



Fenugreek

Product Description

Warm, nutty fenugreek with mild bitterness and maple-like notes. Available whole and powdered, ideal for curries, breads, pickles, teas, and seasoning blends.

Features & Sensory Profile

- **Colour** : Golden to light brown
- **Flavour & Aroma** : Warm, nutty, slightly bitter aroma with maple-like undertones
- **Taste** : Mildly bitter with a sweet aftertaste reminiscent of maple syrup
- **Appearance** : Whole Seeds: Small, angular, golden-yellow seeds, Powder: Fine texture, golden-brown colour

Technical Specifications

Available Formats

- Powder, Whole

Packaging Options

- **25 kg** : Packed in LDPE-EVOH liner inside 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 spice blends, pickles, curries, breads, herbal teas, and as a natural flavouring agent

Seasonality & Availability

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