

# SHIPSMART GLOBAL EXPORTS LLP

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# SHIPSMART GLOBAL EXPORTS LLP

## (CERTIFICATE OF INCORPORATION ISSUED BY MINISTRY OF CORPORATE AFAIRS, GOVERNMENT OF INDIA)

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# **ABOUT US**

ShipSmart Global Exports LLP is a reputed and trustworthy Merchant Exporter. We believe in improving trading services with a customer focused approach achieving high level satisfactory index. Total customer satisfaction is the main focus of the company. We offer products/produces to our clients, with a complete check on all parameters of product specifications.

Our aim is to focus on high standard care by continuous update through communication and implementation of the learning.

As a leading Merchant Exporter, we are a team of passionate business professionals, with a hands-on approach towards business.

Our experienced team is equipped to source the best products at the best price in the best timelines. At ShipSmart Global Exports, we prioritize quality, reliability, and sustainability in all our products and services.

Our Vision is to be the Most Trusted and Customer Oriented Merchant Exporter in India.

#### **OUR MISSION**

At ShipSmart Global Exports LLP, our mission is to empower farmers/processors/organisations of all sizes to expand their global reach and at the same time to provide our overseas clients with the highest quality products at a very competitive price in an efficient, cost effective and innovative way. We strive to build long-term partnerships based on trust, integrity, and mutual success.

#### **OUR VALUES**

#### **Customer-Centric Approach:**

We prioritize the needs and objectives of our clients, delivering personalized solutions that exceed expectations.

#### Integrity and Transparency:

We conduct business with honesty, transparency, and ethical principles, earning the trust and respect of our stakeholders.

### **Innovation and Continuous Improvement:**

We embrace innovation and leverage cutting-edge technology to enhance efficiency, optimize processes, and drive continuous improvement across our operations.









## SHIPSMART GLOBAL EXPORTS LLP

# Product Catalogue

## **INDIAN RICE - BASMATI/NON-BASMATI**



#### **1121 STEAM**

PURITY - 94% MIN AVG. GRAIN LENGTH - 8.35MM MOISTURE - 12.5% MAX BROKEN - 1% MAX NATURAL ADMIXTURE - 5% MAX



#### 1121 WHITE SELLA

PURITY - 94% MIN AVG. GRAIN LENGTH - 8.35MM MOISTURE - 12.5% MAX BROKEN - 1% MAX NATURAL ADMIXTURE - 5% MAX



#### 1121 GOLDEN SELLA

PURITY - 94% MIN AVG. GRAIN LENGTH - 8.35MM MOISTURE - 12.5% MAX BROKEN - 1% MAX NATURAL ADMIXTURE - 5% MAX



#### **1509 STEAM**

PURITY - 94% MIN AVG. GRAIN LENGTH -8.35/8.40MM MOISTURE - 12.5% MAX BROKEN - 1% MAX NATURAL ADMIXTURE - 5% MAX





#### 1509 WHITE SELLA

PURITY - 94% MIN
AVG. GRAIN LENGTH 8.35/8.40MM
MOISTURE - 12.5% MAX
BROKEN - 1% MAX
NATURAL ADMIXTURE - 5% MAX



### 1509 GOLDEN SELLA

PURITY - 94% MIN AVG. GRAIN LENGTH -8.35/8.40MM MOISTURE - 12.5% MAX BROKEN - 1% MAX NATURAL ADMIXTURE - 5% MAX







**1401 STEAM** 

**PURITY - 94% MIN** AVG. GRAIN LENGTH - 7.70MM MOISTURE - 12.5% MAX BROKEN - 1% MAX NATURAL ADMIXTURE - 5% MAX



1401 WHITE SELLA

**PURITY - 94% MIN** AVG. GRAIN LENGTH - 7.70MM MOISTURE - 12.5% MAX BROKEN - 1% MAX NATURAL ADMIXTURE - 5% MAX



1401 GOLDEN SELLA

**PURITY - 94% MIN** AVG. GRAIN LENGTH - 7.70MM MOISTURE - 12.5% MAX BROKEN - 1% MAX NATURAL ADMIXTURE - 5% MAX



**1718 STEAM** 

PURITY - 94% MIN AVG. GRAIN LENGTH -8.35/8.40MM MOISTURE - 12.5% MAX **BROKEN - 1% MAX** NATURAL ADMIXTURE - 5% MAX



#### 1718 WHITE SELLA

PURITY - 94% MIN AVG. GRAIN LENGTH -8.35/8.40MM MOISTURE - 12.5% MAX **BROKEN - 1% MAX NATURAL ADMIXTURE - 5% MAX** 



#### 1718 GOLDEN SELLA

PURITY - 94% MIN AVG. GRAIN LENGTH -8.35/8.40MM MOISTURE - 12.5% MAX **BROKEN - 1% MAX** NATURAL ADMIXTURE - 5% MAX







#### SUGANDHA STEAM

PURITY - 94% MIN AVG. GRAIN LENGTH - 7.80MM MOISTURE - 12.5% MAX BROKEN - 1% MAX NATURAL ADMIXTURE - 5% MAX



### SUGANDHA WHITE SELLA

PURITY - 94% MIN AVG. GRAIN LENGTH - 7.80MM MOISTURE - 12.5% MAX BROKEN - 1% MAX NATURAL ADMIXTURE - 5% MM



#### SUGANDHA GOLDEN SELLA

PURITY - 94% MIN AVG. GRAIN LENGTH - 7.80MM MOISTURE - 12.5% MAX BROKEN - 1% MAX NATURAL ADMIXTURE - 5% MAX

#### SHARBATI STEAM

PURITY - 94% MIN AVG. GRAIN LENGTH - 6.95MM MOISTURE - 12.5% MAX BROKEN - 1% MAX NATURAL ADMIXTURE - 5% MAX

#### SHARBATI WHITE SELLA

PURITY - 94% MIN AVG. GRAIN LENGTH - 6.95MM MOISTURE - 12.5% MAX BROKEN - 1% MAX NATURAL ADMIXTURE - 5% MAX

#### SHARBATI GOLDEN SELLA

PURITY - 94% MIN AVG. GRAIN LENGTH - 6.95MM MOISTURE - 12.5% MAX BROKEN - 1% MAX NATURAL ADMIXTURE - 5% MAX

#### PR11/14 STEAM SELLA

PURITY - 94% MIN AVG. GRAIN LENGTH - 6.80MM MOISTURE - 12.5% MAX BROKEN - 1% MAX NATURAL ADMIXTURE - 5% MAX

#### PR11/14 WHITE SELLA

PURITY - 94% MIN AVG. GRAIN LENGTH - 6.80MM MOISTURE - 12.5% MAX BROKEN - 1% MAX NATURAL ADMIXTURE - 5% MAX

### PR11/14 GOLDEN SELLA

PURITY - 94% MIN AVG. GRAIN LENGTH - 6.80MM MOISTURE - 12.5% MAX BROKEN - 1% MAX NATURAL ADMIXTURE - 5% MAX

#### IR - 8 RICE

PURITY - 94% MIN AVG. GRAIN LENGTH - 6MM MOISTURE - 13% MAX BROKEN - 5%, 25%, 100% NATURAL ADMIXTURE - 5% MAX

#### IR - 64 RICE

PURITY - 94% MIN
AVG. GRAIN LENGTH - 5.8MM
MOISTURE - 14% MAX
BROKEN - 5% MAX
BLACK & BLACK TIPPED - 5% MAX

#### IR - 36 RICE

PURITY - 94% MIN AVG. GRAIN LENGTH - 5.8MM MOISTURE - 14% MAX BROKEN - 5%, MAX BLACK & BLACK TIPPED- 5% MAX



## **DRIED FRUITS**



Indian dry fruits are a treasure trove of natural goodness, revered for their rich flavors, nutritional benefits, and cultural significance. From the sun-drenched orchards of Kashmir to the tropical landscapes of southern India, the country boasts a diverse array of dried fruits that are celebrated both for their exquisite taste and their myriad health benefits.

## PRODUCTS WE EXPORT:

CASHEW NUTS:
VARIETIES - BPP-1, BPP-8, VRI-1, VRI-3, many more.



- ALMONDS: VARIETIES - NONPAREIL, CARMEL, BUTTE, PEERLESS, many more.
- INDIAN WALNUT

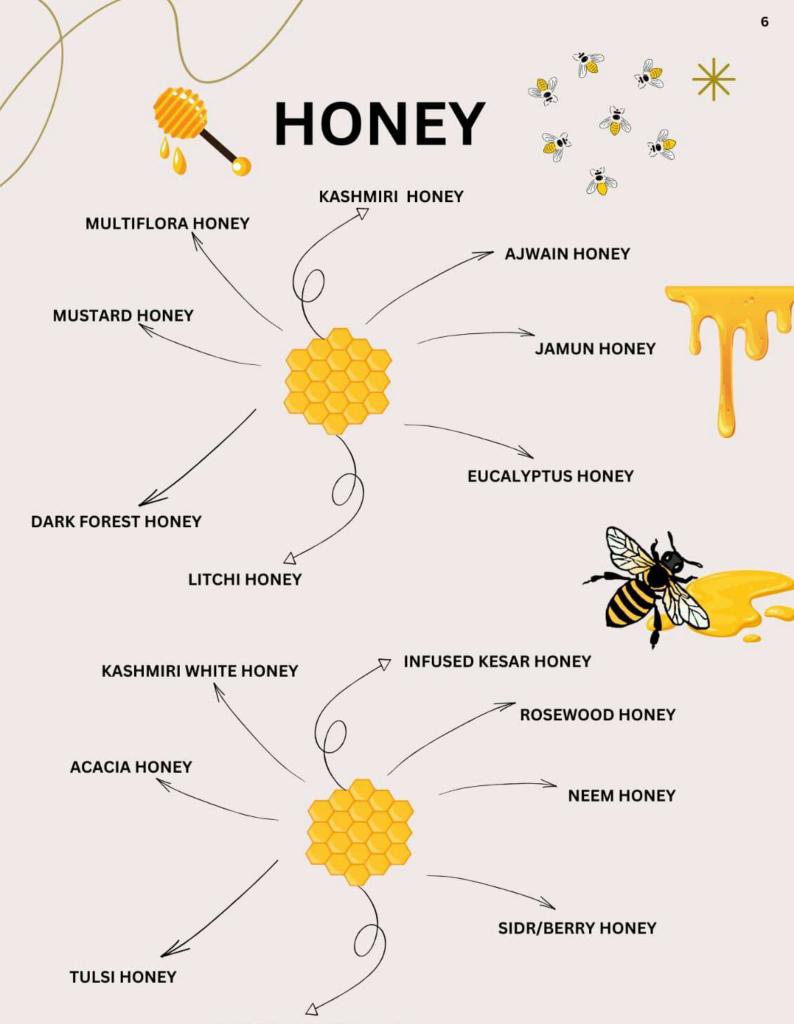


- BETEL NUTS: VARIETIES - ARECANUT, MORA, MOTI, SEVARDHAN, many more.
- INDIAN RAISINS
- OTHER DRY FRUITS

## SPECIFICATION:

AS PER THE INTERNATIONAL STANDARDS AND DEMAND OF THE CLIENT.





**INFUSED GINGER HONEY** 









## **HONEY SPECIFICATION:**

PARAMETERS	SPECIFICATION
MOISTURE	17 - 18%
H.M.F	12
C4(SUGAR CONTENT)	BELOW 6%
F.G RATIO	1.15
T.R.S(TOTAL REDUCING SUGAR)	85%
SPECIFIC GRAVITY	1.75
SUCROSE	2.5%
ANTIBIOTIC/PESTICIDE	NIL
FIEHE'S TEST	NEGATIVE

WE PROCURE HONEY FROM THE BEST SOURCE WHERE THOUSANDS OF FARMERS, BEEKEEPERS & PROCESSORS ARE WORKING TOGETHER. OUR PARTNERING ORGANISATIONS ARE AN ISO 9001: 2015 CERTIFIED WHICH ARE ACTIVELY COMMITED TOWARDS PROCESSING A SUPERIOR QUALITY OF 100% NATURAL HONEY, INCLUDING RAW HONEY, UNIFLORAL, CERTIFIED ORGANIC HONEY, HONEYCOMB, BEES WAX AND BEE KEEPING EQUIPMENT.

THE COMMUNITY BRINGS **30+ YEARS** OF EXPERIENCE IN HONEY PRODUCTION, BEE KEEPING & RELATED TRAINING AND WORKSHOP.

INDULGE IN THE PURE ESSENCE OF NATURE WITH OUR EXQUISITE RANGE OF HONEY SOURCED DIRECTLY FROM OUR CERTIFIED PROCESSORS. WE TAKE PRIDE IN SUPPLYING ONLY THE FINEST QUALITY HONEY, CAREFULLY SELECTED TO ENSURE ITS PURITY AND NATURAL GOODNESS. FROM THE LUSH MEADOWS WHERE BEES GATHER NECTAR TO THE EXPERT HANDS THAT HARVEST AND PROCESS IT, OUR HONEY EMBODIES THE ESSENCE OF PREMIUM CRAFTSMANSHIP AND AUTHENTICITY.







# **BLACK PEPPER**

Embark on a journey of flavor with our premium Indian black pepper, renowned worldwide for its unparalleled aroma, taste, and culinary versatility. Sourced from the verdant hills and fertile valleys of India, our black pepper is meticulously cultivated and handpicked by skilled farmers dedicated to preserving centuries-old traditions of spice cultivation.

With its bold and robust flavor profile, **Indian black pepper** adds a distinctive depth to a wide array of dishes, from savory to sweet. Whether it's sprinkled over grilled meats, incorporated into marinades, or infused into sauces and curries, our black pepper imparts a complex and lingering warmth that elevates every culinary creation.

Beyond its culinary prowess, Indian black pepper boasts a rich history and a plethora of health benefits. From aiding digestion and promoting gut health to its antioxidant and anti-inflammatory properties, black pepper has been revered in traditional Ayurvedic medicine for its therapeutic properties.

At our core, we are committed to delivering the finest quality Indian black pepper, carefully selected and meticulously processed to preserve its freshness, potency, and flavour.

## **VARIETIES OF BLACK PEPPER:**

- Malabar Garbled Grade 1, 2, 3
- TGEB Tellicherry Garbled Extra Bold
- TGSEB Tellicherry Garbled Special Extra Bold
- Other Varieties Available As Per The demand of the Client

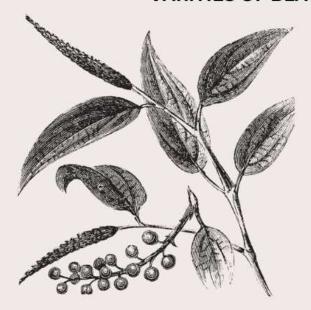


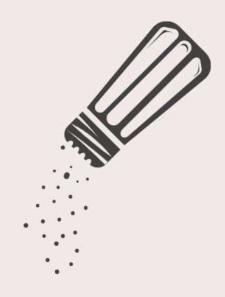




## SPECIFICATION (BLACK PEPPER)

 AS PER THE INTERNATIONAL STANDARDS AND DEMAND OF THE CLIENT FOR DIFFERENT VARITIES OF BLACK PEPPER.





## WHITE PEPPER

White pepper, derived from the same plant as black pepper (Piper nigrum), is a spice with a milder flavor and lighter color due to the removal of the outer layer of the peppercorn. Unlike black pepper, where the whole dried fruit is ground into a powder, white pepper is produced by soaking the ripe berries in water for several days to soften the outer layer, which is then removed through mechanical rubbing or fermentation. This process exposes the inner seed, which is dried and ground into a fine powder.

## PRODUCTS AVAILABLE FOR EXPORT:

BLACK / WHITE PEPPER POWDER

DE - OILED SPENT BLACK PEPPER STERLIZED

OBLACK / WHITE PEPPER WHOLE

BLACK / WHITE PEPPER GROUND / STERILE GROUND

BLACK / WHITE PEPPER CRACKED

BLACK / WHITE PEPPER ORGANIC





Experience the vibrant essence of Indian cuisine with our premium Indian Red Chilli, a quintessential ingredient celebrated for its bold color, fiery flavor, and versatile culinary applications. Sourced from the sun-kissed fields of India, our Red Chilli is meticulously cultivated and harvested by skilled farmers dedicated to preserving centuries-old traditions of spice cultivation.

With its rich, deep red hue and robust heat, **Indian Red Chilli** adds a distinctive kick to a wide array of dishes, from savory curries and stir-fries to spicy sauces and marinades. Whether it's used as a key ingredient or a finishing touch, our Red Chilli infuses dishes with a depth of flavor and complexity that captivates the senses. Beyond its culinary allure, Indian Red Chilli boasts a wealth of health benefits. Packed with vitamins, minerals, and antioxidants, Red Chilli is believed to boost metabolism, aid digestion, and promote overall well-being.

At our core, we are committed to delivering the finest quality Indian Dried Red Chilli sourced directly from the farmers from the biggest red chilly hub of Asia.

Our chillies are carefully selected and processed to preserve its freshness, potency, and flavor. Elevate your culinary creations and embrace the fiery spirit of Asian cuisine with our premium Red Chilli, a testament to the rich heritage and unparalleled quality of spices from India.

## **INDIAN RED CHILLI TYPES:**

TEJA S17 WITH STEM / WITHOUT STEM:

Moisture content - 12% Heat Pungency - 75000-110000 Colour - 50-60

SANNAM 334 WITH STEM / WITHOUT STEM:

Moisture content - 12% Heat Pungency - 18000-22000 Colour - 40-50





### BYADGI 5531 WITH STEM / WITHOUT STEM:

Moisture content - 12% Heat Pungency - 12000-17000 Colour - 100-140

## ROUND CHILLY:

Moisture content - 12% Heat Pungency - 35000 Colour - 35-40

## **RED CHILLI POWDER:**

BYADGI: Colour value- 90 ASTA(Min)

Heat value - 8000 SHU(Min)

Moisture content - 6 - 8%

Inspection - Spices Board Of India



Sannam 334: Colour value- 35 ASTA(Min)

Heat value - 15000 SHU(Min)

Moisture content - 6 - 8%

Inspection - Spices Board Of India

Teja S17: Colour value- 75 ASTA(Min)

Heat value - 75000 SHU(Min)

Moisture content - 6 - 8%

Inspection - Spices Board Of India

## **RED CHILLI FLAKES:**

AS PER THE DEMAND OF THE CLIENT.







Discover the golden essence of India with our premium Indian Turmeric, a cherished spice revered for its vibrant color, distinct flavor, and myriad health benefits. Sourced from the sun-drenched fields of India, our turmeric is cultivated with meticulous care and expertise, harnessing centuries-old traditions of spice cultivation passed down through generations.

**Indian Turmeric**, also known as **Curcuma longa**, is celebrated for its rich golden hue, which comes from its active compound, curcumin. This versatile spice is a cornerstone of Indian cuisine, imparting a warm, earthy flavor and a bright pop of color to a wide range of dishes, from aromatic curries and savory rice dishes to refreshing beverages and decadent desserts.

Beyond its culinary uses, Indian Turmeric is renowned for its therapeutic properties in traditional Ayurvedic medicine. Packed with antioxidants and anti-inflammatory compounds, turmeric is believed to support overall well-being, promote healthy digestion, and boost immunity. From soothing turmeric teas to nourishing turmeric-infused skincare products, the benefits of Indian Turmeric extend far beyond the kitchen.

At our core, we are committed to delivering the finest quality Indian Turmeric, sourced directly from the farmers from all corners of India.

Our Turmeric is carefully selected and processed to preserve its freshness, potency, and flavor. Whether you're a culinary enthusiast seeking to elevate your dishes or a wellness aficionado embracing natural remedies, our premium Indian Turmeric embodies the essence of purity, authenticity, and holistic well-being. Experience the golden touch of India with our exquisite turmeric, a symbol of the rich heritage and unparalleled quality of spices from the heart of India.





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## INDIAN TURMERIC TYPES:

### LAKADONG TURMERIC:

Curcumin content- 7 - 12%

Colour- Flourescent deep orange to

Bright Yellow

Organically grown

### ALLEPPEY TURMERIC:

Curcumin content- 5% Colour-Dark yellow / ochre colour Flexibility- Hard to touch

## ERODE TURMERIC:

Curcumin content- 3-4% Colour- Golden yellow Flexibility- Hard Defective- Less than 3%

## OTHER TYPES OF TURMERIC ALSO AVAILABLE

## NIZAMABAD TURMERIC:

Curcumin content- 1.5-2.5%(Max)
Colour- Yellow
Flexibility- Hard
Defective- Less than 3%



### RAJAPURI TURMERIC:

Curcumin content- 2-3%%(Max)
Colour- Saffron Yellow
Flexibility - Hard
Defective - Less than 3%

## **TURMERIC PRODUCTS AVAILABLE FOR EXPORT:**

- TURMERIC POWDER
- TURMERIC FINGERS
- TURMERIC BULB

## SPECIFICATION:

AS PER THE DEMAND OF THE CLIENT.









Experience the fiery warmth and aromatic allure of Indian ginger, a cherished spice celebrated for its bold flavor, distinctive aroma, and myriad health benefits. Sourced from the fertile soils and sun-kissed fields of India, our Indian ginger is cultivated with care and expertise, embodying centuries-old traditions of spice cultivation passed down through generations.

Indian ginger, scientifically known as Zingiber officinale, holds a special place in Indian cuisine, revered for its versatility and culinary prowess. Whether used fresh, dried, or ground, ginger adds a unique depth of flavor to a wide array of dishes, from fragrant curries and zesty stir-fries to soothing teas and delectable desserts. Its warm and spicy profile tantalizes the taste buds and infuses dishes with a comforting and invigorating essence that is quintessentially Indian.

Beyond its culinary uses, Indian ginger boasts a treasure trove of health benefits deeply rooted in traditional Ayurvedic medicine. Packed with powerful antioxidants and anti-inflammatory compounds, ginger is believed to aid digestion, alleviate nausea, boost immunity, and promote overall well-being. From soothing upset stomachs to relieving sore throats, ginger is revered as a natural remedy for a variety of ailments.

At our core, we are committed to delivering the finest quality Indian ginger, sourced directly from the farmers in India.

Our Ginger is carefully selected and processed to preserve its freshness, potency, and flavor. Whether you're a culinary enthusiast seeking to elevate your dishes or a wellness aficionado embracing natural remedies, our premium Indian ginger embodies the essence of purity, authenticity, and holistic wellbeing. Immerse yourself in the rich heritage and unparalleled quality of spices from the heart of India with our exquisite ginger.







# GINGER PRODUCTS AVAILABLE FOR EXPORT:

- FRESH GINGER
- DRIED GINGER
- GINGER POWDER
- GINGER PASTE
- GINGER GARLIC PASTE
- GINGER PICKLE

## SPECIFICATION:

AS PER THE DEMAND OF THE CLIENT.







## **GARLIC**

Embark on a flavorful journey with Indian garlic, a versatile and aromatic spice revered for its robust taste, distinct aroma, and myriad health benefits. Sourced from the fertile fields and lush landscapes of India, our Indian garlic is cultivated with dedication and expertise, capturing the essence of centuries-old traditions of spice cultivation.

Indian garlic, scientifically known as Allium sativum, holds a prominent place in Indian cuisine, revered for its ability to elevate dishes with its pungent and savory flavor profile. Whether used raw, roasted, or sautéed, garlic adds a depth of flavor and complexity to a wide range of culinary creations, from aromatic curries and savory stir-fries to flavorful marinades and comforting soups. Packed with potent antioxidants, vitamins, and minerals, also rich in allicin, a sulfur compound with powerful antibacterial, antiviral, and anti-inflammatory properties, garlic is believed to promote cardiovascular health, boost immunity, and support overall well-being. From its anti-inflammatory properties to its ability to lower cholesterol levels, garlic is revered as a natural remedy for a variety of ailments.

At our core, we are committed to delivering the finest quality Indian garlic, sourced from various Indian farmers.

Our Garlic is carefully selected and processed to preserve its freshness, potency, and flavor. What truly makes Indian garlic unique is the intricate dance of flavors and aromas that unfold with each bulb, reflecting the terroir of its origins and the expertise of the farmers who cultivate it. Whether used as a flavor enhancer, a medicinal remedy, or a symbol of cultural heritage, Indian garlic stands as a testament to the rich tapestry of flavors and traditions that define Indian cuisine.





# GARLIC PRODUCTS AVAILABLE FOR EXPORT:

- FRESH GARLIC
- GARLIC API
- GARLIC PASTE
- GINGER GARLIC PASTE
- GARLIC PICKLE



## SPECIFICATION:

AS PER THE DEMAND OF THE CLIENT.

## **CUMIN SEEDS**



**Cumin seeds**, scientifically known as **Cuminum cyminum**, are aromatic seeds native to the eastern Mediterranean region and Asia. Revered for their distinctive flavor and culinary versatility, cumin seeds hold a special place in cuisines around the world, particularly in Indian, Middle Eastern, and Latin American cooking. **Sourced from farmers across India.** 

## PRODUCTS AVAILABLE FOR EXPORT:

- WHOLE CUMIN SEEDS
- CUMIN POWDER



## SPECIFICATION:

- Origin India
- Purity 99% / 99.5%
- Process Sortex /
  Machine clean
- Volatile oil content admixture 2.5% 4.5%, 0.5% max / 1% max
- Moisture 7%





# INDIAN COCONUT

Discover the exotic allure of **Indian Coconut**, a tropical treasure revered for its versatile applications, rich flavor, and nourishing properties. Sourced from the sun-kissed shores and lush coconut groves of India, our Indian Coconut stands as a symbol of purity, tradition, and abundance.

What sets Indian Coconut apart is not just its creamy texture and sweet, nutty flavor, but also its integral role in Indian culture and cuisine. From refreshing coconut water enjoyed straight from the husk to decadent coconut milk used in curries and desserts, every part of the coconut holds a unique culinary charm that captivates the senses and transports you to tropical paradise.

Beyond its culinary delights, Indian Coconut is celebrated for its myriad health benefits. Packed with essential nutrients, electrolytes, and healthy fats, coconut is a natural powerhouse that nourishes the body and revitalizes the spirit. Whether it's hydrating your skin with coconut oil, boosting your energy with coconut water, or adding a creamy richness to your favorite dishes with coconut milk, Indian Coconut offers a holistic approach to well-being.

At our core, we are committed to delivering the finest quality Indian Coconut, sourced directly from the farmers and carefully selected and processed to preserve its freshness, purity, and flavor.

Whether you're savoring its exotic taste, indulging in its nourishing properties, or immersing yourself in its cultural significance, our Indian Coconut embodies the essence of tropical luxury and the timeless allure of India's coastal bounty."



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# COCONUT PRODUCTS AVAILABLE FOR EXPORT:

- SEMI HUSKED
- DE -HUSKED
- OCCONUT CUTS IN FROZEN
- SHREDDED COCONUT IN FROZEN FORM
- TENDER COCONUT



- OCLOUR: Light brown
- o Grade: Semi Husked
- Nut Size: 12 14inches
- Shelf Life: 45 50 days from the date of packing



## OTHER PRODUCTS WE EXPORT:

- FRUITS & VEGETABLES
- ALL KINDS OF FLOUR
- FROZEN FOODS
- PULSES
- SUGAR
- JAMS
- PICKLES
- ORGANIC PRODUCTS
- OLEORESIN
- PROCESSED FOODS
- READY TO EAT FOODS
- ALL KINDS OF SAUCES
- SEASONINGS
- MANY MORE SPICES AND MASALAS





# SHIPSMART GLOBAL EXPORTS LLP

All our products/produce are of high standards at a very competitive price, with a complete check on all parameters of product specifications.





HPSMART GLOBAL EXPORTS

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