


Division : Agriculture & Food Products
Sub Division : Spices, oil seeds and edible oil

Sr. No.	Description	Photograph
1	Turmeric Bright yellow powder from Curcuma longa, used in curries, golden milk, and for its anti-inflammatory properties.	
2	Cumin Small, elongated seeds with warm flavor, used in curries, rice dishes, and aids digestion.	
3	Coriander Round seeds with citrusy aroma, used in curries, pickles, and spice blends.	
4	Black Pepper Dried black berries, pungent flavor, used as seasoning and enhances nutrient absorption.	
5	White Pepper Black pepper seeds without husk, mild pungency, used in soups, sauces, and light-colored dishes.	



6	Red Chilli Dried red pods, hot and pungent, used to add heat and color in curries and sauces.	
7	Green Cardamom Small green pods with sweet aroma, used in desserts, chai, and rice dishes.	
8	Black Cardamom Large brown pods with smoky aroma, used in stews, rice, and meat dishes.	
9	Cinnamon Rolled bark sticks, sweet and warm flavor, used in baking, desserts, curries, and beverages.	
10	Cloves Dried flower buds, strong pungent aroma, used in spice blends, desserts, and masalas.	
11	Nutmeg Hard seed with sweet, warm flavor, used in baking, beverages, and curries.	



12	Mace Red lacy covering of nutmeg seed, aromatic and sweet, used in desserts, sauces, and curries.	
13	Fennel Seeds Small green seeds with sweet anise flavor, used in tea, curries, and as digestive aid.	
14	Fenugreek Seeds Small yellow-brown seeds, slightly bitter, used in curries, pickles, and to regulate blood sugar.	
15	Mustard Seeds Small round seeds, pungent, used in tempering, pickles, and curries.	
16	Star Anise Star-shaped spice with licorice aroma, used in broths, teas, and spice blends.	
17	Bay Leaves Dried aromatic leaves, mild herbal aroma, used in soups, stews, and rice dishes.	



18	Saffron Dried stigmas, golden-red color, aromatic, used in rice dishes, desserts, and beverages.	
19	Asafetida (Hing) Resin powder with strong pungent smell, used in dals and curries as digestive aid.	
20	Ginger Pungent rhizome, used in curries, teas, and marinades for flavor and digestion.	
21	Garlic Bulbs with strong flavor, used in curries, sauces, and for heart health.	
22	Carom Seeds (Ajwain) Tiny seeds with pungent thyme-like aroma, used in curries, bread, and digestion.	
23	Dill Seeds Oval brown seeds with mild aroma, used in pickles, soups, and bread.	

24	Curry Powder Blend of spices like turmeric, coriander, and cumin, used in curries, soups, and rice.	
25	Garam Masala Blend of cinnamon, cardamom, cloves, cumin, and pepper, used in curries, rice, and meat dishes.	
26	Biryani Masala Aromatic blend including cardamom, cinnamon, cloves, nutmeg, and star anise, used in biryani and pulao.	
27	Sesame Seeds Small oval seeds with nutty flavor, used in baking, garnishing, and oils.	
28	Mustard seeds High quality mustard seeds, essential for spice blends, oil production, and traditional cooking.	
29	Flax Seeds Small flat seeds, nutty taste, used in smoothies, cereals, and bread.	



30	Sunflower Seeds Mild nutty seeds, used for snacking, baking, and salads.	
31	Pumpkin Seeds Flat green seeds, mild flavor, used roasted, in baking, and snacks.	
32	Chia Seeds Tiny black or white seeds, nutty taste, used in smoothies, puddings, and baking.	
33	Nigella Seeds(kalonji) Small black seeds, slightly bitter onion-like flavor, used in breads, curries, and pickles.	
34	Poppy Seeds Tiny seeds, nutty taste, used in baking, curries, and toppings.	
35	Hemp Seeds Small soft seeds, nutty flavor, used in smoothies, salads, and protein powders.	



36	Soybean Seeds Round beige seeds, mild taste, used for oil extraction, tofu, and soy milk.	
37	Safflower Seeds Small off-white seeds, mild flavor, used for oil extraction and salads.	
38	Castor Seeds Small glossy seeds, toxic raw, used for castor oil in medicinal and industrial purposes.	
39	Cotton Seeds Small seeds from cotton, processed for oil used in cooking and industrial purposes.	
40	Groundnut (Peanut) Brown edible seeds, nutty flavor, used in snacking, peanut butter, and oil.	



41	Mustard Oil Pungent yellow oil from mustard seeds, used in cooking, pickles, and digestion.	
42	Sesame Oil Golden-brown oil from sesame seeds, used in stir-frying, seasoning, and marinades.	
43	Sunflower Oil Pale-yellow oil from sunflower seeds, used in frying, cooking, and salad dressing.	
44	Groundnut Oil Mild-flavored oil from peanuts, used in frying and cooking.	
45	Olive Oil Greenish-golden oil from olives, used in cooking, salads, and dipping.	
46	Coconut Oil Extracted from coconut, solid at room temperature, used in cooking and skincare.	



47	Soybean Oil Neutral oil from soybeans, used in frying, baking, and salad dressing.	
48	Canola Oil Light neutral oil from rapeseed, used in frying, baking, and salad dressing.	
49	Rice Bran Oil Light oil from rice bran, used in frying and cooking, high smoke point.	
50	Palm Oil Red or refined oil from palm fruit, used in cooking, frying, and processed foods.	
51	Safflower Oil Light oil from safflower seeds, used in frying and salad dressing.	
52	Flaxseed Oil Nutty oil from flax seeds, used in salads, smoothies, and for omega-3.	



53	Castor Oil Thick pale-yellow oil, used in medicinal, hair, and skin care.	
54	Corn Oil Light yellow oil from corn germ, used in frying, baking, and salad dressing.	
55	Avocado Oil Mild buttery oil from avocado, used in cooking, salads, and skincare.	

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