



FRESH VEGETABLE

Green Chilli

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

DESCRIPTION

Green chilli (*Capsicum annuum*) is one of India's flagship fresh vegetable exports — the country is the world's largest producer, supplying over 40% of global volume. Zoem sources from the Guntur belt in Andhra Pradesh, Bagalkot in Karnataka and Khargone in Madhya Pradesh — regions whose overlapping harvest windows give year-round availability. Pods are hand-harvested green-stage, sorted to remove damaged or over-ripe fruit, and calibrated by length (**Short** 5–8 cm, **Standard** 8–12 cm, **Long** 12–15 cm) and heat (**Mild** 5–15k SHU, **Medium** 15–50k SHU, **Hot** 50k+ SHU). Packed in vented corrugated cartons with cold-chain support from packhouse to destination. Major markets: UAE, Saudi Arabia, UK, Germany, Netherlands, Singapore, and South Asian diaspora retail.

TRADE SPECIFICATIONS

HS Code	07096010 (Fresh Peppers of genus <i>Capsicum</i>)
Botanical Name	<i>Capsicum annuum</i> L.
Origin States	Andhra Pradesh (primary), Karnataka, Madhya Pradesh, Tamil Nadu
Varieties	G4 hybrid, Guntur traditional, Bullet, local strains
Length Grades	Short 5–8 cm · Standard 8–12 cm · Long 12–15 cm
Heat Grades	Mild 5–15k SHU · Medium 15–50k SHU · Hot 50k+ SHU
Packaging	Vented corrugated cartons 5 kg / 10 kg with foam padding
Container loading	Approx. 10–12 MT per 40' RFC HC
Reefer temperature	8–10°C with 90–95% RH
Shelf life	12–18 days at 8–10°C from harvest
Shipping ports	Chennai, Mundra, JNPT
Lead Time	7–14 days from confirmed order.
Transit Times	Gulf: 7–10 days · UK / Northern Europe: 18–22 days · USA East Coast: 25–30 days (premium cold-chain only).
Indicative Pricing	USD 1.00–2.20 / kg FOB India (varies with season, length grade and heat level)
Certifications	APEDA, FSSAI, GAP-certified farms, MSME/Udyam, IEC: AXMPP4078J, NABL pre-shipment testing