



SPICE

Curry Leaves

ORIGIN	Tamil Nadu · Karnataka · Andhra Pradesh
SEASON	Year-Round
CERTIFICATIONS	APEDA · FSSAI · GAP

DESCRIPTION

Curry leaves (*Murraya koenigii*) are native to the Indian subcontinent and grown commercially across South India. Zoem sources from plantation networks in Coimbatore, Salem and Mysore — districts with established curry leaf cultivation history. Two product forms drive demand: **fresh** leaves (hand-picked, sorted to remove stems, packed in vented cartons, 7–12 day shelf life under cold chain) and **shade-dried** leaves (processed at controlled temperature to preserve chlorophyll and essential oils, packed in food-safe bags, 12-month shelf life). The fresh form serves retail and foodservice in the GCC and South Asian diaspora markets; the dried form serves the global spice trade for masala blends, chutney powders, and retail packs. NABL-tested for microbiological and pesticide parameters on confirmed orders.

TRADE SPECIFICATIONS

HS Code	12119099 (Fresh) / 09109990 (Dried, other spices nes)
Botanical Name	<i>Murraya koenigii</i> (L.) Spreng.
Origin States	Tamil Nadu, Karnataka, Andhra Pradesh, Kerala
Forms	Fresh (with stems or stripped) · Dried (whole or crushed)
Moisture (dried)	<10%
Packaging (fresh)	Vented corrugated cartons, 5 kg bulk or 100/200 g retail punnets
Packaging (dried)	Food-safe HDPE/PP bags, 5 kg / 10 kg / 25 kg
Container loading (fresh)	Approx. 6–8 MT per 40' RFC HC
Container loading (dried)	Approx. 12–14 MT per 40' container (dry, palletised)
Reefer temperature (fresh)	4–8°C with 90% RH
Shipping ports	Chennai, Cochin, Tuticorin
Lead Time	5–10 days (fresh) · 10–14 days (dried) from confirmed order.
Transit Times	Gulf: 7–10 days (fresh feasible) · UK / Europe: 18–25 days (dried only, or premium air-fresh) · USA / Australia: 25–35 days (dried only).
Indicative Pricing	USD 1.50–3.00 / kg fresh · USD 4.00–7.00 / kg dried FOB India
Certifications	APEDA, FSSAI, GAP-certified farms, MSME/Udyam, IEC: AXMPP4078J, NABL pre-shipment testing