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ABOUT US

At Triexim3, we take pride in being a trusted name in the global export industry, specializing in premium-quality rice and spices. With a strong commitment to excellence, authenticity, and customer satisfaction, we source the finest agricultural products from India's fertile lands and deliver them to international markets.

With years of experience, a dedicated team, and a well-established supply chain, we have built strong relationships with clients across Global. Our customer-centric approach, ethical business practices, and commitment to timely delivery make us a preferred choice in the export industry.

At Triexim3, we don't just export products—we bring the authentic flavors of India to the world.

OUR VISION

"At Triexim3, we are committed to delivering the finest quality rice and spices to the world, bringing the authentic flavors of India to every corner of the globe. Through sustainable sourcing, rigorous quality control, and ethical business practices, we aim to be a globally trusted name in the food export industry. Our vision is to enhance global culinary experiences with premium agricultural products while empowering farmers and fostering long-term international partnerships."

OUR MISSION

At Triexim3, our mission is divided into three aspects:

1. Deliver premium quality in every product we offer.
2. Build sustainable practices throughout our supply chain.
3. Value our clients and partners with exceptional support.

QUALITY PROCESSING

At Triexim3, we follow a meticulous and high-standard processing system to ensure the finest quality rice and spices for global markets. Our process includes :

01 Sourcing
We procure the best quality rice and spices directly from trusted farmers and certified suppliers, ensuring freshness and authenticity.

02 Cleaning & Sorting
Raw materials undergo advanced cleaning, sorting, and grading processes to remove impurities and maintain consistency in quality.

03 Processing & Milling
Our rice is carefully milled using modern techniques to retain its natural aroma, taste, and nutritional value. Spices are processed under strict hygiene conditions to preserve their purity and potency.

04 Quality Control
Every batch is rigorously tested at multiple stages to comply with international food safety and export standards.

05 Packaging
We use high-quality, eco-friendly, and export-grade packaging that ensures product freshness and extends shelf life.

06 Logistics & Export
With a well-established supply chain, we ensure smooth and timely global delivery, maintaining the

Our commitment to excellence in processing helps us deliver premium rice and spices that meet the highest international standards and customer expectations.

QUALITY

To meet with the expectations of our valuable and esteemed buyers, and towards constant upgradation we have setup most sophisticated, ultra-modern and fully automatic sortex plant. Our customer is the most important person in our company, independently of whether they visits us, phones or writes to us. The customer submits their requirements. Our task is to fulfill these as lucratively as possible for both them and Triexim3 International.

A permanent improvement of the products, processes and services we are able to offer are a guarantee for us to be successful in today's competitive market.

The responsibility of maintaining these standards lies in the hands of our Employees. Each of them is Valuable in his or her own position. We make them aware that our work is valuable and attach great importance to having satisfied staff as employees can only satisfied produce quality! Besides our customers, they are the most important ingredient for the success of our company.



KENZIE

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BASMATI RICE

Basmati rice is a popular, aromatic, and long-grain rice variety known for its unique characteristics and uses. Here are some key facts about Basmati rice:

Origin: Basmati rice originates from the Indian subcontinent, specifically from the Himalayan foothills.

Characteristics :

1. Long, slender grains (average length: 6.5-7.5 mm)
2. Distinctive nutty and buttery aroma
3. Unique, fluffy texture after cooking
4. High amylose content (25-30%), making it less sticky
5. Gluten-free

Culinary uses :

1. Traditional Indian and Pakistani dishes (e.g., biryani, pilaf, curries)
2. Sides and accompaniments (e.g., plain rice, flavored rice)
3. Fusion cuisine and modern recipes

Grading and certification :

1. Age: Basmati rice is typically aged for 12-18 months to enhance flavor and aroma.
2. Quality standards: Basmati rice is graded based on grain length, color, and aroma.
3. Shipping: Efficient & timely transportation to destination country.

Fun fact: Basmati rice is often called the "King of Rice" due to its unique characteristics and royal heritage.

1509

1509 is a specific Basmati Rice, Known for its exceptional quality & characteristics.

Characterized As below

- Extra-long grain length (Average 7.5-8.5 mm)
- Aged for 12-18 Months to enhance flavor & Aroma
- Grown in Specific regions of India.

1509 is highly sought after by Rice connoisseurs and Chefs for its exceptional culinary performance.

1121

1121 Basmati rice is a premium, long grain, aromatic rice variety.

Characterized As below

- Long grain length (Average 6.8 - 7.2 mm)
- Aged for 12-18 Months to enhance flavor & Aroma
- Gluten-free and low glycemic.

Choosing 1121 Basmati Rice ensures an exceptional culinary experience, premium quality & authenticity.

1401

1401 Basmati rice is a specific variety of Basmati rice, known for its exceptional quality & characteristics.

Comparison with other Basmati varieties:

- Grain length: 1401 (7.2-7.8 mm) vs 1121 (6.8-7.2 mm) vs 1509 (7.5-8.5 mm)
- Amylose content: 1401 (24-28%) vs 1121 (22-25%) vs 1509 (25-30%)
- Flavor and aroma: 1401 (nutty and buttery) vs 1121 (slightly sweeter) vs 1509 (stronger nutty flavor)

1401 Basmati rice is highly prized for its exceptional culinary performance, making it a popular choice among rice connoisseurs and chefs.

1718

1718 Basmati Rice is one of the finest Basmati Rice for its exceptional flavor & quality.

Comparison with other Basmati varieties :

- Grain length: 1718 (7.8-8.2 mm) vs 1121 (6.8-7.2 mm) vs 1401 (7.2-7.8 mm) vs 1509 (7.5-8.5 mm)
- Amylose content: 1718 (26-30%) vs 1121 (22-25%) vs 1401 (24-28%) vs 1509 (25-30%)
- Flavor and aroma: 1718 (distinctive nutty and buttery with hints of spice) vs other varieties

1401 Basmati rice is highly prized for its exceptional culinary performance, making it a popular choice among rice connoisseurs and chefs.



RED CHILLI

Red chilli, Also known as Red pepper or Lal Mirch, Is a type of dried, ripe fruit of the capsicum annum plant.

Classification :

- Botanical name : Capsicum annum
- Family : Solanaceae
- Variety : Various (e.g., Sannam, Teja, Byadgi)

Quality Parameter :

- | | |
|--|------------------------------|
| 1. Color: Bright red to deep red | 4. Foreign matter: 1-2% |
| 2. Moisture content: 10-15% | 5. Extraneous matter: 0.5-1% |
| 3. Scoville heat units (SHU): 15,000-30,000+ | |

Chili is generally harvested during the months of January, February, March, October, November and December.

TURMERIC

Turmeric, also known as Curcuma longa, is a bright yellow to orange-yellow spice derived from the dried and processed rhizomes of the turmeric plant.

Classification :

- Botanical name : Curcuma longa
- Family : Zingiberaceae
- Variety : Various (e.g., Madras, Alleppey, Nizamabad)



Quality Parameter :

- | | |
|---|-----------------------------------|
| 1. Color : Bright yellow to orange-yellow | 4. Volatile oil content: 1.5-2.5% |
| 2. Curcumin content: 4-7% | 5. Foreign matter: 1-2% |
| 3. Moisture content: 10-15% | 6. Extraneous matter: 0.5-1% |

Turmeric is generally harvested during the months of January, February and March. We offer all types of pre-processing activities like sun-drying, hand-sorting, machine cleaning, polishing, and grading based on the quality specification



CARDAMOM

Cardamom, also known as Elettaria cardamomum, is a spice derived from the dried, ripe fruits (capsules) of the cardamom plant.

Classification :

- Botanical name : Elettaria cardamomum
- Family : Zingiberaceae
- Variety : Various in Sizes as 5mm / 5mm-6mm / 6mm-7mm / 7mm-8mm / 8.5mm (Superior quality)

Quality Parameter :

- | | |
|----------------------------------|-------------------------------------|
| 1. Color: Green, black, or white | 4. Foreign matter: 1-2% |
| 2. Volatile oil content: 4-10% | 5. Extraneous matter: 0.5-1% |
| 3. Moisture content: 10-15% | 6. Cardamom seeds per capsule: 8-10 |

Cardamom is a low calorie spice that adds flavor to sweet and savory dishes. Cardamom has many health benefits like Detoxification, Digestion also can help boost Metabolism & Immune system.

CUMIN

Cumin, also known as Cuminum cyminum, is a spice derived from the dried seeds of the cumin plant.

Classification :

- Botanical name : Cuminum cyminum
- Family : Apiaceae
- Variety : Various (e.g., Brown Cumin, Black Cumin)



Quality Parameter :

- | | |
|---|------------------------------|
| 1. Color: Light brown to white, dark brown to black, or brown | 4. Foreign matter: 1-2% |
| 2. Volatile oil content: 1.5-3% | 5. Extraneous matter: 0.5-1% |
| 3. Moisture content: 10-15% | 6. Admixture: 5-10% |

Cumin seeds known as Jeera in India are the seeds of the caraway family. We are working on the objective to deliver high-quality cumin seeds to our clients.



BLACK SEEDS

Black seeds, also known as *Nigella Sativa*, are small, black, crescent-shaped seeds that are native to the Indian subcontinent and the Middle East. They have been used for centuries in traditional medicine and culinary practices.

Classification :

- Moisture content: 10% max
- Impurities: 2% max
- Oil content: 30-40%
- Protein content: 20-25%

Quality Parameter :

1. Color: Black
2. Shape: Crescent-shaped
3. Size: 1-3 mm in length
4. Texture: Smooth
5. Odor: Pungent, nutty aroma
6. Taste: Bitter, slightly sweet

FENUGREEK SEEDS

Fenugreek seeds are small, yellowish-brown seeds that are native to the Indian subcontinent and the Middle East. They have been used for centuries in traditional medicine, culinary practices, and as a spice.

Classification :

- Moisture content: 10% max
- Impurities: 2% max
- Oil content: 5-7%
- Protein content: 20-25%



Quality Parameter :

1. Color: Yellowish-brown
2. Shape: Rhomboid
3. Size: 3-5 mm in length
4. Texture: Smooth
5. Odor: Bitter, nutty aroma
6. Taste: Bitter, slightly sweet



DEHYDRATED GARLIC

Our dehydrated garlic is made from high-quality, fresh garlic, carefully processed to preserve its natural flavor, aroma, and nutritional value. Ideal for cooking, seasoning, and adding depth to various dishes.

Key Features :

- Made from 100% natural garlic
- No artificial preservatives or additives
- High-quality processing to retain flavor and nutrients
- Crispy texture and convenient to store
- Suitable for vegetarian and vegan diets

Product Variants :

1. Dehydrated Garlic Flakes
2. Dehydrated Garlic Powder
3. Dehydrated Garlic Granules
4. Dehydrated Garlic Slices
5. Dehydrated Garlic Minced



Cloves

Cloves are the aromatic flower buds of a tree in the family Myrtaceae, *Syzygium aromaticum*, and are commonly used as a spice. Cloves are available throughout the year owing to different harvest seasons in different countries.



Coriander seed

Coriander seeds are the seeds of dried fruits that are almost spherical in shape, outside pale yellow to yellowish brown, and have a unique taste. The dried Coriander Seeds or product of the parsley-related *Coriandrum sativum* plant is known as coriander.

Cinnamon

Cinnamon, Also known as *Cinnamomum verum* or Ceylon cinnamon, is a spice derived from the dried, inner bark of the cinnamon tree.



Black Pepper

Black Pepper is the dried mature berries of *Piper Nigrum* grown in India, garbled, dark brown to dark black in color nearly globular, with a wrinkled surface.

Sesame

Sesame is an erect annual herb (*Sesamum indicum*) cultivated for its seeds, which are small, oil-rich, and used for food, flavoring, and oil extraction.



Mustard

Mustard is an erect, multi branched herbaceous plant. There are mainly three varieties – black, white and brown mustard. Indian mustard substitutes the black variety.



Star Anise

Star anise contains anethole, the same ingredient that gives the unrelated anise its flavor. Also Star anise can be a less expensive substitute for anise in baking & adding flavor to food.



Fennel

Fennel is a perennial, pleasant-smelling herb with yellow flowers. Dried fennel seeds are often used in cooking as an anise-flavored spice. Fennel seeds is a plant belonging to the carrot family.



Nutmeg

The nutmeg tree is scientifically known as *Myristica fragrans* and the spice is the seed derived from it. It is used widely in the culinary world to make several sweet and spicy dishes. Medicinally nutmeg helps to relieve digestion related issues, nausea etc.



Ajwain

Ajwain or *Trachyspermum Ammi* also known as ajowan caraway, bishop's weed, or carom is an annual herb in the family *Apiaceae*. This is natural spice used in food items as in many global cuisines. Ajwain is used as a supplement for better health benefits.



PASTE



GINGER PASTE

Ginger paste is a semi-solid paste made from fresh ginger rhizomes, processed to preserve the natural flavor, aroma, and nutrients. It is widely used in culinary, pharmaceutical, and cosmetic applications.

Characteristics :

1. Color: Light yellow to dark brown
2. Texture: Smooth, semi-solid paste
3. Odor: Spicy, aromatic
4. Taste: Spicy, sweet
5. pH level: 5.5-6.5
6. Moisture content: 60-70%

GARLIC PASTE

Garlic paste is a semi-solid paste made from fresh garlic bulbs, processed to preserve the natural flavor, aroma, and nutrients. It is widely used in culinary, pharmaceutical, and cosmetic applications.



Characteristics :

1. Color: Off-white to light brown
2. Texture: Smooth, semi-solid paste
3. Odor: Pungent, aromatic
4. Taste: Strong, savory
5. pH level: 5.5-6.5
6. Moisture content: 60-70%



GINGER & GARLIC PASTE

Ginger & Garlic Paste is a blend of fresh ginger and garlic, processed to preserve the natural flavor, aroma, and nutrients. It is widely used in culinary applications to add flavor and aroma to various dishes.

Characteristics :

1. Color: Light yellow to dark brown
2. Texture: Smooth, semi-solid paste
3. Odor: Spicy, aromatic, pungent
4. Taste: Spicy, savory, slightly sweet
5. pH level: 5.5-6.5
6. Moisture content: 60-70%

ONION



PODISU ONION

Podisu onions are a type of small onion, often referred to as a sambar onion or shallot. It's long storage life due to its stable, durable quality and ability to cure and dry well for extended shelf life.

It's also known as small onions or sambar onions, are known for being high in pungency and great in taste, which includes a spicy quality, especially when eaten raw.

Quality Parameter :

1. Color: Typically red or reddish-purple.
 2. Texture: They have a firm texture.
 3. Diameter: Approximately 25mm to 35mm in
 4. Storage Conditions: Store in a cool, dry place.
 5. Aging Process: Taking about two to four weeks.
- Podisu onion is usually harvested during late April to early May.

WHITE ONION

White onion is a cultivar of the common onion with a mild, slightly sweet flavor, a thin white papery skin, and translucent white flesh, making it versatile for both raw and cooked dishes.

Rich in vitamins, fiber, and flavonoids, it is crisp, juicy, and aromatic, ideal for salsas, guacamole, burgers, and cooking applications like grilling, roasting, and sautéing.



Quality Parameter :

1. Color : White, Translucent flesh.
2. Texture: Crisp, Juicy, and Firm.
3. Diameter: 2 and 3.25 inches
4. Storage Conditions: Store dry onions in a cool, dry, dark
5. Aging Process: 1 to 3 months

To harvest white onions, wait until their green tops naturally yellow and fall over, a sign they are mature. Loosen the soil around the bulb with a hand fork, then gently pull the onion from the base. Avoid damaging the roots or leaves, as these are needed for the subsequent curing process, which improves storage life.



YELLOW ONION

Yellow onion has a papery yellow-brown skin and white flesh, with a strong flavor and aroma due to its high sulfur content.

This versatile, "all-purpose" onion is an ideal cooking ingredient that turns a rich, sweet brown when caramelized, making it a staple in dishes like French onion soup, stews, and braises.

They're sometimes called brown onions.

Quality Parameter :

1. Color : Shades of light brown and golden
 2. Texture: Less firm and more watery
 3. Diameter: 5 cm to 7.6 cm
 4. Storage Conditions: Dark place
 5. Aging Process: 1 to 6 months
- To harvest yellow onions, look for yellowed and falling onion tops, a sign the bulbs have fully matured. Stop watering when the tops begin to go down, and harvest by gently pulling the bulbs.

LIGHT RED ONION

A "light red onion" is an onion cultivar known for its light red, sometimes pinkish, color, globular shape, and moderate pungency.

It is suitable for raw use in salads and for cooking, pickling, and curries. Light red onions offer a less intense taste, making them more versatile for raw preparations where a milder flavor is preferred.

Quality Parameter :

1. Color: A light red or pinkish-red
2. Texture: Crisp, tight skin with a firm, dense texture
3. Diameter: 4 to 6 cm
4. Storage Conditions: A cool, dry, dark
5. Aging Process: 6-8 months

Harvesting light red onions involves waiting until their tops naturally yellow and fall over, indicating the bulb is mature. On the chosen dry, sunny day, gently loosen the soil with a garden fork before pulling the bulbs from the ground.



POTATO



KUFRI CHIPSONA

Kufri Chipsona potatoes are a premium potato for chip making, characterized by their high dry matter content (over 21%), low reducing sugars, and creamy-white tubers with smooth skin and shallow eyes.

They exhibit moderate dry matter content and balanced starch levels, contributing to superior taste and texture.

Quality Parameter :

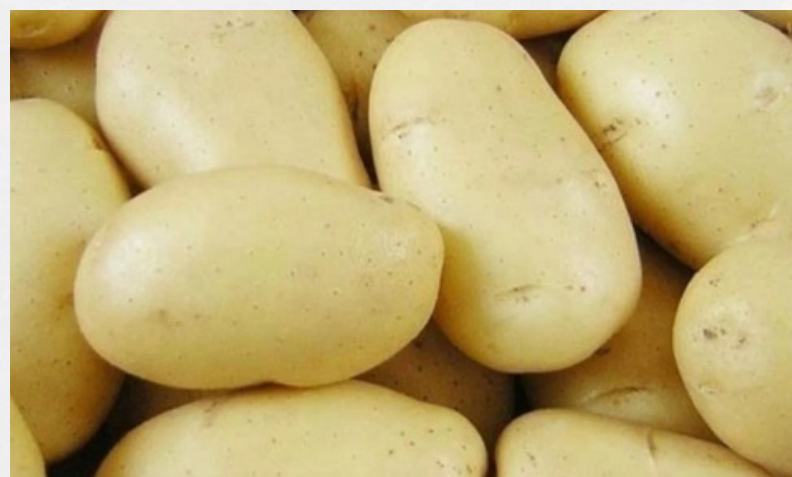
- 1. Color: Generally white or pale yellow
- 2. Texture: Starchy potatoes & a firm texture
- 3. Diameter: 45-75 mm or 72-105 mm
- 4. Storage Conditions: Between 8°C and 16°C
- 5. Aging Process: At least 45 days

Kufri Chipsona potatoes, known for chipping, are typically harvested 110 days after planting.

KUFRI PUKHRAJ

Kufri Pukhraj potatoes are widely grown on large farms in the belt of Punjab and other states of northern India. These potatoes are versatile for everyday cooking.

Kufri Pukhraj potatoes are an excellent source of vitamin C, potassium, and fiber. It's found at the local markets in India and thrive in the northern ndia plains and plateau regions of Uttar Pradesh, Bihar, and West Bengal.



Quality Parameter :

- 1. Color : Light brown to gold
- 2. Texture: Smooth and Waxy, firm and dense
- 3. Diameter: 50-100mm
- 4. Storage Conditions: Store at 10-12°C
- 5. Aging Process: 70-80 days

Kufri Pukhraj potatoes are typically ready for harvest 70-90 days after planting, with the haulms (foliage) showing signs of maturity and yellowing. Harvesting involves stopping irrigation a week to 10 days prior to harvesting, removing the haulms, and then manually or mechanically digging up the tubers.



KUFRI GANGA

The Kufri Ganga potato is a high-yielding, table-purpose variety suitable for the north Indian plains, known for its attractive white-cream, ovoid tubers, good keeping quality, field resistance to late blight, and high drought tolerance.

In the North Indian plains, it is typically grown during the short winter period from October to February/March.

Quality Parameter :

- 1. Color : White-cream
- 2. Texture: Mealy
- 3. Diameter: Not explicitly stated in the provided
- 4. Storage Conditions: Non-refrigerated storage
- 5. Aging Process: Over 8 weeks

Kufri Ganga potatoes are harvested when the crop matures, typically within 75-80 days for a yield of around 250-300 quintals per hectare.

BROWN POTATO

It is commonly known as a Russet potato, is a large, oblong, starchy tuber with a dark brown, rough, or net-like skin and few, shallow eyes.

They are excellent for baking, frying, and mashing due to their high starch and low-moisture content, which gives them a light and fluffy texture when cooked.



Quality Parameter :

- 1. Color: Brown skin
- 2. Texture: Dry and mealy
- 3. Diameter: Atleast 1-7/8 inches
- 4. Storage Conditions: Between 45-50°F(7-10°C)
- 5. Aging Process: 3-5 months

To harvest russet potatoes, wait until the plant's leaves and stems turn yellow and brown, indicating the tubers are mature. Dig carefully around the base of the plant with a garden fork or shovel, working from the outside in to avoid damaging the potatoes.

TERMS AND CONDITIONS :

Packaging Options :

1. 25kg, 50kg, or 100kg bulk packaging
2. 100g, 200g, or 500g retail packaging
3. Customized packaging available

Certifications :

1. HACCP (Hazard Analysis and Critical Control Points)
2. ISO 22000 (Food Safety Management System)
3. USDA Organic (optional)

Shelf Life :

12 months from the date of manufacture

Storage :

Store in a cool, dry place away from direct sunlight

Export Documentation :

1. Commercial Invoice
2. Packing List
3. Certificate of Origin
4. Phytosanitary Certificate (if required)

Minimum Order Quantity :

500 kg (negotiable)

Lead Time :

7-14 days (depending on the destination)

Payment Terms :

1. T/T (Telegraphic Transfer)
2. L/C (Letter of Credit)
3. PayPal (for small orders)

Shipping :

By air or sea, depending on the destination and customer preference

Additional Information :

Please contact us for :

1. Pricing and quotation
2. Product samples
3. Customized packaging and labeling
4. Regulatory compliance and certification

Product Specifications :

Moisture content: 5% max

Total bacterial count: 10,000 cfu/g max
Yeast and mold: 100 cfu/g max

Heavy metals: Within acceptable limits

Nutritional Information (per 100g) :

Energy: 350 kcal

Protein: 10g

Fat: 0.5g

Carbohydrates:

75g Fiber: 5g

Sodium: 10mg



We connecting trade worldwide