



Coriander

Product Description

Warm, citrusy, and delicately sweet coriander seeds with golden hue. Available in ground, splits, and crushed forms for curries, soups, sauces, bakery, and spice blends.

Features & Sensory Profile

- **Colour** : Light golden yellow to warm brown
- **Flavour & Aroma** : Warm, citrusy, slightly sweet aroma with earthy undertones
- **Taste** : Mild, slightly nutty with a lemony aftertaste
- **Appearance** : Whole Seeds: Oval, ridged, and golden brown, Powder: Fine, uniform texture with consistent colour, Crushed: Coarse pieces with visible seed fragments

Technical Specifications

Available Formats

- Coriander - Ground, Splits, Crushed

Packaging Options

- **25 kg** : Packed in LDPE-EVOH liner within a kraft paper bag

Container Loading

- **40 ft Container** : 900 bags × 25 kg = 22,500 kg

Storage Conditions

- Store in a cool, dry place
- Temperature below 22 °C / 72 °F
- Relative humidity not exceeding 75% RH
- Shelf life: 12 months under recommended storage conditions

Culinary Applications

- Widely used in curries, spice blends, marinades, pickles, soups, stews, and bakery products

Seasonality & Availability

- **Contracting** : Feb, Mar
- **Harvest** : Feb, Mar
- **Production** : Feb, Mar, Apr, May, Jun, July