



Kalonji

Product Description

Deep black seeds with a warm, peppery flavour and subtle herbal notes. Ideal for bread toppings, pickles, curries, and savoury spice blends, adding depth and aroma.

Features & Sensory Profile

- **Colour** : Deep black
- **Flavour & Aroma** : Distinctive, slightly nutty and peppery aroma with subtle herbal notes
- **Taste** : Warm, earthy, slightly bitter with a hint of onion and oregano-like flavour
- **Appearance** : Small, tear-shaped seeds with a matte black finish

Technical Specifications

Available Formats

- Kalonji - 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

- Used in bread toppings, pickles, spice blends, vegetable dishes, curries, and savoury pastries

Seasonality & Availability

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