

nature's paradise

# ALEAFIA IMPEX



**2024**



+91 7022501720  
[www.aleafiaimpex.com](http://www.aleafiaimpex.com)



# About Us

## OUR COMPANY

Aleafia Impex, based in Bangalore, is a leading exporter of tea, whole spices, blended spices, dryfruits and handicrafts. As a gold member of Go4WorldBusiness, Aleafia Impex has a proven track record of delivering high-quality products to customers around the world.

What sets Aleafia Impex apart is their commitment to using only organic and natural ingredients in all of their products. They work directly with local farmers and artisans to ensure that every item they export meets their strict standards for quality and sustainability.

Whether you're looking for premium tea blends, flavorful spices, premium range of dry fruits or beautiful handmade crafts, Aleafia Impex has something for you. Explore their range of products and taste the difference that comes from using only the best ingredients.





# What is Red Chilli?

Chilli peppers, also spelt chile or chilli, are varieties of the berry-fruit plants from the genus *Capsicum*, which are members of the nightshade family *Solanaceae*, cultivated for their pungency. Chilli peppers are widely used in many cuisines to add "heat" to dishes.

The scientific name of red chilli is *Capsicum annum* and it belongs to the *Solanaceae* family. Red chillies are a great source of vitamins, flavonoids, phenolics, carotenoids, and alkaloids, which play a vital role in human health.

---



# Where does it grow?

The most important chilli-growing states in India are Andhra Pradesh, Maharashtra, Karnataka and Tamil Nadu, which together constitute nearly 75 per cent of the total area. Andhra Pradesh tops the list in dry chilli production followed by Tamil Nadu, Maharashtra, Orissa and Karnataka.

---



# History of Red Chilli

India is the largest chilli producer in the world. Hence, Dried Red Chilli Whole Stemless is very commonly used in the tropical country. But did you know that chillies don't originate from India? They were brought to the country by the Portuguese in the 15th century. The crazy spice has since found a comfortable bed to grow in India and hence there are many different varieties of chillies in India.

---



## Types of Red Chilli

Would you be surprised if we told you there are many types of red chillies in India? Here is a comprehensive list of one of the most amazing spices in the world:

---



## Byadagi

Byadagi chilli is a variety of chilli mainly grown in the Indian state of Karnataka. It is named after the town of Byadgi which is located in the Haveri district of Karnataka. It is sometimes written as Bedgi in some supermarkets and grocery stores in India.

This chilli comes from the state of Karnataka and is one of the most popular varieties in India. It is a quintessential part of Udipi cuisine. Byadagi offers a beautiful shade of red to the curries. However, the taste is very fresh and not as spicy and can easily be used as an alternate to Kashmiri chillies.

---



## Kashmiri Chilli

Kashmiri Red Chillies or Kashmiri Laal Mirch are characterized by their ability to give a dark red colour to food, capable of colouring and adding flavour, while at the same time not allowing the food to become too pungent or spicy. India is the largest consumer and producer.

As the name suggests, it grows in the state of Kashmir and nearby regions. It is known for its deep red colour and that is why many chefs prefer this for mild curry preparations. Kashmiri chilli is known to enhance the taste and colour of the dish.

---



## Guntur

Guntur variety is yet another popular choice in India and comes from the Guntur district in Andhra Pradesh. As for the hotness scale and pungency these are one of the hottest chillies in India.

---



## Sankeshwari

Sankeshwari chillies, the origin of it is from Kolhapur region in Maharashtra. It is used extensively in Maharashtrian cuisine, especially, costal cuisine. It is also a spicy variety of chilli which is often blended with dry masalas to give the recipes typical taste.

---



## Bhut Jolokia

This is the spiciest variety of chillies in the world and is cultivated in the North Eastern states of India. These chillies are predominantly used in culinary preparation in the states of Nagaland, Assam, Arunachal Pradesh and Manipur. As this chilli is extremely hot, the usage of it is usually restricted to making chutneys and pickles. The ghost pepper, also known as bhut jolokia, is an interspecific hybrid chili pepper cultivated in Northeast India. It is a hybrid of *Capsicum chinense* and *Capsicum frutescens*. In 2007, Guinness World Records certified that the ghost pepper was the world's hottest chili pepper, 170 times hotter than Tabasco sauce.

---



## Culinary Uses

Indian cuisine is all about its distinct flavor and aromatic spices. Red chili powder or “Lal mirch” is very common in every Indian household spice that has been used for ages. Red chilies are dried and then crushed to a powdered form. You can use this spice in “tadka”, in sauce, curries, or for garnishing.

---



## Health Benefits

Red chilis include a substance called capsaicin that speeds up the body's metabolism, which directly burns calories. Red chilies are an abundant source of vitamin C, which supports the immune system and prevents chronic illnesses. They also contain potent antioxidants that aid in unblocking arteries and blood vessels

---



# Specifications

## SPECIFICATION OF DRY CHILLY

- **Type** : Whole Chilli with stem / Whole Chilli without stem
  - **Style**: Dried
  - **stalk** : 8% max
  - **Moisture** : 12% max
  - **Foreign Material** : 2% max
  - **Loose seeds** : 2% max
  - **Damaged and Discolored pods** : 3% max
-



# Specifications

Specifications		
Product Name	:	Red Chili Powder
Color	:	Bright red
Pungency in SHU	:	8,000-1,00,000 (Heat)
Size	:	40 to 60 mesh
Packing	:	In New PP Bags lined with polyethene Or Paper Bags
Crop	:	New Crop
Grade	:	A,B,C
Shipment	:	Within 8 days after signing the sale contract
Quality	:	The best
Origin	:	Guntur, Andhra Pradesh, India
Variety	:	Teja / S17, Baydgi, 334/ S4,341,DD and Endo-5

---

# Types



*Stemless*



*With Stem*



*Powdered*



*Flakes*



# SHIPPING



ALEAFIA IMPEX  
*Nature's Paradise*

Our Shipping Partner is  
Clearship Forwarders Pvt  
Ltd

Shipping Service we can  
offer:



AIR CARGO



CONTAINER



BY ROAD



Contact Us  
**+91 7022501720**



ALEAFIA IMPEX  
BANGALORE, INDIA

[www.aleafiaimpex.com](http://www.aleafiaimpex.com)

We are having GST & IEC certificates.



**GSTIN: 29AMNPH1724P2ZH**

**IEC: 1314016423**

We are Gold Member of Go4worldbusiness.com

[Membership Status](#)

★ **GOLD Member**

We are Platinum Member of indiantradeexports.com

**Platinum Member**

CERTIFICATES WE HAVE



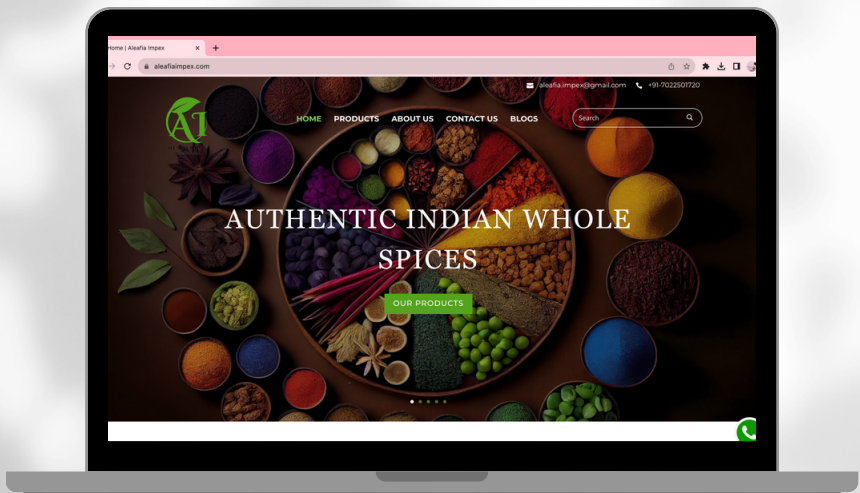
CERTIFICATES WE HAVE



स्पाइसेस बोर्ड  
भारत



# CHECK OUT OUR WEBSITE



[www.aleafiaimpex.com](http://www.aleafiaimpex.com)

[www.aleafiaimpex.com](http://www.aleafiaimpex.com)





ALEAFIA IMPEX  
*Nature's Paradise*

# Contact Us



#235, 2nd & 3rd Floor, 13th  
Cross road, Indiranagar 2nd  
stage, Hoysala  
Nagar, Bangalore-50038  
Karnataka INDIA



+91 7022501720



[aleafia.impex@gmail.com](mailto:aleafia.impex@gmail.com)



[www.aleafiaimpex.com](http://www.aleafiaimpex.com)

Contact Us

