



**GLOBALTRADERS**

Export Import Company  
*INDIAN SPICES*

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## ABOUT US

RU Global Traders - Your Trusted Partner in Premium Spices Welcome to RU Global Traders, a leader in the global spice market dedicated to bringing the finest quality spices from around the world to your kitchen. With decades of experience and a passion for excellence, we specialize in sourcing, processing, and exporting a diverse range of spices that meet the highest standards of quality and purity.





# SPICES POWDER

RU Global Traders, your trusted source for high-quality spice powders. Our extensive range of spice powders is crafted to bring exceptional flavor and aroma to your culinary creations. We take pride in sourcing the finest ingredients from around the world, ensuring that each product meets our stringent standards of quality and purity.





# SPICES SEEDS

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# SPICES POWDER



## ***DEHYDRATED WHITE ONION POWDER***

Dehydrated White Onion Powder is a finely ground powder made from dehydrated white onions. This product is prized for its strong, pungent onion flavor and aroma, making it an essential ingredient in many kitchens.



## ***DEHYDRATED PINK ONION POWDER***

Dehydrated Pink Onion Powder is a finely ground powder made from dehydrated pink onions. Known for its distinctive flavor and aroma, this powder offers a unique taste profile that is slightly sweeter and milder compared to traditional white onion powder.



## ***DEHYDRATED GARLIC POWDER***

Dehydrated Garlic Powder is a finely ground powder made from dehydrated garlic cloves. This product is cherished for its potent garlic flavor and aroma, providing a convenient alternative to fresh garlic.



### ***GINGER POWDER***

Ginger Powder is a finely ground powder made from dried ginger roots. Known for its warm, spicy-sweet flavor and aromatic properties, ginger powder is a versatile ingredient widely used in culinary and medicinal applications.



### ***GREEN CHILLI POWDER***

Green Chilli Powder is a finely ground powder made from dried green chillies. It is known for its distinctive green color, sharp heat, and fresh, tangy flavor. This spice is essential in various cuisines for adding heat and a unique taste to dishes.



### ***SPRAY DRIED TOMATO POWDER***

Spray Dried Tomato Powder is a fine powder made from fresh, ripe tomatoes that have been processed using spray drying technology. This method ensures that the essential characteristics of the tomatoes are retained, offering a convenient and versatile ingredient for various culinary applications.





### ***SPRAY DRIED TAMARIND POWDER***

Spray Dried Tamarind Powder is a fine powder made from the pulp of tamarind fruit, which has been processed using spray drying technology. This method ensures that the essential characteristics of the tamarind are retained, offering a convenient and versatile ingredient for various culinary and medicinal applications.



### ***SPRAY DRIED LEMON POWDER***

Spray dried lemon powder is a powdered form of lemon that's created using a spray drying process. This process involves turning lemon juice into a fine powder by spraying it into a hot air chamber. The result is a lemon powder that retains much of the lemon's natural flavor and acidity.



### ***CURRY LEAVES POWDER***

Curry Leaves Powder is a fine powder made from dried curry leaves. Known for its distinctive aroma and slightly bitter, aromatic taste, curry leaves powder is a staple in Indian cuisine and is used for both its culinary and medicinal properties.



### **AMCHUR POWDER**

Amchur Powder, also known as mango powder, is a fine powder made from dried unripe green mangoes. It is known for its tangy, slightly sour flavor, and is widely used in Indian cuisine to add a fruity acidity to dishes.



### **KASURI METHI**

Kasuri methi, also known as dried fenugreek leaves, is a popular herb used in Indian and Middle Eastern cuisine. It has a distinct, slightly bitter flavor and is often used to add a rich, aromatic quality to dishes. It's commonly added to curries, stews, and bread recipes.



### **KASURI METHI POWDER**

Kasuri methi powder is made from dried fenugreek leaves that are ground into a fine powder. It carries the same unique flavor as kasuri methi but in a more concentrated form. This powder is often used as a seasoning in various dishes, including curries, stews, and spice blends, to enhance their flavor.





### ***PALAKH POWDER***

Palakh powder is a spice blend made from dried and ground spinach leaves, known as palak in Hindi. It's used to add a rich, spinach-like flavor to dishes. This powder can be a great addition to a variety of recipes, offering the nutritional benefits of spinach in a convenient, shelf-stable form.



### ***MINT LEAVES POWDER***

Mint leaves powder is made from dried and ground mint leaves. It's a convenient way to add a burst of minty flavor to your dishes without needing fresh mint leaves. This powder retains much of the aromatic and refreshing qualities of fresh mint.



### ***BEETROOT POWDER***

Beetroot powder, often known as beetroot powder, is made from dried and ground beets. It has a rich, earthy flavor and is known for its vibrant red color. It's used in various culinary applications, not only for its flavor but also for its nutritional benefits, such as being high in fiber, vitamins, and antioxidants.



### **CHINNAMON POWDER**

Chinnamon Powder is a high-quality, finely ground spice derived from the inner bark of Cinnamomum trees. Known for its rich, warm, and slightly sweet flavor, this versatile powder enhances both sweet and savory dishes with its aromatic qualities.



### **CARDAMOM POWDER**

Cardamom Powder is a finely ground spice made from cardamom pods, known for its unique and aromatic flavor profile. With its sweet, spicy, and slightly citrusy taste, cardamom powder is a prized ingredient in various cuisines around the world, particularly in Indian, Middle Eastern, and Scandinavian dishes.



### **PIPRAMOOOL POWDER**

Pipramool Powder is a spice made from the dried and ground roots of the pipramool plant, which is related to the ginger family. Known for its earthy and slightly spicy flavor, this powder is used in various cuisines for its unique taste and aromatic qualities.





### ***CORIANDER POWDER***

Coriander Powder is a finely ground spice made from dried coriander seeds. Known for its warm, citrusy, and slightly sweet flavor, this spice is a staple in many global cuisines. It adds a unique depth to dishes and can be used in both sweet and savory recipes.



### ***BLACK PEPPER POWDER***

Black Pepper Powder is a finely ground spice derived from black peppercorns. Known for its sharp, pungent flavor and mild heat, it's a staple in kitchens worldwide. It adds a zesty kick to dishes and enhances the overall flavor profile of various recipes.



### ***CUMIN (JEERA) POWDER***

Cumin Powder, also known as Jeera Powder, is a finely ground spice made from dried cumin seeds. This spice is known for its warm, earthy, and slightly peppery flavor, and is a staple in many global cuisines, especially in Indian, Middle Eastern, and Latin American cooking.





### ***TURMERIC POWDER***

Turmeric Powder is a vibrant yellow spice made from the dried and ground rhizome of the turmeric plant, scientifically known as *Curcuma longa*. Known for its warm, earthy, and slightly bitter flavor, turmeric is a staple in many cuisines, especially in Indian, Middle Eastern, and Southeast Asian cooking.



### ***GAVRANI CHILLI POWDER***

Gavrani Chilli Powder is a premium spice made from ground Gavrani chillies, known for their rich, vibrant red color and balanced heat. This chilli powder is a staple in many Indian kitchens, offering a perfect blend of spiciness and flavor that enhances a variety of dishes.



### ***RED CHILLI POWDER***

Red Chilli Powder is a finely ground spice made from dried red chillies. Known for its fiery heat and vibrant red color, it is a key ingredient in many global cuisines. This spice adds a hot and spicy kick to dishes, enhancing their flavor and visual appeal.



### ***KASHMIRI CHILLI POWDER***

Kashmiri Chilli Powder is a mild and vibrant spice made from dried Kashmiri chillies. Renowned for its brilliant red color and milder heat compared to other chilli powders, it is a favorite in Indian cuisine for adding color and a subtle, smoky flavor without overwhelming spiciness.

# SPICES SEEDS



## ***CORIANDER SEEDS***

Coriander seeds are the dried seeds of the coriander plant (*Coriandrum sativum*), known for their warm, citrusy, and slightly nutty flavor. These seeds are a key ingredient in many cuisines around the world, particularly in Indian, Middle Eastern, and Mediterranean cooking.



## ***BLACK PEPPER SEEDS***

Black Pepper Seeds, commonly known as black peppercorns, are the dried berries of the *Piper nigrum* plant. These peppercorns are known for their sharp, pungent flavor and are a staple in kitchens worldwide. They are used whole, crushed, or ground to add a spicy heat and depth to a variety of dishes.



## ***CUMIN (JEERA) SEEDS***

Cumin seeds, also known as jeera, are the dried seeds of the *Cuminum cyminum* plant. They are widely used in cooking for their warm, earthy flavor and aromatic qualities. Cumin seeds are a fundamental spice in many global cuisines, especially in Indian, Middle Eastern, and Mexican dishes.





### ***CLOVE WHOLE***

Whole cloves are the dried, unopened flower buds of the *Syzygium aromaticum* tree. Known for their intense, warm, and sweetly spicy flavor, whole cloves are a versatile spice used in both sweet and savory dishes across various cuisines worldwide.



### ***AJWAIN SEEDS***

Ajwain seeds, also known as carom seeds or bishop's weed, are the small, oval-shaped seeds of the *Trachyspermum ammi* plant. They are known for their strong, pungent flavor, reminiscent of thyme and anise, and are widely used in Indian and Middle Eastern cuisines to add a unique and robust taste to various dishes.



### ***FENNEL SEEDS***

Fennel seeds are the dried seeds of the fennel plant (*Foeniculum vulgare*). Known for their sweet, aromatic flavor with hints of licorice and anise, fennel seeds are used in a variety of cuisines for their distinctive taste and potential health benefits.



### ***FENUGREEK (METHI) SEEDS***

Fenugreek seeds are the dried seeds of the fenugreek plant (*Trigonella foenum-graecum*). Known for their slightly bitter, nutty flavor and distinctive aroma, fenugreek seeds are widely used in culinary and medicinal applications, especially in Indian, Middle Eastern, and North African cuisines.

# Contact Us



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**THANK  
YOU**

