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GreenKera

CONDIMENTS

FLAVORS OF ORIENT



INDIAN ORIGIN
ORGANIC
PRODUCTS



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GREENKERA PROFILE

SINCE - 2019

FOUNDER - SUNNY BABU

Contact No: (+91) 91885 53504

Contact mail id: info@greenkera.in, sunny@greenkera.in

Products: Spices, Coffee, Cocoa bean, Herbs

Compliance - NPOP, EU, HAACP

Processing - Washing, Grading, Colorsorting, Powdering, Packing

Location - Kerala, India

GREENKERA MISSION - Greenkera is on a quest to unveil the world's finest Organic, Spices, Coffee, and Cocoa, rooted in sustainable practices and establishing an innovative benchmark for quality in the spice industry.

GREENKERA VISION - Beyond spice manufacturing, we envision empowering global culinary journeys, inspiring gastronomic delight, and weaving stories of authenticity, responsibility, and excellence into every process.





GREENKER CERTIFICATES



GREENKERA ORGANIC PRODUCTS



SPICES | COFFEE | COCOA | HERBS



PRODUCT SOURCE

Greenkera aim is to supply organic sustainable spices, coffee, herbs and cocoa to our valuable customers for that Greenkera developed a former group.

FPO NAME - HILAND AGRICULTURE FARE TRADE FARMERS ASSOCIATION

Established - 2019

Responsible Person - Secretary

Contact Number - (+91) 83019 69350

Mail id - organiccertification23@gmail.com

Number of Farmers - 196

Products - Spices, Coffee, Cocoa, Herbs

Location - Shanthigram, Idukki

As we strive towards excellence, Hiland Agricultural Fare Trade Farmers Association remains steadfast in its commitment to reshaping the future of farming. Our journey is toward a sustainable, farmer-centric agricultural landscape where quality meets conscientious cultivation.





ORGANIC TURMERIC WHOLE AND GROUND



Grade	: AFT (>5%), MFT (2-4%)
Origin	: Western Ghats of India
Certification	: NPOP + EU
Standards	: HACCP certified
Packing Size	: 25 kg Paper kraft Bags with inner liner
Shelf Life	: 24 Month
Storage condition	: Store in a cool, dry place away from direct sunlight

Specifications:

Physical Properties		Chemical Properties		Microbiological Properties	
Parameters	Limit/ Specification	Parameters	Limit/ Specification	Parameters	Limit/ Specification
Aroma	Pleasant and slightly sweet	Volatile Oil	1.5-% (Min)	Total Plate Count	<1.0 x 10 ⁵ cfu/g
Flavour	Slightly bitter	Total Ash	8.0 % (Ma x)	Yeast and Mould	< 1.0 x 10 ³ cfu/g
Colour	Deep Orange to yellow	Curcumin	2.5-4 % (Max)	Coli forms	<1.0 x 10 ² cfu/g
Appearance, Granulation	Fine powder 40 mesh (min90 % pass through)	Aflatoxin	B1<5ppb (B1+B2+G1+G2)<10ppb	E.coli	Absent in 25g
Bulk Density	450-600 g/l	Ochratoxin	Max. 5 ppb	Staphylococcus aureus	< 1.0 x 10 ² cfu/g
Moisture	10 % (Max)	Heavy metals	According to EC No1881/2006	Bacillus cereus	< 1.0 x 10 ² cfu/g
		EthyleneOxide (EtO)	<0.01 mg/kg	Salmonella	Absent in 25g
		Pesticides	<0.01mg/kg		



ORGANIC GINGER WHOLE



- Grade : Ginger Whole, Ginger Slice, Ginger Ground, Ginger TBC
- Origin : Western Ghats of India
- Certification : NPOP + EU
- Standards : HACCP certified
- Packing Size : 20/25 kg Paper kraft Bags with inner liner
- Shelf Life : 24 Months
- Storage condition : Store in a cool, dry place away from direct sunlight

Specifications:

Physical Properties		Chemical Properties		Microbiological Properties	
Parameters	Limit/ Specification	Parameters	Limit/ Specification	Parameters	Limit/ Specification
Aroma	Pungent and spicy	Volatile Oil	2.0 % (Min)	Total Plate Count	<1.0 x 10 ⁵ cfu/g
Flavour	Pungent and biting	Total Ash	5.0 % (Max)	Yeast and Mould	< 1.0 x 10 ³ cfu/g
Colour	Creamy white	Gingerol	4-5%	Coli forms	<1.0 x 10 ² cfu/g
Appearance	Dried whole fingers	Aflatoxin	B1<5ppb (B1+B2+G1+G2)<10ppb	E.coli	Absent in 25g
Moisture	10 % (Max)	10 % (Max)			< 1.0 x 10 ² cfu/g
		Heavy metals	Moisture	10 % (Max)	< 1.0 x 10 ² cfu/g
		Ethylene Oxide (EtO)			Absent in 25g
			<0.01mg/kg		



ORGANIC NUTMEG WHOLE



Grade : Nutmeg Split, Broken, ABC, ABCD
 Origin : Western Ghats of India
 Certification : NPOP + EU
 Standards : HACCP certified
 Packing Size : 25 kg Paper Carton Box with inner
 linerShelf Life : 24 Months
 Storage condition : Store in a cool, dry place away from direct sunlight

Specifications:

Physical Properties		Chemical Properties		Microbiological Properties	
Parameters	Limit/ Specification	Parameters	Limit/ Specification	Parameters	Limit/ Specification
Aroma	Typical aromatic	Volatile Oil	7-8- % (Min)	Total Plate Count	<1.0 x 10 ⁵ cfu/g
Flavour	Sweet warm and spicy	Total Ash	3.0 %(Ma x)	Yeast and Mould	< 1.0 x 10 ³ cfu/g
Colour	As per regulation	Acid insoluble ash	0.5%(Max)	Coli forms	<1.0 x 10 ² cfu/g
Appearance	Dried splits	Aflatoxin	B1 <5ppb (B1+B2+G1+G2)<10ppb	E.coli	Absent in 25g
Moisture	10 % (Max)	Ochratoxin	Max. 5 ppb	Staphylococcus aureus	< 1.0 x 10 ² cfu/g
		Heavy metals	According to EC No 1881/2006	Bacillus cereus	< 1.0 x 10 ² cfu/g
		Ethylene Oxide (EtO)	<0.01 mg/kg	Salmonella	Absent in 25g
		Pesticides	<0.01mg/kg		



ORGANIC BLACK PEPPER



Grade : Whole, MG1, TGEB, Powder
 Origin : Western Ghats of India
 Certification : NPOP + EU
 Standards : HACCP certified
 Packing Size : 25 kg Paper kraft Bags with inner liner
 Shelf Life : 24 Months
 Storage condition : Store in a cool, dry place away from direct sunlight

Specifications:

Physical Properties		Chemical Properties		Microbiological Properties	
Parameters	Limit/ Specification	Parameters	Limit/ Specification	Parameters	Limit/ Specification
Aroma	Typical aromatic, spicy	Volatile Oil	2.0 % (Min)	Total Plate Count	<1.0 x 10 ⁵ cfu/g
Flavour	Hot biting and very pungent	Total Ash	7.0 %(Max)	Yeast and Mould	< 1.0 x 10 ³ cfu/g
Colour	Dark brown to black	Piperin	> 4%	Coli forms	<1.0 x 10 ² cfu/g
Appearance	Spherical with wrinkles	Aflatoxin	B1<5ppb (B1+B2+G1+G2)<10ppb	E.coli	Absent in 25g
Bulk Density	560 g/1000 ml +/- 20g	Ochratoxin	Max. 5 ppb	Staphylococcus aureus	< 1.0 x 10 ² cfu/g
Particle Size	Whole - > 2.75 mm MG1 - 2.75- 4.25 mm TGEB - 4.25-4.75 TGSEB - > 4.75	Heavy metals	According to EC No 1881/2006	Bacillus cereus	< 1.0 x 10 ² cfu/g
Moisture	10 % (Max)	Ethylene Oxide (EtO)	<0.01 mg/kg	Salmonella	Absent in 25g
		Pesticides	<0.01mg/kg		



ORGANIC CARDAMOM WHOLE



Grade	: Whole
Origin	: Western Ghats of India
Certification	: NPOP + EU
Standards	: HACCP certified
Packing Size	: 15/20/25 kg Paper carton box with inner liner
Shelf Life	: 24 Month
Storage condition	: Store in a cool, dry place away from direct sunlight

Specifications:

Physical Properties		Chemical Properties		Microbiological Properties	
Parameters	Limit/ Specification	Parameters	Limit/ Specification	Parameters	Limit/ Specification
Aroma	Pleasant and slightly sweet	Volatile Oil	3.0-% (Min)	Total Plate Count	<1.0 x 10 ⁵ cfu/g
Flavour	Strong cardamom flavour	Total Ash	10.0 % (Ma x)	Yeast and Mould	< 1.0 x 10 ³ cfu/g
Colour	Light green/Yellow	Acid insoluble Ash	2 % (Max)	Coli forms	<1.0 x 10 ² cfu/g
Appearance, Granulation	Dried whole fruit	Aflatoxin	B1 <5ppb (B1+B2+G1+G2) <10ppb	E.coli	Absent in 25g
Moisture	10 % (Max)	Ochratoxin	Max. 5 ppb	Staphylococcus aureus	< 1.0 x 10 ² cfu/g
		Heavy metals	According to EC No 1881/2006	Bacillus cereus	< 1.0 x 10 ² cfu/g
		Ethylene Oxide (EtO)	<0.01 mg/kg	Salmonella	Absent in 25g
		Pesticides	<0.01mg/kg		



ORGANIC CLOVE



- Grade : Buds, Farm grade
- Origin : Western Ghats of India
- Certification : NPOP + EU
- Standards : HACCP certified
- Packing Size : 20 kg Paper carton box with inner liner
- Shelf Life : 24 Month
- Storage condition : Store in a cool, dry place away from direct sunlight

Specifications:

Physical Properties		Chemical Properties		Microbiological Properties	
Parameters	Limit/ Specification	Parameters	Limit/ Specification	Parameters	Limit/ Specification
Aroma	Typical Aromatic	Volatile Oil	14-% (Min)	Total Plate Count	<1.0 x 10 ⁵ cfu/g
Flavour	Strong clove flavour	Total Ash	5.0 % (Ma x)	Yeast and Mould	< 1.0 x 10 ³ cfu/g
Colour	Dark to Reddish brown	Acid insoluble Ash	0.5 % (Max)	Coli forms	<1.0 x 10 ² cfu/g
Appearance,	Dried whole unopened flower buds	Aflatoxin	B1<5ppb (B1+B2+G1+G2)<10ppb	E.coli	Absent in 25g
Moisture	10 % (Max)	Ochratoxin	Max. 5 ppb	Staphylococcus aureus	< 1.0 x 10 ² cfu/g
		Heavy metals	According to EC No 1881/2006	Bacillus cereus	< 1.0 x 10 ² cfu/g
		Ethylene Oxide (EtO)	<0.01 mg/kg	Salmonella	Absent in 25g
		Pesticides	<0.01mg/kg		



ORGANIC NUTMEG MACE



Grade	: Nutmeg mace whole
Origin	: Western Ghats of India
Certification	: NPOP + EU
Standards	: HACCP certified
Packing Size	: 10/15 kg Paper carton box with inner liner
Shelf Life	: 24 Month
Storage condition	: Store in a cool, dry place away from direct sunlight

Specifications:

Physical Properties		Chemical Properties		Microbiological Properties	
Parameters	Limit/ Specification	Parameters	Limit/ Specification	Parameters	Limit/ Specification
Aroma	Pleasant	Volatile Oil	5-% (Min)	Total Plate Count	<1.0 x 10 ⁵ cfu/g
Flavour	Sweet warm & spicy	Total Ash	5.0 % (Ma x)	Yeast and Mould	< 1.0 x 10 ³ cfu/g
Colour	Red / yellow depends on season	Acid insoluble Ash	0.5 % (Max)	Coli forms	<1.0 x 10 ² cfu/g
Appearance,	Dried whole flower	Aflatoxin	B1<5ppb (B1+B2+G1+G2)<10ppb	E.coli	Absent in 25g
Moisture	10 % (Max)	Ochratoxin	Max. 5 ppb	Staphylococcus aureus	< 1.0 x 10 ² cfu/g
		Heavy metals	According to EC No 1881/2006	Bacillus cereus	< 1.0 x 10 ² cfu/g
		Ethylene Oxide (EtO)	<0.01 mg/kg	Salmonella	Absent in 25g
		Pesticides	<0.01mg/kg		



ORGANIC ASHWAGANDHA



Grade	: Root, Powder
Origin	: Western Ghats of India
Certification	: NPOP + EU
Standards	: HACCP certified
Packing Size	: 15 kg Paper carton box with inner liner
Shelf Life	: 24 Month
Storage condition	: Store in a cool, dry place away from direct sunlight

Specifications:

Physical Properties		Chemical Properties		Microbiological Properties	
Parameters	Limit/ Specification	Parameters	Limit/ Specification	Parameters	Limit/ Specification
Aroma	Characteristics of Ashwagandha	Volatile Oil	0	Total Plate Count	<1.0 x 10 ⁵ cfu/g
Flavour	Slightly Bitter	Total Ash	0	Yeast and Mould	< 1.0 x 10 ³ cfu/g
Colour	Buff to grey yellow	Mycotoxin	As per EU Standards	Coli forms	<1.0 x 10 ² cfu/g
Appearance, Granulation	Powder & 90 % pass through on 30#	Aflatoxin	B1<5ppb (B1+B2+G1+G2)<10ppb	E.coli	Absent in 25g
Moisture	10 % (Max)	Ochratoxin	Max. 5 ppb	Staphylococcus aureus	< 1.0 x 10 ² cfu/g
		Heavy metals	According to EC No 1881/2006	Bacillus cereus	< 1.0 x 10 ² cfu/g
		Ethylene Oxide (EtO)	<0.01 mg/kg	Salmonella	Absent in 25g
		Pesticides	<0.01mg/kg		



ORGANIC MURINGA



Grade	: Moringa leaf , Powder
Origin	: Western Ghats of India
Certification	: NPOP + EU
Standards	: HACCP certified
Packing Size	: 15 kg Paper carton box with inner liner
Shelf Life	: 24 Month
Storage condition	: Store in a cool, dry place away from direct sunlight

Specifications:

Physical Properties		Chemical Properties		Microbiological Properties	
Parameters	Limit/ Specification	Parameters	Limit/ Specification	Parameters	Limit/ Specification
Aroma	Characteristics of Muringa	Volatile Oil	-% (Min)	Total Plate Count	<1.0 x 10 ⁵ cfu/g
Flavour	Slightly Bitter	Total Ash	9.0 % (Ma x)	Yeast and Mould	< 1.0 x 10 ³ cfu/g
Colour	Greenish	Mycotoxin	As per EU Standards	Coli forms	<1.0 x 10 ² cfu/g
Appearance, Granulation	Oval to obovate,90% oass through	Aflatoxin	B1<5ppb (B1+B2+G1+G2)<10ppb	E.coli	Absent in 25g
Moisture	10 % (Max)	Ochratoxin	Max. 5 ppb	Staphylococcus aureus	< 1.0 x 10 ² cfu/g
		Heavy metals	According to EC No 1881/2006	Bacillus cereus	< 1.0 x 10 ² cfu/g
		Ethylene Oxide (EtO)	<0.01 mg/kg	Salmonella	Absent in 25g
		Pesticides	<0.01mg/kg		



ORGANIC COFFEE ROBUSTA



Grade	: Bulk, AB, A, AA, AAA
Origin	: Western Ghats of India
Certification	: NPOP + EU
Standards	: HACCP certified
Packing Size	: 25 kg Paper carton box with inner liner
Shelf Life	: 24 Month
Storage condition	: Store in a cool, dry place away from direct sunlight

Specifications:

Physical Properties	
Parameters	Limit/ Specification
Aroma	Caramalized and Nutty
Flavour	Characteristics flavour of Robusta
Colour	Green in color
Appearance,	Green Beans
Moisture	11.5 % (Max)
Sieve Standard	Robusta cherry AB - 90 % Retention on 6 (screen-15) Robusta cherry A - 90 % Retention on 6.65 (screen-17) Robusta cherry AA - 90 % Retention on 7.1 (screen-18) Robusta cherry AAA - 90 % Retention on 7.5 (screen-19) Robusta Parchment AB - 90 % Retention on 6 (screen-15) Robusta Parchment A - 90 % Retention on 6.65 (screen-17) Robusta Parchment AA - 90 % Retention on 7.1 (screen-18) Robusta Parchment AAA - 90% Retention on 7.5(screen -19)



ORGANIC COFFEE ARABICA

Grade	: Bulk, AB ,A, AA, AAA
Origin	: Western Ghats of India
Certification	: NPOP + EU
Standards	: HACCP certified
Packing Size	: 25 kg Paper carton box with inner liner
Shelf Life	: 24 Month
Storage condition	: Store in a cool, dry place away from direct sunlight

Specifications:

Physical Properties	
Parameters	Limit/ Specification
Aroma	Caramalized and Nutty
Flavour	Characterstics flavour of Arabica
Colour	Green in color
Appearance,	Green Beans
Moisture	11.5 % (Max)
Sieve Standard	Arabica cherry AB - 90 % Retention on 6 (screen-15) Arabica cherry A - 90 % Retention on 6.65 (screen-17) Arabica cherry AA - 90 % Retention on 7.1 (screen-18) Arabica cherry AAA - 90 % Retention on 7.5 (screen-19) Arabica Parchment AB - 90 % Retention on 6 (screen-15) Arabica Parchment A - 90 % Retention on 6.65 (screen-17) Arabica Parchment AA - 90 % Retention on 7.1 (screen-18) Arabica Parchment AAA - 90% Retention on 7.5(screen -19)



Scan QR Code



Our Brochure



NPOP Certificate



EU Certificate



Our Product List



Our Business Card



Our WhatsApp



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Sustaining Farmers through Organic

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