



RCS
GLOBAL

About us :

At RCS Global, we believe that the journey of our spices begins in the heart of nature and extends to tables around the world. As a dedicated exporter, we partner directly with skilled farmers to ensure that every spice we provide is of the highest quality and sustainably sourced. Our commitment to ethical practices means that farmers receive fair compensation for their labor, allowing us to deliver premium spices at competitive rates. From the vibrant fields to international markets, RCS Global is dedicated to exporting exceptional flavors that elevate culinary experiences globally. Join us in celebrating the rich heritage of spices and experience the quality that comes from responsible sourcing.



Mission :

At RCS GLOBAL, our mission is to be a beacon of excellence in the global export industry. We are dedicated to providing unparalleled customer satisfaction by consistently delivering high-quality products on time. Our focus is on fostering



Vision :

At RCS GLOBAL, our vision is to be a global leader in the export industry recognized for our unwavering commitment to excellence integrity, and innovation.

Core Values :

At RCS GLOBAL, we are committed to setting the standard in the spice export industry through integrity and transparency. Our focus on delivering premium spices globally reflects our dedication to quality. We leverage innovation and sustainability to continually refine our processes, ensuring top-tier results. With a strong customer focus, we provide tailored solutions that exceed expectations. Our emphasis on collaboration fosters enduring partnerships and drives success in the global spice market.



1. Turmeric Finger :

1. Superior Quality and Purity

Our export-grade turmeric finger is 100% natural, pesticide-free, and rich in curcumin. Carefully sourced and tested to meet the highest global standards for purity.

2. Certified and Hygienically Processed

Each batch is harvested and processed under strict hygiene protocols. Certified USDA Organic, Non-GMO, and ISO-compliant, ensuring global food safety and quality.



Harvest Calendar

| JAN | FEB | MAR | APR | MAY | JUN | JUL | AUG | SEP | OCT | NOV | DEC |
|-----|-----|-----|-----|-----|-----|-----|-----|-----|-----|-----|-----|
| ✓ | ✓ | ✓ | ✗ | ✗ | ✗ | ✗ | ✗ | ✗ | ✗ | ✗ | ✗ |

| | | |
|------------------------------|---|----------------------------------------------------------|
| Product Hs Code | : | 09103020 |
| Botanical Name | : | Curcuma Longa |
| Origin India | : | India |
| Appearance | : | Bright orange - Yellow color |
| Aroma | : | Strong earthy Aroma |
| Moisture Content | : | Maximum 10% |
| Curcumin content | : | Maximum 3 to 5% |
| Total Ash | : | Max 9% |
| Acid Insoluble Ash | : | Maximum 1.5% |
| Volatile Oil | : | Minimum 2% |
| Particle size | : | 60 to 80 |
| Color Value | : | Asta (160 to 180) |
| Microbiological Limits | : | |
| Total plate count | : | <10 ⁵ CFU/G |
| Yeast & Mold | : | <10 ³ CFU/G |
| Salmonella | : | Absent in 25G |
| E Coli | : | Absent in 1G |
| Heavy Metals | : | |
| Lead | : | Maximum 2 PPM |
| Arsenic | : | Maximum 1 PPM |
| Cadmium | : | maximum 0.3 PPM |
| Mercury | : | Maximum 0.1 PPM |
| Pesticide Residues | : | Compliant with Eu, US FDA, or buyer- Specific Standards |
| Aflatoxins (B1, B2,G1,G2): | : | <10 PPB |
| Packaging | : | 25KG or 50KG (HDPE Bag with inner food grade liner) |
| Shelf Life | : | 12 Months |
| Storage conditions | : | Store in cool, dry place, away from direct sunlight |
| Capacity | : | 20FT Capacity Up to 14 tons, 40FT Capacity Up to 24 tons |

Turmeric Process



Roasting
(As Per Customer Requirement)



Passing Through
Magnets



Grinding



Sifting



Blending



Metal Separation



Packing

- » All products come with a Lab-Tested Certificate of Analysis (COA) from certified laboratories.
- » Strict quality control measures are in place to avoid contamination at every stage of production.
- » We guarantee the highest quality spices, sourced from the finest farms and processed under stringent conditions.
- » Our products meet international food safety standards, including US FDA and EU compliance.
- » Full traceability and transparency throughout the supply chain ensure consistent product integrity.

2.Red chili seeds :



1. Quality Assurance

Our premium red chili seeds are sourced from top farms and undergo rigorous quality checks. This ensures they meet international safety standards for export.

2. Flavor and Nutritional Benefits

These seeds offer a rich, spicy flavor that enhances a variety of dishes. Packed with essential vitamins, they promote a healthy lifestyle while adding depth to your meals.

Harvest Calendar

| JAN | FEB | MAR | APR | MAY | JUN | JUL | AUG | SEP | OCT | NOV | DEC |
|-----|-----|-----|-----|-----|-----|-----|-----|-----|-----|-----|-----|
| ✓ | ✓ | ✓ | ✗ | ✗ | ✗ | ✗ | ✗ | ✗ | ✓ | ✓ | ✓ |

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|-------------------------------|----------------------------------------------------------------|
| Product Hs Code | : 09042120 |
| Botanical Name | : Capsicum annum |
| Origin | : India |
| Appearance | : Whole Dried Chili Seeds |
| Aroma | : Strong aroma of red chili seeds |
| Flavor | : Slightly pungent |
| Moisture Content | : Maximum 8% |
| Seed Size | : 2-5 MM |
| Purity | : 100% |
| Foreign Matter | : Max 1% |
| SHU (Pungency) | : 20000 to 100000 |
| Asta Color Value | : 40 to 120 |
| Total Ash | : Max 6% |
| Acid Insoluble Ash | : Maximum 1.5% |
| Total Plate Count | : 10^3 |
| Yeast and Mold | : 10^2 |
| Salmonella | : Absent in 25g |
| E-Coli | : Absent in 1g |
| Heavy Metals | : |
| Lead | : Max 2 PPM |
| Arsenic | : Max 1 PPM |
| Cadmium | : Max 0.3 PPM |
| Mercury | : Max 0.1 PPM |
| Pesticide residues | : Compliant with international regulations |
| Aflatoxins (B1, B2, G1, G2) | : 10 PPB |
| Packaging | : 25 or 50 KG (HDPE Bag with inner food grade liner) |
| Shelf Life | : 12 months |
| Storage conditions | : Store in cool, dry place, away from direct sunlight |
| Country of export | : India |
| Capacity | : 20FT Capacity - Up to 14 tons, 40FT Capacity - Up to 24 tons |

Red Chili Process



Roasting
(As Per Customer Requirement)



Passing Through
Magnets



Grinding



Sifting



Blending



Metal Separation



Packing

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- » Strict quality control measures are in place to avoid contamination at every stage of production.
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- » Full traceability and transparency throughout the supply chain ensure consistent product integrity.

3. Cumin seeds :

1. Premium Quality Assurance

Our Export Grade Cumin Seeds are sourced from the finest farms, ensuring superior quality and authenticity. Each batch undergoes rigorous testing to meet international safety standards.

2. Rich Flavor Profile

Known for their warm, earthy flavor, these cumin seeds enhance a variety of dishes, from curries to spice blends. Their robust aroma adds depth, making them a staple in kitchens worldwide.



Harvest Calendar

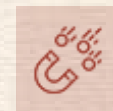
| JAN | FEB | MAR | APR | MAY | JUN | JUL | AUG | SEP | OCT | NOV | DEC |
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|-----------------------------|--------------------------------------------------------------------|
| Product Hs Code | : 09093010 |
| Botanical name | : Cuminum cyminum |
| Origin | : India |
| Appearance | : Small, oblong seeds with a brownish color |
| Aroma | : Warm, and earthy |
| Moisture content | : Max 8% |
| Seed Size | : 3MM |
| Purity | : 100% |
| Foreign matter | : 1% Max |
| Total ash | : Max 7% |
| Acid insoluble ash | : Max 1.5% |
| Volatile oil content | : 1.5 to 2.5% |
| Microbiological Limits | : |
| Total plate counts | : 10^3 CFU/G |
| Yeast and mold | : 10^2 CFU/G |
| Salmonella | : Absent in 25G |
| E coli | : Absent in 1g |
| Heavy Metals | : |
| Lead | : Max 2 ppm |
| Arsenic | : Max 1 ppm |
| Cadmium | : 0.3 ppm |
| Mercury | : 0.1 ppm |
| Pesticide residues | : Compliant with international regulations |
| Aflatoxins (B1, B2, G1, G2) | : 5 PPB |
| Packaging | : 25 or 50 kg HDPE bags or jute bags with inner food - grade liner |
| Shelf life | : 12 months |
| Storage | : Storage in cool, dry place, away from direct sunlight |
| Country of export | : India |

Cumin Process



Roasting
(As Per Customer Requirement)



Passing Through
Magnets



Grinding



Sifting



Blending



Metal Separation



Packing

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- » Strict quality control measures are in place to avoid contamination at every stage of production.
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- » Our products meet international food safety standards, including US FDA and EU compliance.
- » Full traceability and transparency throughout the supply chain ensure consistent product integrity.

4. Red Chili powder :



Unmatched Quality Standards

Our red chili powder is sourced from the finest chilies, meticulously processed to ensure premium quality. Each batch is tested to meet international quality standards, guaranteeing consistent flavor and color.

Sustainable Sourcing Commitment

We prioritize sustainable farming practices by partnering with local farmers dedicated to environmentally friendly methods. This commitment not only enhances product quality but also supports local communities and promotes ethical sourcing.

Harvest Calendar

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|-----|-----|-----|-----|-----|-----|-----|-----|-----|-----|-----|-----|
| ✓ | ✓ | ✓ | ✗ | ✗ | ✗ | ✗ | ✗ | ✗ | ✓ | ✓ | ✓ |

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|-------------------------------|-------------------------------------------------------|
| Product Hs Code | : 09042190 |
| Product name | : Red chili powder |
| Appearance | : Bright red to deep red powders |
| Color | : 80 to 120 ASTA |
| Flavor | : Pungent, spicy |
| Odor | : Fresh |
| Particles size | : 60 |
| Moisture content | : <10% |
| Capsaicin content / SHU | : 20000 to 50000 |
| Pesticide residues | : Comply with importing country regulations |
| Microbiological limits | : |
| Total plate counts | : 10^5 CFU/G |
| Yeast and mold | : 10^3 CFU/G |
| E coli | : Absent in 10g |
| Salmonella | : Absent in 25g |
| Aflatoxins (B1, B2, G1, G2) | : <10 PPB |
| Lead Content | : <2.5 PPM |
| Packaging | : 25 or 50 kg hdpe bags |
| Labelling | : As per import country regulations |
| Storage conditions | : Store in cool, dry place, away from direct sunlight |
| Shelf life | : 12 months |

Red Chili Process



Raw Spice Selection



Cleaning



Grinding



Sifting & Sieving



Drying



Metal Separation



Quality Control Testing



Packing

- » All products come with a Lab-Tested Certificate of Analysis (COA) from certified laboratories.
- » Strict quality control measures are in place to avoid contamination at every stage of production.
- » We guarantee the highest quality spices, sourced from the finest farms and processed under stringent conditions.
- » Our products meet international food safety standards, including US FDA and EU compliance.
- » Full traceability and transparency throughout the supply chain ensure consistent product integrity.

5. Turmeric Powder :



1. Exceptional Quality Assurance

Our export-grade turmeric powder undergoes rigorous quality control measures to ensure it meets international standards. We guarantee purity, vibrant color, and superior flavor in every batch.

2. Sustainable Sourcing Practices

We source our turmeric from trusted farmers who practice sustainable agriculture. This not only ensures premium quality but also supports ethical farming practices and local communities.

Harvest Calendar

| JAN | FEB | MAR | APR | MAY | JUN | JUL | AUG | SEP | OCT | NOV | DEC |
|-----|-----|-----|-----|-----|-----|-----|-----|-----|-----|-----|-----|
| ✓ | ✓ | ✓ | ✗ | ✗ | ✗ | ✗ | ✗ | ✗ | ✗ | ✗ | ✗ |

| | |
|--------------------------------------|----------------------------------------------------------------|
| Product Hs Code | : 09103030 |
| Product name | : Ground turmeric powder |
| Botanical Name | : Curcuma Longa |
| Origin | : India |
| Apperance | : Fine powder form |
| Aroma | : Earthy and pungent |
| Flavor | : Strong |
| Moisture Content | : Max 9% |
| Curcumin Content | : Max 3% |
| Purity | : Min 99% |
| Foreign Matter | : 0.5% |
| Total Ash | : Max 8% |
| Acid insoluble ash | : Max 1.5% |
| Lead Content | : Max 1 PPM |
| Heavy Metals | : Compliant with international standards |
| Pesticide residues | : Compliant with EU, US FDA, or other buyer specific standards |
| Aflatoxins _(B1,B2, G1,G2) | : <10PPB |
| Microbiological limits: | |
| Total Plate Count | : <10 ³ CFU/G |
| Yeast and Mold | : <10 ³ CFU/G |
| Salmonella | : Absent in 25g |
| E-Coli | : Absent in 10g |
| Color value | : 160 to 180 Asta |
| Particle size | : 60 to 80 Mesh |
| Packaging | : 25 or 50 kG HDPE bags |
| Shelf life | : 12 months |
| Storage conditions | : Store in cool, dry place, and away from direct sunlight |

Turmeric Process



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- » Strict quality control measures are in place to avoid contamination at every stage of production.
- » We guarantee the highest quality spices, sourced from the finest farms and processed under stringent conditions.
- » Our products meet international food safety standards, including US FDA and EU compliance.
- » Full traceability and transparency throughout the supply chain ensure consistent product integrity.

6. Cumin powder :



1. Premium Quality Assurance

Our export-grade cumin powder is sourced from the finest farms, ensuring that every batch meets stringent quality standards. We conduct rigorous testing for purity, flavor, and aroma, allowing us to guarantee a product that enhances your culinary creations.

2. Rich Flavor Profile

Renowned for its distinctive taste, our cumin powder adds depth and warmth to a variety of dishes. It is carefully ground to preserve its natural oils and flavors, making it an essential ingredient for international cuisines, from savory stews to spice blends.

Harvest Calendar

| JAN | FEB | MAR | APR | MAY | JUN | JUL | AUG | SEP | OCT | NOV | DEC |
|-----|-----|-----|-----|-----|-----|-----|-----|-----|-----|-----|-----|
| ✗ | ✗ | ✗ | ✗ | ✗ | ✗ | ✗ | ✗ | ✗ | ✓ | ✓ | ✓ |

Cumin Process



Raw Spice Selection



Cleaning



Grinding



Sifting & Sieving



Drying



Metal Separation



Quality Control Testing



Packing

| | | |
|-----------------------------|---|-------------------------------------------------------------------|
| Product Hs Code | : | 09093100 |
| Product name | : | Cumin Powder |
| Appearance | : | Brownish-yellow powder |
| Flavor | : | Warm and earthy |
| Odor | : | Aromatic |
| Particle size | : | 50 to 60 |
| Moisture content | : | <10% |
| Volatile oil content | : | 2.5 to 4.5% |
| Pesticide residues | : | Comply with maximum (MRLS) set by importing country's regulations |
| Microbiological Limits: | | |
| Total Plate Count | : | <10 ³ CFU/G |
| Yeast and Mold | : | <10 ² CFU/G |
| E coli | : | Absent in 10g |
| Salmonella | : | Absent in 25g |
| Lead Content | : | <2.5 PPM |
| Aflatoxins (B1, B2, G1, G2) | : | <10 PPB |
| Packaging | : | Packaging with 25 or 50 KG hdpe bag with DPE |
| Labelling | : | As per importer country's regulations |
| Storage | : | Store in cool and dry place away from direct sunlight |
| Shelf life | : | 12 months |

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- » Strict quality control measures are in place to avoid contamination at every stage of production.
- » We guarantee the highest quality spices, sourced from the finest farms and processed under stringent conditions.
- » Our products meet international food safety standards, including US FDA and EU compliance.
- » Full traceability and transparency throughout the supply chain ensure consistent product integrity.

7.OrganicTurmeric Powder :

1. Pure Organic Quality

Our Premium Organic Golden Turmeric Powder is sourced from the finest farms, ensuring the highest quality without any pesticides or harmful chemicals. Each batch undergoes rigorous testing to guarantee purity and safety for our customers.

2. Rich in Curcumin

Renowned for its vibrant color and potent health benefits, our turmeric powder boasts high curcumin content. This natural compound is celebrated for its anti-inflammatory and antioxidant properties, making it a staple in health-conscious diets.



Harvest Calendar

| JAN | FEB | MAR | APR | MAY | JUN | JUL | AUG | SEP | OCT | NOV | DEC |
|-----|-----|-----|-----|-----|-----|-----|-----|-----|-----|-----|-----|
| ✓ | ✓ | ✓ | ✗ | ✗ | ✗ | ✗ | ✗ | ✗ | ✗ | ✗ | ✗ |

Organic Turmeric Process



Raw Spice Selection



Cleaning



Grinding



Sifting & Sieving



Drying



Metal Separation



Quality Control Testing



Packing

| | |
|-----------------------------|--------------------------------------------------------------------|
| Product Hs Code | : 09103030 |
| Product name | : Organic turmeric powder |
| Appearance | : Bright yellow powder |
| Flavor | : Earthy and warm |
| Odor | : Aromatic, and free from off odors |
| Particle size | : 60 |
| Moisture content | : <8% |
| Curcumin content | : Max 3% |
| Pesticides residues | : Free from synthetic pesticides, compliant with organic standards |
| PH Level | : 4.0 to 6.0 |
| Additives | : Free from artificial additives |
| GMO Status | : Non gmo, compliant with organic standards |
| Shelf life | : 12 months |
| Microbiological Limits: | |
| Total plate counts | : <10 ⁵ CFU/G |
| Yeast and mold | : <10 ³ CFU/G |
| E coli | : Absent in 10g |
| Salmonella | : Absent in 25g |
| Aflatoxins (B1, B2, G1, G2) | : <10 PPB |
| Lead Content | : <2.5 PPM |
| Packaging | : Packaging of 25 or 50 kg with food grade hdpe bag |
| Labelling | : Shelf Life 12 to 18 Months |
| Country of origin | : India |

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- » Our products meet international food safety standards, including US FDA and EU compliance.
- » Full traceability and transparency throughout the supply chain ensure consistent product integrity.



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