



SPHERONIX EXPORTS LLP

SPHERONIX

Premium Dehydrated Ingredients from India

Trusted Global Supplier of Dehydrated
Vegetables, Spice Powders & Functional
Ingredients

SOURCING · QUALITY VERIFICATION · DOCUMENTATION ·
GLOBAL DELIVERY

- ✓ 11 Premium Products
- ✓ MOQ from 500 kg
- ✓ 48 Hour Sample Dispatch
- ✓ Third-Party NABL Batch Testing
- ✓ Worldwide Shipping

PRODUCT CATALOGUE 2026-27



Spheronix *Exports LLP*

Spheronix Exports LLP is a Gujarat-based export and sourcing company specialising in dehydrated vegetable powders, spice powders, and functional food ingredients. We source from a network of carefully selected, audited processing partners, verify quality against export specifications, manage documentation and packaging, and deliver reliable, consistent supply to food manufacturers, seasoning companies, and distributors across Europe, the USA, the GCC, and Asia-Pacific.

SUPPLY CHAIN & SOURCING NETWORK

Sourced through an approved network of specialist processing partners in Gujarat's dehydration belt. Supplier audits, batch verification, and quality inspection applied across every line before export.

EXPORT READINESS

Registered with FSSAI, APEDA, and IEC. COA, packing list, certificate of origin, and phytosanitary certificate prepared per shipment.

PRODUCT CONSISTENCY

Standardised sourcing specifications and batch-coded traceability from first order to ongoing supply — the same grade, mesh, and profile every consignment.

SUPPLY RELIABILITY

Year-round raw-material access across Gujarat's agricultural sourcing network, with buffer stock held on key lines through our partners to protect continuity.

QUICK FACTS

Product Categories	Dehydrated Vegetable Powders · Spice Powders · Specialty Ingredients
Products	11 products (custom formulations on request)
Country of Origin	India (Gujarat)
MOQ	500 kg per product (trial quantities on request)
Sample Dispatch	250–500g + COA within 48 hours
Supply Lead Time	15–20 working days (confirm per order)
Packaging	20–25 kg food-grade bags with PE liner; N ₂ flush on request
Export Terms	FOB · CIF · CFR · EXW
Private Label	Available on request
Documents	COA · TDS · Packing List · CO · Phytosanitary · Commercial Invoice



REPRESENTATIVE IMAGE FROM OUR APPROVED PROCESSING PARTNERS



EXPORT CONSOLIDATION & PARTNER WAREHOUSING

11
PRODUCTS

500 kg
MIN. ORDER

14+
MARKETS

48 hr
SAMPLES

Who We *Serve*

Spheronix supplies dehydrated ingredients to B2B buyers across food and nutraceutical industries. Documentation and sourcing specifications are structured for each sector.

◆ Food Manufacturers

Ingredient-grade powders and flakes for formulated food products.

◆ Seasoning & Spice Blenders

Consistent granulation and flavour profiles for dry blend formulations.

◆ Instant Food Manufacturers

Functional dehydrated ingredients with defined rehydration profiles.

◆ Snack Producers

Dry seasoning components with defined particle size and bulk density.

◆ Sauce & Condiment Makers

Powder and flake formats for liquid and paste-based processing lines.

◆ Bakery Manufacturers

Flavour-stable dehydrated powders for long shelf-life formulations.

◆ Ready-to-Eat Brands

Export-grade ingredients with full traceability documentation.

◆ Nutraceutical Companies

Functional powders with MRL compliance and batch COA available.

◆ Private Label Brands

Custom packaging, particle size, and specification per buyer.

◆ Food Service Distributors

Bulk supply with flexible pack sizes and consistent availability.

Our Quality *Commitment*

The following quality standards and documentation apply across the entire product range — every batch, every shipment.



THIRD-PARTY NABL TESTING

Every batch tested by a NABL-accredited third-party lab: moisture, microbiology, MRL, heavy metals.



CERTIFICATE OF ANALYSIS

Batch COA issued per lot, available before shipment.



FULL BATCH TRACEABILITY

Batch codes link raw material, sourcing, QC, and shipment — retained 3 years.



MRL & RESIDUE COMPLIANCE

Tested against EU and US standards. Residue reports per destination available.



METAL DETECTION

Inline detection on partner packing lines, zero-tolerance rejection per batch.



PRIVATE LABEL

Custom packaging, branding, and specification adaptation on request.

Registrations & *Documentation*

Our registration status, quality documentation, and compliance capabilities are outlined below. We do not overstate certification status — all claims are accurate as of this catalogue, and partner certifications are distinguished from our own.

HELD BY SPHERONIX EXPORTS LLP

FSSAI

Food Safety & Standards Authority of India

License held — available on request

APEDA

Agricultural & Processed Food Products Export Authority

Registration held — available on request

IEC

Import Export Code · DGFT

Active — available on request

MSME

Udyam Registration

Active — available on request

Partner processing facilities operate under their own FSSAI / food-safety licences — certificates available on request per product.

EXPORT DOCUMENTS ISSUED PER SHIPMENT

✓ Certificate of Analysis

Per batch — moisture, colour, mesh, microbiology

✓ Certificate of Origin

Issued per shipment

✓ Packing List

Per consignment — net/gross weights, bag count

✓ Commercial Invoice

Per shipment — as required

✓ Phytosanitary Certificate

Issued by Government authority where required

✓ Health Certificate

Available for applicable destination markets

✓ Bill of Lading / AWB

Provided per shipment mode

CUSTOMER-SPECIFIC COMPLIANCE

We work with buyers to meet their specific compliance requirements. Share your documentation checklist and we will confirm what can be provided.

- Importer-specific COA formats
- Destination market MRL residue reports
- Product specification sheets
- Technical data sheets (TDS)
- Food safety questionnaires
- Allergen and GMO declarations
- Halal / Kosher documentation (on request)
- EU / US Food Safety compliance support

ISO 22000 / HACCP —

Spheronix sources from partners operating under HACCP-based food-safety systems. Supply-chain-level ISO 22000 certification for Spheronix is in progress; partner certificates and audit summaries available on request.

Six Reasons to *Partner With Us*

What procurement managers get with Spheronix that a standard supplier doesn't offer — from first sample to ongoing supply.

01

48-Hour Sample Dispatch

Free samples with COA dispatched within 48 hours — standard industry turnaround is 5–10 business days.

02

Technical Documentation Package

COA, TDS, MRL report, allergen declaration, and packing list — prepared per batch without a separate request.

03

End-to-End Batch Traceability

Every batch linked from raw-material sourcing through QC testing, packing, and shipment — records retained 3 years.

04

Custom Specifications

Mesh size, bulk density, and packaging adapted per buyer requirements — confirm at inquiry stage.

05

Dedicated Export Manager

Single point of contact for all documentation, logistics, and compliance queries throughout and after the order cycle.

06

Third-Party NABL Lab on Every Batch

NABL-accredited third-party laboratory testing applied to every supply batch before release — not sample-based.

Every batch tested · Every shipment documented · One dedicated export manager from inquiry to delivery

Why India · Why Gujarat · *Why Now*

Our location in India's established dehydration belt gives Spheronix strong advantages in quality, pricing, and supply continuity.

"We don't rely on one plant. We source across the largest dehydration cluster in Asia — so quality, price, and continuity are never dependent on a single line."

#1

ONION CLUSTER

Gujarat is home to India's largest white onion dehydration cluster — 200+ processing units in one region.

Year-round

SUPPLY GUARANTEE

Gujarat's dry climate and multiple growing seasons ensure consistent year-round raw-material supply.

Global Logistics

RELIABLE DELIVERY

Reliable export logistics through India's major international shipping network — serving Europe, North America, the Middle East, Asia, and beyond.

RICH AGRICULTURE

Black soil & semi-arid climate ideal for onion, garlic & ginger

200+ PARTNER UNITS

Processing infrastructure cluster unmatched anywhere in Asia

COMPETITIVE LANDED COST

30–40% lower landed cost vs Western-sourced equivalents

EXPORT READY

Flexible export terms — FOB, CIF, CFR & EXW. Reliable global delivery

PARTNER DRYING CAPACITY

Belt and tunnel drying across our partner network for precise moisture control

NABL LABS

Accredited third-party testing infrastructure within 15km of processing zone

SKILLED WORKFORCE

Generations of dehydration expertise — specialised regional workforce

NETWORK SCALE

Aggregate partner processing capacity scales to large-volume demand



Spheronix Exports LLP — Bhavnagar, Gujarat 364001, India

Located at the heart of India's agricultural processing cluster · Integrated with all major international freight forwarders

Our Sourcing & Quality Assurance Process

A documented 9-stage process — how Spheronix manages quality from supplier selection to international delivery.



01

SUPPLIER SELECTION

Approved, audited processing partners selected against quality, capacity, and compliance criteria.



02

RAW-MATERIAL PROCUREMENT

Partners procure Grade-A raw material from contracted farms; residue-conscious sourcing.



03

PARTNER PROCESSING

Drying, milling, and grading performed by specialist partners to our agreed export specification.



04

QUALITY INSPECTION

Incoming batch inspection: colour, mesh, moisture, and visual grade verified before acceptance.



05

LABORATORY TESTING

Third-party NABL lab: moisture, microbiology, MRL, heavy metals. COA issued per lot.



06

PACKAGING VERIFICATION

Food-grade bags, PE liner, optional N₂ flush; net weights and coding checked.



07

EXPORT DOCUMENTATION

COA, TDS, CO, packing list, phytosanitary, and health certificate prepared per shipment.



08

SHIPMENT COORDINATION

Container stuffing, loading photos, and forwarder coordination; FOB / CIF / CFR / EXW.



09

INTERNATIONAL DELIVERY

Tracked delivery with after-sales support from a dedicated export manager.

Our *Products*

11 dehydrated ingredient products. Every product tested, documented, and export-ready — sourced through our trusted Gujarat processing network.



01
White Onion Powder
Allium cepa
Cream White



02
Red Onion Powder
Allium cepa
Light Pink-Red



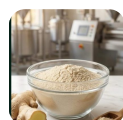
03
Pink Onion Powder
Allium cepa
Blush Pink



04
Garlic Powder
Allium sativum
Cream-Ivory



05
Garlic Flakes
Allium sativum
White-Ivory



06
Ginger Powder
Zingiber officinale
Amber-Beige



07
Mint Powder
Mentha spicata
Olive-Green



08
Beetroot Powder
Beta vulgaris
Deep Burgundy



09
Amchur Powder
Mangifera indica
Sandy-Tan



10
Potato Flakes
Solanum tuberosum
Cream White



11
Spray-Dried Cheese Powder
Dairy Origin
Cream-Yellow

Custom Blends & Private Label

Contact us for bespoke formulations, custom particle sizes, and private label packaging.

sales@spheronixexports.com →

White Onion Powder

Allium cepa



PRODUCT SHOWN: EXPORT-GRADE SAMPLES · APPROVED PROCESSING PARTNER

01

CREAM WHITE

Premium white onion powder sourced through our approved processing partners in Gujarat's dehydration belt, produced by controlled-temperature belt drying and precision milling. Quality-verified and batch-tested before export. Suitable for direct incorporation in dry blends, soups, seasonings, sauces, and processed food formulations.

TECHNICAL SPECIFICATIONS

COLOUR Cream white to off-white	MOISTURE ≤ 6% (Karl Fischer)
MESH SIZE 40–60 (standard); 20–200 on request	ASH CONTENT ≤ 5%
BULK DENSITY 0.45–0.65 g/ml	SHELF LIFE 18–24 months
STORAGE Cool, dry, <25°C; away from light	PACKAGING 20–25 kg food-grade woven bags, PE liner
ORIGIN Gujarat, India	CONTAINER LOADING Approx. 15–17 MT / 20ft FCL

Technical Notes

- EU & US MRL compliant — residue test report available
- Non-irradiated grade available on request
- Nitrogen-flush packing available on request

WHY THIS PRODUCT?

Clean flavour baseline for seasoning manufacturers

Mild, sweet flavour with minimal colour impact — the standard choice for dry seasoning blends, soups, and processed food where a neutral onion character is required without browning or off-notes.

Applications

- SOUPS & SAUCES
- RANCH DRESSINGS
- PIZZA SEASONINGS
- PROCESSED CHEESE
- BAKERY
- SPICE BLENDS
- READY MEALS
- SNACK COATINGS

Red Onion Powder

Allium cepa



PRODUCT SHOWN: EXPORT-GRADE SAMPLES ·
APPROVED PROCESSING PARTNER

02

● LIGHT PINK–REDDISH

Red onion powder sourced from dehydrated red-variety Allium cepa through our partner network. Characterised by higher flavonoid content and more intense pungency than white onion powder. Batch-tested and export-verified. Used where colour and flavour intensity are both required.

TECHNICAL SPECIFICATIONS

COLOUR

Light pink to reddish-brown

MOISTURE

≤ 6%

MESH SIZE

40–60 standard; custom on request

ASH CONTENT

≤ 5%

BULK DENSITY

0.40–0.60 g/ml

SHELF LIFE

18–24 months

STORAGE

Cool, dry, <25°C; away from light

PACKAGING

20–25 kg food-grade bags, PE liner

ORIGIN

Gujarat, India

CONTAINER LOADING

Approx. 15–17 MT / 20ft FCL

Technical Notes

- Non-GMO
- EU MRL compliant — residue reports available
- Suitable for natural colouring applications

WHY THIS PRODUCT?

Stronger flavour and natural colour in one ingredient

Higher flavonoid content and more intense pungency than white onion variants. Delivers both flavour impact and a natural pink-red colour contribution — reducing the need for separate colouring agents in formulations.

Applications

SOUPS & SAUCES

SEASONING BLENDS

READY MEALS

SNACK COATINGS

MARINADES

RANCH DRESSINGS

SPICE BLENDS

BAKERY

Pink Onion Powder

Allium cepa



PRODUCT SHOWN: EXPORT-GRADE SAMPLES ·
APPROVED PROCESSING PARTNER

03

BLUSH PINK · SAURASHTRA VARIETY

Single-origin pink onion powder sourced from a specific Saurashtra regional variety of Allium cepa through our traceable partner supply chain. Milder flavour profile with a distinctive blush-pink colour compared to standard red onion powder.

TECHNICAL SPECIFICATIONS

COLOUR Light pink	MOISTURE ≤ 6%
MESH SIZE 40–60 mesh standard	ASH CONTENT ≤ 5%
BULK DENSITY 0.40–0.60 g/ml	SHELF LIFE 18–24 months
STORAGE Cool, dry, <25°C	PACKAGING 20–25 kg food-grade bags, PE liner
ORIGIN Gujarat, India	CONTAINER LOADING Approx. 15–17 MT / 20ft FCL

Technical Notes

- Single-origin, traceable supply chain
- Flavour profile milder than standard red onion
- Suitable for applications requiring colour differentiation

WHY THIS PRODUCT?

Single-origin variety with a distinctive blush colour

Sourced from a specific Saurashtra regional variety with a milder, balanced flavour and lighter colour profile than standard red onion powder. Ideal where subtle colour differentiation or regional provenance is a selling point.

Applications

SPICE BLENDS

SEASONING BLENDS

SOUPS & SAUCES

BAKERY

RANCH DRESSINGS

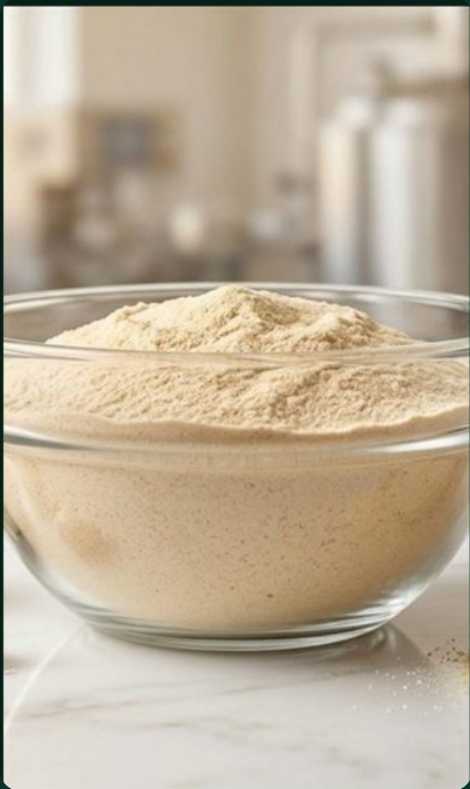
MARINADES

READY MEALS

SNACK COATINGS

Garlic Powder

Allium sativum



PRODUCT SHOWN: EXPORT-GRADE SAMPLES · APPROVED PROCESSING PARTNER

04

GRADE A

Garlic powder sourced from dehydrated Allium sativum, produced by our partners using controlled-temperature belt drying to preserve allicin precursors and volatile compounds. Batch-tested before export. Suitable for dry blends, seasonings, marinades, and processed food.

TECHNICAL SPECIFICATIONS

COLOUR Cream to off-white	MOISTURE ≤ 6%
MESH SIZE 60–80 standard; 40–200 on request	ALLICIN YIELD ≥ 3,500 ppm (on request)
BULK DENSITY 0.55–0.70 g/ml	SHELF LIFE 24 months
STORAGE Cool, dry, <25°C; sealed packaging	PACKAGING 20–25 kg food-grade bags, PE liner
ORIGIN Gujarat, India	CONTAINER LOADING Approx. 16–18 MT / 20ft FCL

Technical Notes

- Non-irradiated grade available
- EU & US MRL compliant
- Allicin yield testing available on request

WHY THIS PRODUCT?

High aroma retention through controlled drying

The controlled belt-drying process used by our partners preserves allicin precursors and volatile sulphur compounds responsible for characteristic garlic aroma and flavour. Allicin yield testing available on request for functional food and nutraceutical buyers.

Applications

- SOUPS & SAUCES
- BAKERY
- PIZZA SEASONINGS
- PROCESSED CHEESE
- SNACK COATINGS
- SPICE BLENDS
- READY MEALS
- MARINADES

Garlic Flakes

Allium sativum



PRODUCT SHOWN: EXPORT-GRADE SAMPLES · APPROVED PROCESSING PARTNER

05

3–5 MM UNIFORM FLAKE

Dehydrated garlic flakes cut to uniform 3–5 mm size from whole garlic cloves by our processing partners. Retain visual texture and rehydrate well in soups, sauces, and ready meals. Consistency verified on inspection.

TECHNICAL SPECIFICATIONS

COLOUR White to light ivory	MOISTURE ≤ 6%
FLAKE SIZE 3–5 mm (uniform mechanical cut)	BULK DENSITY 0.30–0.50 g/ml
REHYDRATION RATIO Approx. 1:4	SHELF LIFE 24 months
STORAGE Cool, dry, <25°C	PACKAGING 20–25 kg food-grade bags, PE liner
ORIGIN Gujarat, India	CONTAINER LOADING Approx. 10–12 MT / 20ft FCL

Technical Notes

- Consistent 3–5mm cut — size variation minimal
- High rehydration ratio — suitable for wet-process applications
- Custom flake size available on request

WHY THIS PRODUCT?

Visual and textural impact in finished products

Uniform 3–5 mm cut provides consistent visual appeal and texture in finished food products — pizza toppings, soups, and ready meals. High rehydration ratio (~1:4) makes them suitable for wet-process applications.

Applications

- PIZZA SEASONINGS
- SOUPS & SAUCES
- BAKERY
- READY MEALS
- SNACK COATINGS
- RANCH DRESSINGS
- MARINADES
- SPICE BLENDS

Ginger Powder

Zingiber officinale



PRODUCT SHOWN: EXPORT-GRADE SAMPLES · APPROVED PROCESSING PARTNER

06

HIGH OLEORESIN GRADE

Ginger powder sourced from dried *Zingiber officinale* rhizome, processed by our partners at low temperature to retain oleoresin content and volatile compounds. Volatile-oil content verified per batch. Suitable for beverages, confectionery, health supplements, and spice blends.

TECHNICAL SPECIFICATIONS

COLOUR Light yellowish-brown	MOISTURE ≤ 7%
MESH SIZE 40–60 mesh standard	VOLATILE OIL ≥ 1.5% (v/w)
BULK DENSITY 0.45–0.60 g/ml	SHELF LIFE 24 months
STORAGE Cool, dry, <20°C; avoid humidity	PACKAGING 20–25 kg food-grade bags, PE liner
ORIGIN Gujarat, India	CONTAINER LOADING Approx. 15–17 MT / 20ft FCL

Technical Notes

- Volatile oil content tested per batch
- Non-irradiated grade available
- Suitable for nutraceutical and wellness applications

WHY THIS PRODUCT?

Volatile oil content preserved through low-temperature processing

Low-temperature drying by our partners retains volatile oil content (≥1.5% v/w), supporting consistent pungency and aroma across batches. Suitable for beverage, nutraceutical, and functional food applications where bioactive retention is relevant.

Applications

HERBAL TEAS	SOUPS & SAUCES	NUTRACEUTICALS
BAKERY	SPICE BLENDS	SPORTS NUTRITION
READY MEALS	MARINADES	

Mint Powder

Mentha spicata



PRODUCT SHOWN: EXPORT-GRADE SAMPLES · APPROVED PROCESSING PARTNER

07

HIGH VOLATILE OIL

Spearmint powder sourced from Mentha spicata, shade-dried and milled by our partners to preserve volatile oil content and natural colour. Verified per batch. Used in beverages, confectionery, oral care preparations, and spice blends.

TECHNICAL SPECIFICATIONS

COLOUR Olive to dark green	MOISTURE ≤ 7%
VOLATILE OIL ≥ 1.0% (v/w)	MESH SIZE 40–60 mesh standard
BULK DENSITY 0.30–0.45 g/ml	SHELF LIFE 12–18 months
STORAGE Cool, dry, <20°C; sealed and shaded	PACKAGING 20–25 kg food-grade bags, PE liner
ORIGIN Gujarat, India	CONTAINER LOADING Approx. 10–12 MT / 20ft FCL

Technical Notes

- Volatile oil content verified per batch
- Shade-dried to preserve chlorophyll and colour
- Shorter shelf life — FIFO inventory management recommended

WHY THIS PRODUCT?

Shade-dried to preserve volatile oil and natural colour

Partner shade-drying, rather than heat drying, preserves chlorophyll (natural green colour) and volatile oil content (≥1.0% v/w). Relevant for products where natural colouring and aroma integrity are both required without synthetic additives.

Applications

HERBAL TEAS	NUTRACEUTICALS	SPORTS NUTRITION
BAKERY	SOUPS & SAUCES	SPICE BLENDS
READY MEALS	MARINADES	

Beetroot Powder

Beta vulgaris



PRODUCT SHOWN: EXPORT-GRADE SAMPLES · APPROVED PROCESSING PARTNER

08

 SUPERFOOD GRADE

Beetroot powder sourced from Beta vulgaris through our partner network, produced by spray-drying or drum-drying of beet-juice concentrate. High in natural betalains and nitrates; content tested per batch. Used as a natural colouring agent and functional ingredient in health and sports nutrition.

TECHNICAL SPECIFICATIONS

COLOUR Deep red to burgundy	MOISTURE ≤ 6%
BRIX ≥ 70% (drum dried)	BETALAIN CONTENT High — tested per batch
BULK DENSITY 0.55–0.70 g/ml	SHELF LIFE 18 months
STORAGE Cool, dry, <20°C; protect from light	PACKAGING 20–25 kg food-grade bags, PE liner
ORIGIN Gujarat, India	CONTAINER LOADING Approx. 15–16 MT / 20ft FCL

Technical Notes

- Betalain content tested per batch
- Suitable as natural food colouring — no synthetic dyes
- Light & heat sensitive — cold-chain storage at destination recommended

WHY THIS PRODUCT?

Dual-function: natural colouring and functional ingredient

High betalain content provides a natural deep-red colouring suitable as a clean-label alternative to synthetic dyes. Simultaneously used as a functional ingredient in sports nutrition and health products for its natural nitrate content.

Applications

- SPORTS NUTRITION
- NATURAL FOOD COLOURING
- NUTRACEUTICALS
- HERBAL TEAS
- SOUPS & SAUCES
- BAKERY
- READY MEALS
- SPICE BLENDS

Amchur Powder

Mangifera indica



PRODUCT SHOWN: EXPORT-GRADE SAMPLES ·
APPROVED PROCESSING PARTNER

09

HIGH ACIDITY GRADE

Amchur powder sourced from sun-dried raw green mango (*Mangifera indica*) through our partner network. Characterised by high natural malic acid content, which provides sourness and acts as a natural acidulant in food formulations. High acidity verified.

TECHNICAL SPECIFICATIONS

COLOUR Light tan to sandy brown	MOISTURE ≤ 8%
ACIDITY High — naturally occurring malic acid	MESH SIZE 40–60 mesh standard
BULK DENSITY 0.50–0.65 g/ml	SHELF LIFE 18 months
STORAGE Cool, dry, <25°C	PACKAGING 20–25 kg food-grade bags, PE liner
ORIGIN Gujarat, India	CONTAINER LOADING Approx. 14–16 MT / 20ft FCL

Technical Notes

- Natural acidulant — clean label friendly
- Can partially substitute citric acid in some applications
- Suitable for ethnic food, condiment, and snack applications

WHY THIS PRODUCT?

Natural acidulant with a clean label

Provides sourness through naturally occurring malic acid — a clean-label alternative to citric acid or tartaric acid in relevant formulations. Particularly relevant for ethnic food, condiment, and snack manufacturers targeting natural ingredient positioning.

Applications

- SPICE BLENDS
- SOUPS & SAUCES
- MARINADES
- SNACK COATINGS
- BAKERY
- READY MEALS
- NUTRACEUTICALS
- SEASONING BLENDS

Potato Flakes

Solanum tuberosum



PRODUCT SHOWN: EXPORT-GRADE SAMPLES · APPROVED PROCESSING PARTNER

10

DRUM-DRIED

Drum-dried potato flakes sourced from cooked, mashed *Solanum tuberosum* through our processing partners. Reconstitute rapidly in water to a smooth mashed-potato consistency; reconstitution quality verified before export. Used in instant food, snack coating, soup bases, and processed food.

TECHNICAL SPECIFICATIONS

COLOUR

Cream white to light ivory

MOISTURE

≤ 8%

BULK DENSITY

0.25–0.35 g/ml

WATER ABSORPTION

Min. 1:4 ratio

RECONSTITUTION

Rapid — suitable for instant food

SHELF LIFE

18–24 months

STORAGE

Cool, dry, <25°C

PACKAGING

20–25 kg food-grade bags, PE liner

ORIGIN

Gujarat, India

CONTAINER LOADING

Approx. 10–12 MT / 20ft FCL

Technical Notes

- Drum-drying preserves starch structure for smooth reconstitution
- Neutral flavour profile — accepts seasoning readily
- Can be used as a binder or texturiser in snack coatings

WHY THIS PRODUCT?

Rapid reconstitution with a smooth, consistent texture

The drum-drying process preserves starch structure for smooth, lump-free reconstitution in water. Functions as both a primary ingredient (instant mash) and a functional binder or texturiser in snack coating and batter applications.

Applications

READY MEALS

SOUPS & SAUCES

SNACK COATINGS

BAKERY

SPICE BLENDS

SPORTS NUTRITION

NUTRACEUTICALS

MARINADES

Spray-Dried Cheese Powder

Dairy Origin



PRODUCT SHOWN: EXPORT-GRADE SAMPLES ·
APPROVED PROCESSING PARTNER

11

SPRAY-DRIED · FAT 40–55%

Spray-dried cheese powder sourced from real cheese via our specialist dairy-processing partners. Delivers authentic cheese flavour and aroma in dry powder format; profile verified per batch. Suitable for dry blending, snack seasoning, and sauce reconstitution.

TECHNICAL SPECIFICATIONS

COLOUR

White to cream yellow

MOISTURE

≤ 5%

FAT CONTENT

40–55%

PROTEIN

≥ 15%

BULK DENSITY

0.40–0.55 g/ml

SHELF LIFE

12–18 months

STORAGE

Cool, dry, <15°C; sealed packaging

PACKAGING

20–25 kg food-grade bags, PE liner

ORIGIN

Gujarat, India

CONTAINER LOADING

Approx. 14–16 MT / 20ft FCL

Technical Notes

- Sourced from real cheese — authentic flavour profile
- Lower storage temperature recommended for optimal shelf life
- Cheddar-flavour profile available — confirm at inquiry

WHY THIS PRODUCT?

Authentic cheese flavour in a shelf-stable dry format

Sourced from real cheese — not artificial flavouring — delivering an authentic flavour profile suitable for snack seasoning, sauce mixes, and savoury applications. Dry format simplifies handling, blending, and dosing on production lines.

Applications

SNACK COATINGS

SOUPS & SAUCES

READY MEALS

BAKERY

SPICE BLENDS

SEASONING BLENDS

MARINADES

PIZZA SEASONINGS

Export & *Logistics*

SHIPPING TERMS AVAILABLE

FOB Free on Board
— India port

CIF Cost, Insurance &
Freight

CFR Cost & Freight

EXW Ex Works —
origin
warehouse

PAYMENT TERMS

T/T Telegraphic Transfer — advance or against
documents

L/C Letter of Credit — at sight or usance

D/P Documents Against Payment — through banking
channel

KEY INFORMATION

500 kg
MINIMUM ORDER QTY

48 hrs
SAMPLE DISPATCH

15–20 days
SUPPLY LEAD TIME*

20ft / 40ft
CONTAINER OPTIONS

* Lead time varies by product and order volume. Confirm with export team at time of order.

ORDER PROCESS

- 1 INQUIRY**
Share product name, quantity, destination, and any specification requirements.
- 2 SPECIFICATION CONFIRMATION**
We confirm available specifications, grade, and packaging options.
- 3 QUOTATION**
Formal price quotation issued within 24 hours.
- 4 SAMPLE DISPATCH**
Free 250–500g samples with COA dispatched within 48 hours.
- 5 SAMPLE APPROVAL**
Buyer confirms approval against sample and COA.
- 6 SOURCING & QC**
Batch sourced to confirmed specification; third-party NABL lab testing conducted.
- 7 EXPORT DOCUMENTATION**
All shipping documents prepared and shared before dispatch.
- 8 SHIPMENT**
Goods dispatched. Container photos and tracking shared.
- 9 AFTER-SALES SUPPORT**
Dedicated export manager available for any post-delivery queries.

FREQUENTLY ASKED QUESTIONS

What is the minimum order quantity?

500 kg per product. Smaller quantities available for first trial orders — contact us.

Can I request samples before ordering?

Yes. Free 250–500g samples with COA dispatched within 48 hours worldwide.

Can mesh size be customised?

Yes. Available mesh sizes vary by product. Confirm requirements at inquiry stage.

What documents are supplied with each shipment?

COA, TDS, Certificate of Origin, Packing List, Commercial Invoice, Phytosanitary Certificate, Health Certificate, and Bill of Lading — as applicable per shipment.

Can you supply under our private label?

Yes. Custom packaging, branding, and labelling available. Minimum quantities apply.

What is the supply lead time?

Typically 15–20 working days from order confirmation. Confirm at order stage.

FLEXIBLE SOLUTIONS

Packaging & *Logistics*

Packaging options available to meet different buyer and shipment requirements.

25KG EXPORT BAGS

Food-grade woven bags with inner PE liner. Standard for all bulk export shipments.

VACUUM / N₂ FLUSH

Nitrogen flush packing available for extended shelf life and moisture protection.

PRIVATE LABEL

Custom-branded packaging for distributors, retailers and co-packing clients.

RETAIL PACKS

1kg, 5kg, 10kg retail-ready packs available with your branding.

BULK JUMBO BAGS

500kg–1MT jumbo bags available for large-volume industrial buyers.

CONTAINER LOADING

20ft and 40ft FCL. 15–18 MT per 20ft container. Photos provided during stuffing.

EXPORT TERMS & SHIPPING

FOB

FREE ON BOARD

CIF

COST INSURANCE FREIGHT

CFR

COST & FREIGHT

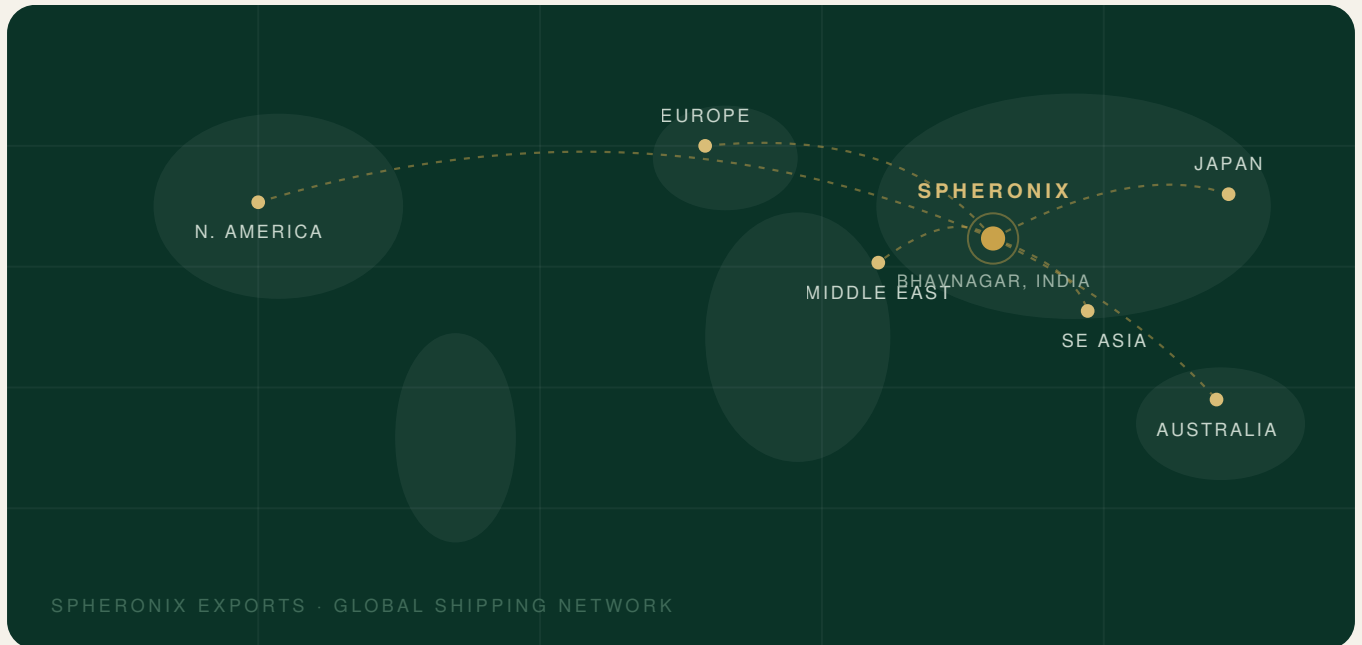
EXW

EX WORKS

Shipping Terms: **FOB · CIF · CFR · EXW** · Worldwide Shipping Available · Complete Export Documentation Included

Export *Markets*

Spheronix Exports supplies dehydrated ingredients to food manufacturers, distributors and ingredient buyers across 14+ countries.



US

USA

Onion Powder,
Garlic Powder,
Beetroot

CA

Canada

Garlic Flakes,
Ginger, Mint

UK

UK

Onion Powders,
Spice Blends,
Amchur

DE

Germany

White Onion,
Garlic, Beetroot

FR

France

Pink Onion, Garlic,
Ginger

IT

Italy

Garlic Powder,
Tomato, Onion

NL

Netherlands

All Products —
Distribution Hub

AE

UAE

Complete Range
— GCC Hub

SA

Saudi Arabia

Onion, Garlic,
Ginger, Mint

JP

Japan

Garlic, Ginger,
Potato Flakes

AU

Australia

Onion Powders,
Beetroot, Ginger

SG

Singapore

Complete Range
— SEA Hub

MY

Malaysia

Onion, Garlic,
Spice Range

BE

Belgium

Garlic, Onion —
EU Distribution



SPHERONIX EXPORTS LLP · PRODUCT CATALOGUE 2026-27

Ready to Source Dehydrated Ingredients from *India*?

Contact our export team to request samples, technical data sheets, COA, or a price quotation. We respond to all trade inquiries within 12 business hours.

[Request Sample](#)

[Request COA](#)

[Request TDS](#)

[Request Price List](#)

[Contact Export Team](#)

WHATSAPP

[+91 92136 08595](#)

EMAIL

sales@spheronixexports.com

WEBSITE

spheronixexports.com

1

INQUIRY

Share product & quantity

2

SAMPLE

Free sample + COA in 48hr

3

QUOTE

Price & terms confirmed

4

SOURCE & VERIFY

QC tested, documented

5

SHIP

Tracked, documented delivery

REGISTERED OFFICE

Office 209, Swara Park Square, Sir Takhtasinhji
Avenue,
Near Rupani Circle, Bhavnagar, Gujarat 364001, India



SCAN TO VISIT
[SPHERONIXEXPORTS.COM](https://spheronixexports.com)

FREE SAMPLES AVAILABLE

250-500g with full COA
Couriered worldwide · No obligation