless
Packaging	10 / 20 / 25 Kg Jute, HDPE or PP Bags
Aroma	Medium Spicy
Pungency	25,000 – 35,000 SHU (0.16–0.22%)
Color	30 – 50 ASTA (Red to Bright Red)
Size	5–8 cm
Shelf Life	12 Months
Storage	5°C – 12°C, Dry Place
Origin	India

Dried Red Chilli Powder



Our Dried Red Chilli Powder is produced from carefully selected premium red chillies, finely ground under hygienic conditions to preserve natural color, flavor, and pungency. Available in various heat levels and color grades, it is widely used in food processing, seasoning blends, ready-to-eat foods, sauces, and culinary applications. The product meets international export standards and can be customized according to buyer requirements.

Product Specification

Parameter	Details
HS Code	'09042211'
Packaging	10 / 20 / 25 Kg PP Bags, Jute Bags or Customized
Aroma	Low to High Spicy
Pungency	1,000 – 80,000 SHU (0.006–0.50%)
Color	20 – 120 ASTA (Bright to Deep Red)
Size	Below 100 / 120 Mesh
Shelf Life	12 Months
Storage	5°C – 12°C, Dry Place
Origin	India

Dried Byadgi Chilli



Dried Byadgi Chilli is one of India's most sought-after chilli varieties, famous for its deep red color, mild pungency, and rich aroma. Extensively used in spice blends, food coloring applications, and culinary preparations, Byadgi Chilli provides excellent color value without excessive heat. Carefully harvested and naturally dried, it is highly preferred by global food manufacturers and spice processors.

Product Specification

Parameter	Details
HS Code	'09042219'
Variety	With Stem, Stemless
Packaging	10 / 20 / 25 Kg Jute, HDPE or PP Bags
Aroma	Low Spicy
Pungency	8,000 – 15,000 SHU (0.05–0.13%)
Color Value	130 – 180 ASTA (Deep Red)
Size	10 – 13 cm Long
Shelf Life	12 Months
Storage	5°C – 12°C, Dry Place
Origin	India

Turmeric Finger



Our Turmeric Fingers are sourced from premium turmeric-growing regions of India and processed to preserve their natural curcumin content, vibrant color, and medicinal properties. Rich in antioxidants and known for their health benefits, these turmeric fingers are widely used in food processing, pharmaceuticals, nutraceuticals, cosmetics, and spice industries. Available in multiple varieties to suit diverse international market requirements.

Product Specification

Parameter	Details
HS Code	'09103020'
Varieties	Salem, Erode, Rajapore, Nizamabad, Alleppey
Packaging	25 / 50 Kg Jute Bag, HDPE PP Bag or Customized
Aroma	Slight Bitter & Slight Pungent
Color	Bright Yellow to Deep Orange
Curcumin Content	Salem (3.0%-3.5%), Erode (2.5%-3.0%), Nizamabad (2.0%-2.25%), Rajapuri (3.44%), Alleppey (Above 5.0%)
Moisture	Max 10.00%
Shelf Life	12 Months
Storage Condition	Store at 5°C – 12°C in a Dry Place
Origin	India

Turmeric Powder



Premium Turmeric Powder is manufactured from carefully selected turmeric fingers and processed using advanced grinding techniques to retain its natural aroma, color, and curcumin content. Widely used in food manufacturing, spice blends, pharmaceuticals, cosmetics, and health supplements, our turmeric powder delivers exceptional purity, consistency, and export-quality standards. Customized mesh sizes and curcumin levels are available based on customer specifications.

Product Specification

Parameter	Details
HS Code	'09103030'
Varieties	Salem, Erode, Rajapuri, Nizamabad, Alleppey
Packaging	10 / 20 / 25 Kg HDPE/PP Bags or Customized
Aroma	Characteristic Turmeric Aroma
Taste	Slightly Bitter & Warm
Color	Bright to Deep Orange Yellow
Mesh Size	80 / 100 / 120 Mesh or Customized
Curcumin Content	2.0% - 6.0% (As Per Variety & Buyer Requirement)
Moisture	Max 10%
Shelf Life	24 Months
Storage Condition	Store at 5°C - 12°C in a Dry Place
Origin	India

Coriander Seeds



Coriander Seeds are carefully sourced from premium cultivation regions and processed under strict quality standards to ensure superior purity, aroma, and flavor. Available in Europe Quality and Singapore Quality grades, our coriander seeds are machine cleaned, sortex cleaned, and double sortex cleaned to meet international export requirements. Widely used in food processing, spice blends, seasoning applications, and culinary industries, these seeds offer consistent quality, natural freshness, and excellent shelf stability for global markets.

Product Specification

Parameter	Details
HS Code	'09093129'
Variety	Europe Quality / Singapore Quality
Processing	Machine Cleaned, Sortex Cleaned, Double Sortex Cleaned
Packaging	20 / 25 / 50 Kg PP Bags or Customized
Loading Capacity	14 MT (20 FT Container), 26 MT (40 FT Container)
Aroma	Slight Pungent & Warm Aromatic
Color	Greyish Brown
Moisture	Max 9.0%
Ash Content	Max 10.0%
Shelf Life	24 Months
Storage Condition	Store at 20°C – 30°C in a Cool & Dry Place

Cumin Seeds



Cumin Seeds are premium-quality seeds sourced from India and processed using advanced cleaning techniques to ensure high purity and consistent quality. Known for their warm aroma and distinctive spicy flavor, they are widely used in spice blends, food processing, seasoning, and culinary applications. Available in Europe and Singapore quality grades with customized packaging for global export markets.

Product Specification

Parameter	Details
HS Code	'09093129'
Variety	Europe Quality / Singapore Quality
Type	Machine Cleaned, Sortex Cleaned, Double Sortex Cleaned
Packaging	20 / 25 / 50 Kg PP Bags or Customized
Loading Capacity	14 MT (20 FT), 26 MT (40 FT)
Aroma	Slight Pungent & Warm Aromatic
Origin	India
Color	Greyish Brown
Shelf Life	1 Year in Cool & Dry Place
Moisture	Max 9.0%
Ash Content	Max 10.0%

Physical Analysis

Parameter	Details
Appearance / Color	Greyish Brown
Size	3 mm – 7 mm
Purity	99%, 99.5%
Quality	Premium
Odor	Slight Pungent & Warm Aromatic
Store	20°C - 30°C
Taste	Spicy

Whole Green Cardamom



Whole Green Cardamom is a premium spice sourced from Kerala, India, known for its rich aroma, natural green color, and distinctive flavor. Carefully selected and graded, it is widely used in food processing, beverages, confectionery, spice blends, and pharmaceutical applications. Our export-quality cardamom ensures high purity, consistent quality, and customized packaging solutions for global markets.

Product Specification

Parameter	Details
Size	8 mm
Origin	Kerala, India
Packaging	5 / 10 / 25 Kg Cartons, PP Bags or Customized
Color	Natural Green
Aroma	Strong Characteristic
Moisture	Max 12%
Broken / Split Pods	Max 2%
Foreign Matter	Max 0.5%
Volatile Oil	Min 3.5 ml per 100 g
Bulk Density (Litre Weight)	420 – 440 g per Litre

Available Grades

Parameter	Details
6-7 mm	Kerala Origin, Good Aroma & Natural Green Color, 99% Purity, Max 1% Impurity, Max 6% Open Mouth & Drop Outs, Max 12% Moisture
7-8 mm	Kerala Origin, Good Aroma & Natural Green Color, 99.5% Purity, Max 0.5% Impurity, Max 6% Open Mouth & Drop Outs, Max 12% Moisture
7.5-8 mm	Kerala Origin, Good Aroma & Natural Green Color, 99.5% Purity, Max 0.5% Impurity, Max 6% Open Mouth & Drop Outs, Max 12% Moisture
8 mm Plus	Kerala Origin, Good Aroma & Natural Green Color, 99.5% Purity, Max 0.5% Impurity, Max 6% Open Mouth & Drop Outs, Max 12% Moisture

Whole Black Pepper



Whole Black Pepper is one of the most widely traded and valued spices globally, renowned for its strong aroma, bold flavor, and premium quality. Sourced from the fertile plantations of Kerala, India, our black pepper is carefully processed and graded to ensure high purity, consistent quality, and excellent shelf life. Widely used in food processing, seasoning blends, culinary applications, pharmaceuticals, and spice manufacturing, our export-quality black pepper meets international standards and is available in customized packaging to suit diverse global market requirements.

Product Specification

Parameter	Details
Grade	520 GL
Origin	Kerala, India
Packaging	25 / 50 Kg PP Bags or Customized
Color	Dark Brown to Black
Aroma	Strong Characteristic
Moisture	Max 12.5%
Foreign Matter	Max 1.0%
Light Berries / Pinheads	Max 2.0%
Broken Berries	Max 2.0%

Application



Spice Processing Industry

Used for manufacturing blended spices, seasoning products, and food ingredient formulations.



Food Manufacturing

Integrated into packaged foods, ready-to-cook products, sauces, and processed food applications.



Hotels & Restaurants

Widely used in commercial kitchens to deliver authentic flavor and consistent culinary quality.



Catering Services

Ideal for large-scale meal preparation requiring dependable spice quality and uniform taste profiles.



Retail Brands

Suitable for branded packaging and distribution through supermarkets, grocery stores, and retail chains.



Organic Food Industry

Preferred for organic product manufacturing and health-conscious food formulations.



Export Trading Companies

Supplied globally for international distribution, wholesale trading, and food processing industries.



Spice Blending Companies

Used as premium raw materials for customized spice blends and seasoning products.

Product Care Instruction



Maintain Dryness

Keep spices away from moisture exposure to preserve aroma, flavor, texture, and overall product quality.



Use Clean Utensils

Always use dry and clean scoops to prevent contamination and maintain freshness.



Avoid Direct Sunlight

Store products away from sunlight to preserve natural color, aroma, and nutritional properties.



Seal Properly

Ensure packaging remains tightly sealed after use to prevent moisture absorption.



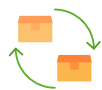
Monitor Storage Conditions

Maintain recommended temperature and humidity levels for optimum product preservation.



Prevent Cross-Contamination

Separate spices from strong-smelling materials to avoid flavor and aroma transfer.



Rotate Inventory

Follow FIFO practices to ensure older stock is utilized before newer inventory.



Inspect Regularly

Periodically examine packaging integrity and product condition during storage.

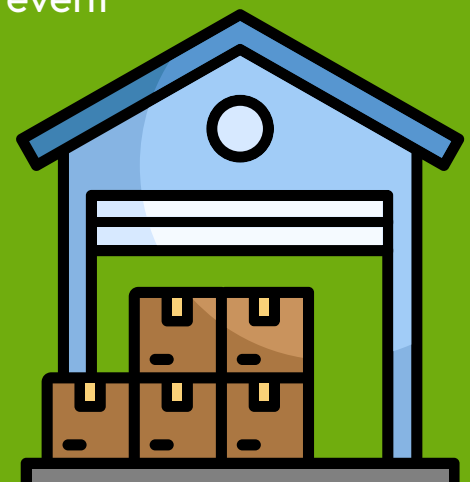
Handling

- ▶ **Gentle Product Handling**
Handle products carefully during loading, unloading, and transportation to prevent packaging damage.
- ▶ **Maintain Hygiene Standards**
Use proper food safety practices and protective equipment while handling spice products.
- ▶ **Avoid Moisture Exposure**
Protect products from rain, humidity, and wet environments during handling activities.



Storage

- ▶ **Cool Dry Environment**
Store products in cool, dry, and well-ventilated areas away from moisture sources.
- ▶ **Controlled Temperature**
Maintain stable storage temperatures to preserve product quality and shelf life.
- ▶ **Elevated Storage**
Keep products on pallets above floor level to prevent moisture-related contamination.
- ▶ **Protected Packaging**
Ensure packaging remains intact and properly sealed throughout the storage period.



Installation Procedure

Storage Area Preparation



Prepare a clean, dry, hygienic, and well-ventilated storage area before product arrival. Ensure adequate space, proper pallet arrangements, and environmental controls to maintain product integrity and food safety standards.

Product Unloading



Unload products carefully using appropriate handling equipment. Avoid rough handling, dropping, or excessive stacking that could damage packaging and affect product quality during storage.

Quality Assessment



Conduct internal quality checks by reviewing appearance, aroma, packaging integrity, and labeling. Verify compliance with required specifications and approved quality standards before distribution.

Inventory Classification



Organize products according to batch numbers, manufacturing dates, and product categories. Proper classification improves inventory tracking, stock rotation, and operational efficiency.

Storage Placement



Position products on clean pallets with sufficient spacing from walls and floors. Proper placement promotes air circulation and reduces contamination risks.

Ongoing Monitoring



Regularly monitor storage conditions, packaging condition, and inventory status. Continuous observation helps maintain product quality, freshness, and regulatory compliance throughout storage periods.

Why Partner With Ilvor?

At ILVOR Group of Company, we combine India's rich spice heritage with modern manufacturing excellence to deliver premium-quality spice solutions for global markets. Our extensive product portfolio, stringent quality control systems, and export-focused operations ensure consistent quality, purity, and reliability in every shipment. We offer flexible packaging, customized solutions, competitive pricing, and efficient logistics support to meet diverse customer requirements. Backed by a dependable supply chain and strong international compliance standards, we help businesses achieve sustainable growth and market expansion. Our commitment to transparency, customer satisfaction, innovation, and long-term partnerships makes ILVOR Group of Company a trusted global sourcing partner for quality spices.

What Makes Ilvor a Preferred Brand?

- What Makes Volzor a Preferred Brand?
- 100% quality-tested products
- ISO-certified manufacturing
- Global exports to 10+ countries
- Custom mat sizes & logo embossing
- Eco-friendly and anti-slip designs
- Heavy-duty & long-life performance



Certificate



Certificate

01

What products do you offer?

Q

A

We offer Whole Spices, Ground Spices, Premium Export Spices, Organic Spices, Conventional Spices, and IPM Spices.

02

Do you manufacture your products?

Q

A

Yes, we process and supply spices through controlled manufacturing systems with strict quality management procedures.

03

Can you provide customized packaging?

Q

A

Yes, we offer customized packaging, private labeling, and branding solutions based on customer requirements.

04

What is your minimum order quantity (MOQ)?

Q

A

MOQ depends on product type, packaging specifications, and destination market requirements.

05

How do you ensure product quality?

Q

A

We implement multiple quality inspections, raw material evaluations, and processing controls throughout production.

06

What packaging options are available?

Q

A

We provide bulk export packaging, retail packs, customized pouches, cartons, and private-label packaging solutions.



**At Ilvor Group, we don't just supply Spices -
we deliver certainty in an uncertain supply chain.**



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