



SPICE

Red Chilli

ORIGIN Andhra Pradesh (Guntur) · Karnataka (Byadgi)

SEASON Year-Round

CERTIFICATIONS APEDA · FSSAI · GAP

DESCRIPTION

India is the world's largest producer of dried red chilli, with three internationally-recognised commercial categories: **Guntur** from Andhra Pradesh (high heat, high pungency, the global mass-market workhorse); **Byadgi** from Karnataka (deep red colour, low-medium heat, the global colourant standard); and **Kashmiri** (mild heat, deep red colour, premium specialty).

TRADE SPECIFICATIONS

HS Code	09042110 (Whole) / 09042210 (Crushed/Ground)
Botanical Name	Capsicum annum L. / Capsicum frutescens L.
Origin States	Andhra Pradesh (Guntur), Karnataka (Byadgi), J&K; (Kashmir), MP
Varieties	Guntur Sannam / S4 / S5 · Byadgi Kaddi / Dabbi · Kashmiri
SHU (Heat)	1,000 (Kashmiri) – 50,000+ (Guntur)
ASTA Colour Value	80 (Guntur) – 160 (Byadgi premium)
Moisture	<10%
Aflatoxin B1	<5 ppb (EU standard); total aflatoxin <10 ppb
Stem	Stemless export grades
Packaging	25kg PP or HDPE bags; jute; retail pouches 100g–1kg
Container loading	Approx. 14–16 MT per 40' container (whole chilli, low density)
Shelf life	12–18 months from packing in cool dry storage
Shipping ports	Chennai, Tuticorin, Mundra, JNPT
Lead Time	14–21 days from confirmed order.
Transit Times	Gulf: 7–10 days · Bangladesh, SEA: 5–14 days · Europe: 18–25 days · USA: 25–35 days · Korea, Japan: 14–18 days.
Indicative Pricing	USD 2.00–4.50 / kg FOB India (varies by variety + crop year)
Certifications	APEDA, FSSAI, GAP-certified farms, MSME/Udyam, IEC: AXMPP4078J, NABL pre-shipment testing