



LUMINA PRIME GLOBAL

PREMIUM AGRI-COMMODITY EXPORTER · CHITTOOR, INDIA

Export-grade Mango Pulp · Dried Tamarind · Moringa Powder · Guntur Chillies ·
Dehydrated Onion

APEDA RCMC	IEC Code	FSSAI	FOB Port
30279/2026-27	HWOPD5247R	Food Safety	Chennai, India

Direct-source. Zero middlemen. Full documentation. APEDA certified.

2026 EDITION · luminaprimeglobal.com

WHO WE ARE

About Lumina Prime Global

Lumina Prime Global is a family-founded, APEDA-certified agri-commodity exporter headquartered in Chittoor, Andhra Pradesh — India's foremost mango pulp processing district. We source directly from FSSAI-certified processing units within the Chittoor cluster, eliminating all intermediaries between farm origin and your doorstep.

Our founding team oversees every shipment personally. You deal directly with decision-makers — not a trading desk. We are registered under the Agricultural and Processed Food Products Export Development Authority (APEDA) with RCMC No. 30279/2026-27, hold a valid IEC code, and operate under GSTIN 37HWOPD5247R1ZJ.

Our primary export focus is the GCC region — leveraging the India–UAE CEPA zero-duty advantage for Totapuri aseptic mango pulp — with active interest in EU, UK, and Southeast Asian markets for moringa, tamarind, and spice commodities.

ESTABLISHED	Chittoor, Andhra Pradesh
APEDA RCMC	30279 / 2026–27
IEC CODE	HWOPD5247R
GSTIN	37HWOPD5247R1ZJ
PAN	HWOPD5247R
PORT	FOB Chennai
PAYMENT	T/T · LC at Sight
RESPONSE	24h RFQ turnaround

WHY CHITTOOR?

India's #1 Mango Pulp District	36+ FSSAI-Certified Processors	Superior Brix & Flavour Profile	Year-Round Aseptic Stock Available	India–UAE CEPA Zero Duty Advantage
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CERTIFICATIONS & COMPLIANCE

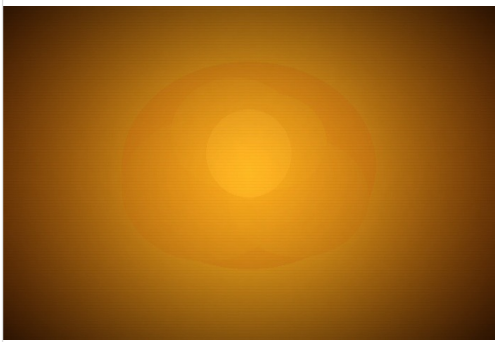
FSSAI	APEDA	PHYTO	COO	HALAL	T/T & LC
Food Safety	RCMC 30279	Phytosanitary	Origin Cert	Halal-friendly	Payment

PRIMARY EXPORT SKU · HIGH VOLUME

Mango Pulp — Totapuri & Alphonso

HSN: 08045040

"Chittoor-origin, aseptic-packed. India–UAE CEPA zero duty. Brix-guaranteed."



Single-origin Totapuri and Alphonso mango pulp from Chittoor's FSSAI-certified processing cluster — India's highest-volume mango pulp production belt. Processed at peak ripeness and aseptically packed in 220 kg drums to preserve colour, flavour, and Brix through 18+ months of shelf life without preservatives. Indian exporters enjoy zero import duty to the UAE under the India–UAE CEPA bilateral trade agreement, giving our buyers a direct landed-cost advantage over competing origins.

VARIETY	Totapuri (primary) · Alphonso		
PROCESS	Aseptic · Frozen · Concentrate	• Juice & Beverage Factories	Mango drinks, nectars, mango lassi manufacturing
BRIX (TOTAPURI)	14° – 18°	• Ice Cream & Frozen Desserts	Mango ice cream, kulfi, sorbet, frozen yogurt
BRIX (ALPHONSO)	18° – 22°	• Bakery & Confectionery	Mango fillings, toppings, cake layers, mochi
PH	3.5 – 4.2	• Baby Food Manufacturers	Aseptic pulp used in stage-2 purees & fruit packs
COLOUR	Bright yellow-orange, natural	• Hotel & Restaurant Supply	HoReCa bulk for smoothies, mocktails, desserts
VISCOSITY	Medium-thick, pourable	• Retail Jam & Sauce Brands	Mango chutney, ketchup, sauces, pickle base
SHELF LIFE	18 months (aseptic, unopened)		
MOQ	1 MT trial · 20 MT FCL		
FOB INDICATION	USD ~590 / MT (Totapuri aseptic)		
CONTAINER LOAD	20ft FCL ≈ 18 MT		
DOCUMENTS	FSSAI · Phytosanitary · COO · CoA · Halal		

USE CASES

✓ Mango juice & nectar	✓ Ice cream & kulfi	✓ Fruit yogurt & smoothies	✓ Bakery mango filling
✓ Mango chutney / sauces	✓ Baby food purees	✓ Frozen desserts	✓ HoReCa food service

PRIMARY MARKETS	UAE · Saudi Arabia · Qatar · Kuwait · Oman	SEASON / AVAILABILITY	Peak processing: April–July. Aseptic stock available year-round.
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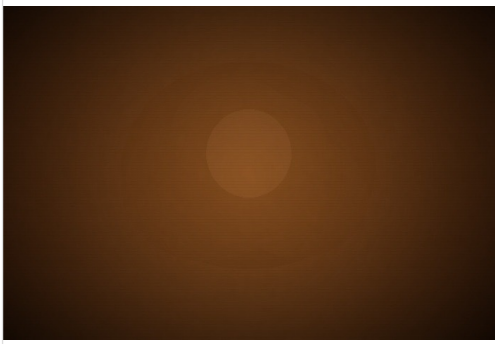
MARKET DETAIL	India–UAE CEPA: zero import duty. Strong GCC demand for mango-flavoured products. Halal documentation available.	PACKAGING	220 kg Aseptic Drums · 25 kg Pails · Custom packaging on request
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HIGH-DEMAND COMMODITY · YEAR-ROUND

Dried Tamarind — Raw Pods & Seedless Pulp

HSN: 08134010

"Bold, tangy AP-origin tamarind. Multiple forms for diverse food manufacturing needs."



Chittoor-origin tamarind from Andhra Pradesh's primary tamarind production belt. Available as raw pods, wet tamarind blocks, and seedless pulp — catering to food manufacturers, condiment brands, and spice processors. AP-grown tamarind is prized for its pronounced tartaric acid content, making it the preferred raw material for imli-based condiments, cooking pastes, and traditional cuisines across South Asia, the Middle East, and Southeast Asia.

BOTANICAL NAME	Tamarindus indica		
FORMS	Raw Pods · Wet Block · Seedless Pulp	• Condiment & Sauce Manufacturers	Tamarind paste, imli chutney, worcestershire sauce base
TARTARIC ACID	10 – 14%	• Ready-to-Cook & Curry Paste	Sambar powder, rasam base, curry paste blends
MOISTURE (PODS)	20 – 22%	• Snack & Namkeen Industry	Tamarind-flavoured coatings, chaat masala, pani puri water
MOISTURE (BLOCK)	25 – 30%	• Ayurveda & Nutraceuticals	Digestive formulations, traditional medicine base
COLOUR	Dark brown, characteristic	• Beverage Industry	Tamarind concentrate drinks, agua fresca, jaljeera
SOURNESS	High — AP-variety profile	• Retail Pack Importers	Branded imli blocks for South Asian diaspora retail
MOQ	1 MT		
PACKAGING	25 kg PP bags · 50 kg gunny bags		
DOCUMENTS	Phytosanitary · COO · FSSAI · CoA		

USE CASES

✓ Tamarind paste & sauces	✓ Sambar / curry base	✓ Chaat masala & snacks	✓ Pad Thai & SE Asian dishes
✓ Imli chutney & pickles	✓ Tamarind drinks	✓ Ayurvedic formulations	✓ Retail diaspora packs

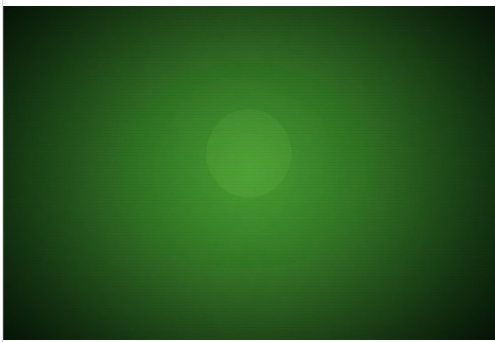
PRIMARY MARKETS	GCC · UK · Southeast Asia · Europe	SEASON / AVAILABILITY	Year-round availability from dried / cold-stored stock. Harvest: Dec–Feb.
MARKET DETAIL	Strong South Asian diaspora demand in UK, UAE. Key ingredient for SE Asian cuisines (Pad Thai). Growing in EU ready-to-cook.	PACKAGING	25 kg PP woven · 50 kg gunny · Custom labels on request

PREMIUM SUPERFOOD · HIGH-VALUE EXPORT

Moringa Leaf Powder (Drumstick)

HSN: 12119029

"Spray-dried. Vibrant green. High protein. Sought by wellness brands globally."



Moringa oleifera leaf powder from South Indian farms — spray-dried to retain maximum chlorophyll, protein, and micronutrient content. Moringa is classified among the world's most nutrient-dense plants, and the powdered form is in high demand from supplement brands, health food manufacturers, and functional food companies across Germany, the UK, USA, and UAE. Our supply is traceable to farm, with CoA available covering protein, moisture, heavy metals, and microbiological parameters.

BOTANICAL NAME	Moringa oleifera		
FORM	Spray-dried fine powder	• Dietary Supplement Brands • Health Food & Superfood Brands • Nutraceutical Manufacturers • Cosmetics & Skincare • Baby & Toddler Nutrition • Animal Feed & Aquaculture	Moringa capsules, tablets, protein blends — wellness retail
COLOUR	Bright green, characteristic		Green powder blends, smoothie boosters, raw bars
MOISTURE	< 8%		Functional ingredients for immunity, anti-inflammatory
PROTEIN (DRY BASIS)	25 – 30%		Moringa used in face masks, hair treatments, serums
MESH SIZE	80 – 100 mesh (fine powder)		Iron & protein fortification in complementary foods
HEAVY METALS	Within EU/US regulatory limits		Moringa leaf meal as high-protein livestock feed additive
MICROBIOLOGY	CoA with each lot		
MOQ	100 kg (trial) · 500 kg (commercial)		
PACKAGING	1 kg · 5 kg · 25 kg PE-lined kraft bags		
DOCUMENTS	FSSAI · COO · CoA · Organic (on request)		

USE CASES

✓ Dietary supplement capsules	✓ Superfood smoothie blends	✓ Green protein powders	✓ Nutraceutical formulations
✓ Skincare / face mask base	✓ Baby food fortification	✓ Sports nutrition blends	✓ Herbal tea ingredients

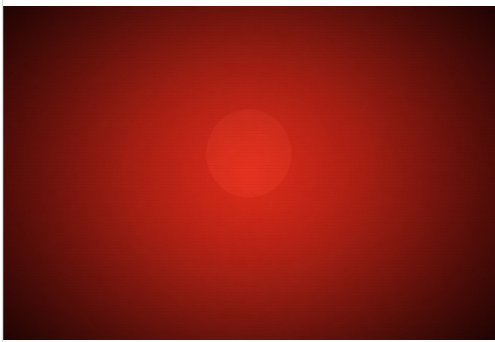
PRIMARY MARKETS	Germany · Netherlands · UK · USA · UAE	SEASON / AVAILABILITY	Year-round from stock. Primary harvest: Mar–May, Oct–Nov.
MARKET DETAIL	EU has large functional food market for moringa. Growing demand in GCC wellness sector. US supplement market: established moringa category.	PACKAGING	1 kg / 5 kg / 25 kg kraft PE-lined · Private label available

AP HERITAGE SPICE · GI-ASSOCIATED VARIETY

Guntur Red Chillies & Chilli Powder

HSN: 09042219 · 09042290

*"Globally recognised for heat and colour. Sannam S4, Teja S17.
Direct Guntur belt origin."*



Guntur Sannam (S4/S17) and Teja (S17) red chillies from Andhra Pradesh — widely regarded as the global benchmark for red chilli quality, heat profile, and colour consistency. With ASTA colour values up to 160 and Scoville ratings covering a wide spectrum, these varieties are the preferred ingredient for spice manufacturers, food processors, and condiment brands from the GCC to the EU. Available as whole dried pods, stemless, crushed, and as fine ground powder.

VARIETIES	Sannam S4 · Teja S17 · Byadagi		
FORMS AVAILABLE	Whole pods · Stemless · Crushed · Powder	• Spice Blending & Grinding Units	Paprika, chilli powder, spice blends for retail/food service
ASTA COLOUR	80 – 160 ASTA units (variety-dependent)	• Processed Food Manufacturers	Sauces, ketchup, hot sauce, marinades, seasoning
MOISTURE	< 12%	• Snack & Chips Industry	Chilli seasoning for fried snacks, nachos, extruded snacks
HEAT (SCOVILLE)	20,000 – 100,000 SHU (Teja)	• Restaurant Supply / HoReCa	Bulk whole chilli for South Asian & Middle Eastern cuisine
EXTRANEOUS MATTER	< 1%	• Meat Processing Industry	Sausage, deli meat, chorizo-type spice mixes
MOQ	1 MT	• Oleoresin / Extract Plants	Capsaicin extraction, oleoresin for pharma and food colouring
PACKAGING	25 kg PP bags · Bulk woven bags		
DOCUMENTS	Phytosanitary · FSSAI · COO · CoA · pesticide-free cert		

USE CASES

✓ Paprika & chilli powder	✓ Hot sauce & sriracha	✓ Spice blends for retail	✓ HoReCa restaurant supply
✓ Snack seasoning coatings	✓ Sausage & meat processing	✓ Capsaicin extraction	✓ Curry paste base

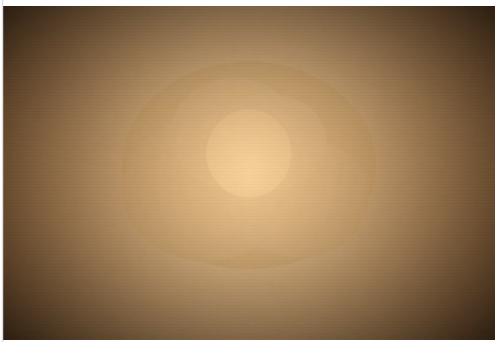
PRIMARY MARKETS	UAE · Saudi Arabia · UK · Southeast Asia · USA	SEASON / AVAILABILITY	Primary harvest: Nov–Feb. Year-round from stored/processed stock.
MARKET DETAIL	GCC: South Asian expat demand. UK: curry industry. USA: ethnic food and hot sauce. SE Asia: key ingredient for local cuisines.	PACKAGING	25 kg PP woven · Bulk 50 kg bags · Retail 1 kg packs on request

INDUSTRIAL INGREDIENT · HIGH DEMAND

Dehydrated Onion — Flakes, Granules & Powder

HSN: 07122000

"< 6% moisture. Full flavour retention. White & pink onion. Year-round supply."



White and pink onion dehydrated to below 6% moisture content, preserving alliin content and characteristic pungency. Supplied to food manufacturers, spice blenders, seasoning companies, and packaged food brands globally. Dehydrated onion is a critical bulk ingredient for instant noodles, soups, ready meals, sauces, and spice blends — offering a 6-12 month shelf life with no cold chain requirements, significant logistics cost savings over fresh onion.

VARIETIES	White Onion · Pink Onion		
FORMS	Flakes · Granules · Powder · Kibbled · Minced	• Instant Noodle Manufacturers	Dehydrated onion as flavour sachets, soup base ingredient
MOISTURE	< 6%	• Ready Meal & Soup Brands	Rehydratable onion for instant soups, ready-to-cook kits
COLOUR	Creamy white to pale yellow	• Spice Blending Industry	Onion powder in curry powders, garlic-onion blends, seasonings
ALLICIN CONTENT	Preserved; characteristic pungent aroma	• Snack Seasoning Companies	Onion flakes for chips, crackers, extruded snack coatings
MESH / GRANULATION	Customisable — 20, 40, 80 mesh	• Meat & Poultry Processing	Marinade mixes, burger patty seasoning, sausage blends
SHELF LIFE	12 months (sealed packaging)	• Food Service / HoReCa	Bulk dehydrated onion for institutional kitchen efficiency
MOQ	500 kg trial · 5 MT commercial		
PACKAGING	10 kg / 25 kg PE-lined woven bags		
DOCUMENTS	FSSAI · COO · Phytosanitary · CoA		

USE CASES

✓ Instant noodle sachets	✓ Ready meal onion base	✓ Spice blend ingredient	✓ Soup & stock powder
✓ Snack seasoning	✓ Burger & sausage mix	✓ Onion dip base	✓ Institutional kitchens

PRIMARY MARKETS	USA · EU (Germany, Netherlands) · GCC · Japan	SEASON / AVAILABILITY	Year-round from dehydration units. Main onion harvest: Nov–Mar.
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MARKET DETAIL	USA: established market for ethnic and processed food ingredients. EU: ready-meal manufacturers. Japan: soup and instant food industry.	PACKAGING	10 kg / 25 kg PE-lined woven · Custom moisture-barrier packs available
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EXPORT READINESS · TRADE TERMS · HOW TO ORDER

Complete Export Documentation & Ordering Guide

DOCUMENT / CERTIFICATE	TRADE PARAMETER	DETAIL
Commercial Invoice & Packing List	Incoterms	FOB Chennai (CIF available)
Certificate of Origin (COO)	Payment Terms	T/T (Telegraphic Transfer) · LC at sight
Phytosanitary Certificate		
FSSAI Certificate	Sample Policy	50–200 g lab sample; buyer arranges courier cost
Bill of Lading	Lead Time (ex-stock)	7–14 working days
Certificate of Analysis (CoA)	Lead Time (fresh process)	21–30 working days
APEDA Certificate (RCMC 30279)	MOQ (trial)	1 MT mango pulp / tamarind / chilli
Halal Certificate (GCC markets)	MOQ (commercial FCL)	18–20 MT per 20ft container
Organic Certificate (Moringa)	Quote Response Time	24 hours on complete RFQ
Pesticide Residue Report (Chilli)	RFQ Should Include	Product, qty, destination, Incoterms, spec
	Language	English · correspondence via email or WhatsApp

CONTACT & GET A QUOTE

Company	Lumina Prime Global	Proprietor	Bonagiri Dwarakamai
APEDA RCMC	30279 / 2026–27	IEC Code	HWOPD5247R
GSTIN	37HWOPD5247R1ZJ	Origin	Chittoor, Andhra Pradesh — 517 001
Website	luminaprimeglobal.com	FOB Port	Chennai, India
WhatsApp	+91 96662 30135	Email	exports@luminaprimeglobal.com

To request a quote, send your RFQ to exports@luminaprimeglobal.com including: product name · quantity (MT) · destination port · required Incoterms · preferred packaging. We respond within 24 hours with pricing, availability, and a proforma invoice.