

KINGS NAYRAA GLOBAL



Pulses



Spices



Rice



Other Products

Quality and Trust in Agro Commodities Since 2000

Welcome to Kings Nayraa Global, your trusted partner for premium agro commodities. With a legacy of excellence and a commitment to quality, It specialize in exporting high-grade pulses, spices, oilseeds, rice, and more, to markets across the globe. Discover our products, explore our global reach, and partner with it for sustainable growth.

About the Company

Our Partner Company was established in the year 2000, with a vision to become leading global player in agro commodities. With the focus on quality, innovation, and customer satisfaction the facility has earned prestigious status of an Export House. It takes pride in being one of India's top exporters of Chickpeas and other pulses, contributing significantly to the nation's foreign exchange reserves.

With operations spanning the USA, UK, Egypt, the Middle East, Far East, and North Africa, it is expanding into new markets in South Africa, Australia, New Zealand, South America, and Europe. Guided by an experienced management team and driven by a passion for excellence, it continues to set benchmarks in the agro-export industry.



Global Presence

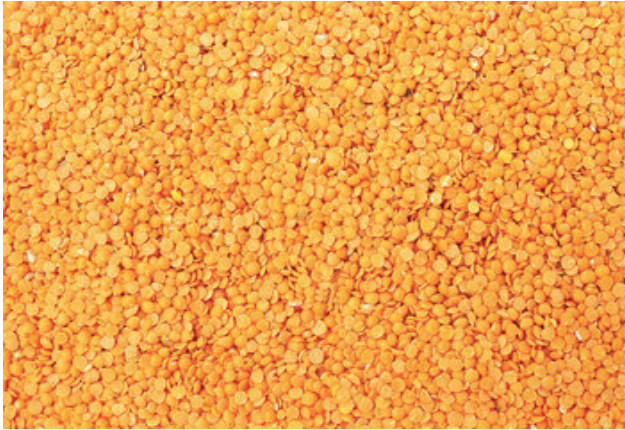
Our partner Company operates across continents, serving diverse markets and clients. With established trade relationships in the USA, UK, Egypt, and other regions, we are a trusted name in the agro-export industry. Its goal is to strengthen ties with existing markets and establish a foothold in emerging regions such as South Africa, Australia, and South America.

Our Products

We bring you the finest selection of everyday essentials to enhance your kitchen and meals. Whether you're a home cook or a professional chef, our wide range of products—from aromatic spices and nutrient-rich cereals to wholesome pulses, rice, and dried fruits like raisins—ensures that you have everything you need for delicious and nutritious dishes. Our commitment to quality means that every product we offer is carefully sourced and tested for freshness and taste. We pride ourselves on providing not only top-notch ingredients but also a seamless shopping experience, so you can stock up on the best for your family,



Pulses



Toor Dal

Toor dal is the most widely used dal in India. It is also known as Toovar dal, Tuvar Dal, Arhar Dal, Peeli Dal or Yellow Dal in various regions. In Western countries they are known as pigeon peas. In Indian cooking, dal is the main accompaniment that can be served with any type of rice be it plain rice or jeera rice etc., or Indian flat bread like roti, chapatti, naan etc. as it provides the requisite proteins for a balanced meal.

Toor dal is staple food in Indian cuisine. It is the main protein compliment for vegetarian diet when paired with a starchy food like rice and is a dish that is prepared every day in most of the Indian homes. Dal is a great way to bring India flavors into your homes. Tur dal is one of most prominent lentil among all the others available and exhibits a thick gelatinous meaty consistency.



Masoor Dal

Masoor dal is probably the most commonly used Dal in India. It is basically the split lentil without skin and is red in color. Masoor dal can be made into a spicy dish which is not only delicious, but also high in nutritional value. The high fiber content of this dal helps to digest it easily. Various types of khichdi, curry, dal, soup can be prepared from it.

It does not need soaking prior to cooking as it is a “soft” Dal and cooks quickly. When cooked, Masoor dal turns a soft golden color. With 26% protein, lentils have the third highest level of protein, by weight, of any plant-based food after soybeans and hemp.

Pulses



Chana Dal

Bengal gram is one of the earliest cultivated legumes. In Indian cuisine, it is popularly known as Chana Dal. It is highly demanded across the country. It is well known for its nutritive properties and rich taste. Bengal gram, closely related to the chickpea family, is a yellow lentil, rounded on one side and flat on the other.

Offering superior quality, organically grown chana dal at the highly market-leading rate, we have carved a niche amongst the top gram pulses exporters in India.

Bengal gram seeds are small and dark and have a rough coat. It is majorly cultivated in India, Pakistan, Bangladesh, Iran and Mexico.

In the Indian vegetarian culinary scenario, Bengal gram is a major ingredient. It is essentially used in making curries. In the southern India, unripe grams are picked and consumed as snack and the leaves are added in the making of salads.

Whole Urad Dal

Urad dal is a very popular Indian dal used to make various cuisines such as Idli, Dosa, Dal, Confectionery, Pan cakes of southern India and, also papadums. Urad dal is easy to prepare It is cooked without soaking first There are three types of Urad Dal: 1. Whole Urad, 2. Split Black Urad with skin & 3. Split Washed White Urad

In some parts of India, Urad dal is used as a seasoning with mustard seeds and for curries. We provide high quality Whole Urad Dal in both skin and without skin forms. We also provide Black Urad Dal at most discounted rate in the industry.

It provides protein and cholesterol-lowering soluble fiber, as well as about twice as much iron as other legumes. It is recommended for diabetics, as are other pulses. Urad dal is all 100% natural & hygienically processes. With respect to its other features, this dal is low in fat, zero cholesterol and is an excellent source of protein and fiber.



Pulses



Green Moong

Green Moong is also known as Moong Bean, is one of the major pulse crops in India. Whole Moong beans are a high source of nutrients with vitamins and other essential minerals including manganese, potassium, magnesium, folate, copper, zinc etc.

They are also high in protein, resistant starch and dietary fiber; it can be used as an ingredient in both savory and sweet dishes. It is also great for sprouting and adds a wonderful crunch as a salad topper.

The beans have a sweet flavour, soft texture and are easy to digest. Green gram is available in many forms including whole, split, de-husked (yellow) and ground. Split Moong beans or green Moong Dal is Green gram that has been split but not skinned.



White Chickpes (Kabuli chana)

White Chick Peas is known as “Kabuli Chana” which is used to prepare a famous Punjabi dish “Chhole Bhature”. The legume is used in both whole and flour form. Kabuli chana is rich in soluble as well as insoluble dietary fiber, making it ideal for a healthy lifestyle.

Chickpeas in India are grown on moderately heavy soil mainly in the state of Madhya Pradesh with its season starting mainly from the month of February. India is among the top manufacturers of Chickpeas in the world. The leading exporters and suppliers or manufacturers of chickpeas in India are mainly located in the malwa region state of Madhya Pradesh due to higher production and better quality.

India is one of the largest chickpeas producers in the world followed by Australia, Turkey, Myanmar, Mexico and Canada. The growing export trend of chickpeas in India is bound to go higher as the quality grown here is in high demand all over the world.

Spices



Turmeric Finger

Turmeric is known for its antiseptic and healing properties. Turmeric is used to add fragrance, colour and aroma to the dishes. The turmeric finger is the purest form of turmeric and is used in medicines, food and dyeing processes. The product is sourced from the farmers who grow the crop in natural and organic manner. Turmeric is widely grown in Erode. Turmeric powder is made from turmeric fingers. We offer optimum quality turmeric fingers at competitive prices.

Turmeric, also known as the golden spice has been used since ages for applications like food, dyeing, medicine etc. Bright yellow in colour, this valuable condiment has got immense healing properties and is also rich in essential nutrients required for our body.

Have you known that when turmeric is used in daily diet, it satisfies good proportions of our daily needs of iron, potassium, vitamin C and manganese?

While ground fresh turmeric and whole turmeric are largely used in kitchen to flavour and colour food stuff, the dried turmeric is used in brine pickles, mayonnaise, gelatin, butter, cheese and various relishing items. Curcumin is the main active ingredient of turmeric that makes the spice prominent for use of colouring and dyeing needs. Hence, turmeric is widely used in textile industries as colouring agent.



Cumin Seeds

Cumin is a seed spice well known for its medicinal properties in India and many other Asian countries. The cumin seed is uniformly elliptical and deeply furrowed. Cumin seeds (known Jeera in India) are the seeds of the caraway family. Cumin has a distinctive, slightly bitter yet warm flavour.

There are two types of cumin seeds available —the black and white variety. White ones are generally used in curries and other large varieties of food. The black ones known as Shah Jeera are more pungent and mostly used in pulao and biryani. This spice is widely used in Indian, Pakistani and Bangladesh dishes, and also in Middle Eastern and North African preparations.

Spices



Coriander (Whole/ Split)

Coriander is an annual herb in the family Apiaceae. All parts of the plant are edible, but the fresh leaves and the dried seeds are the parts most traditionally used in cooking. Coriander is commonly found both as whole dried seeds and in ground form.

Roasting or heating the seeds in a dry pan heightens the flavour, aroma and pungency. Ground coriander seed loses flavour quickly in storage and is best ground fresh.

Coriander seed is a spice in garam masala and Indian curries which often used in Indian curries, gin, American cigarettes, and sausages. Coriander seeds having plenty of health benefits to make you physically and mentally strong. It contains vitamin C even when they are dry and can be used for their antioxidant properties. The whole seeds are brilliant digestives and contain essential oils which also keep the cholesterol level under control.

Coriander Split Seeds is also known as cilantro, Chinese parsley or dhania. Split Coriander Seeds is used in spices. The dry fruits are known as Split Coriander Seeds. Coriander Seeds are used in a variety of Asian cuisines. Split Coriander Seeds, like many spices, contains antioxidants, which can delay or prevent the spoilage of food seasoned with this spice. Split Coriander seeds are used in traditional Indian medicine as a diuretic by boiling equal amounts of Split Coriander Seeds and Cumin Seeds, then cooling and consuming the resulting liquid. It has been documented as a traditional treatment for diabetes.



Fenugreek Seeds

Fenugreek is a very commonly found herb in India. It has immense health benefits & widely used in the middle-eastern cuisines today. Fenugreek seeds have immense health benefits. Fenugreek is great for losing weight as it breaks down the fatty tissue and hence commonly used in medicines.

Primarily used as a spice, whole or powdered Fenugreek seed adds a distinct flavour to curry powders, paste and sauces. Fenugreek seeds are also an effective Anti-dandruff treatment.

Spices



Mustard Seeds(Black/Brown)

Black mustard seeds are those tiny little strong flavoured seeds used commonly in Indian cooking. They have dark brown with a slightly reddish hue as compared to some seeds. They are the most pungent of all mustard seeds. Organic Products India is one of the leading black mustard seeds suppliers all over the world. Black Mustard seeds are commonly used by the oil industry & the animal feed industry due to its distinct flavour. It is a primary ingredient used in most of the Indian cuisine. Its seeds and leaves have immense medicinal properties.

Rice



Basmati

Basmati rice is one of India's most prized agricultural exports, known worldwide for its exceptional quality, distinctive aroma, and extra-long grains. Grown in the nutrient-rich soil of the Himalayan foothills, Indian Basmati rice is celebrated for its delicate fragrance, fluffy texture, and subtle flavor that perfectly complements a wide range of global cuisines. When cooked, the grains remain separate and elongate significantly, making it ideal for dishes like biryani, pilaf, and other gourmet preparations. Our Basmati rice is carefully aged to enhance its natural characteristics and processed under strict quality controls to meet international food safety and export standards. We offer a variety of Basmati rice types, including traditional, 1121 extra-long grain, Pusa, and organic brown Basmati, ensuring a product range that caters to the diverse needs of global markets. With modern milling technology, hygienic packaging, and a strong focus on timely delivery, we are committed to providing premium-quality Indian Basmati rice to our clients around the world.



Non Basmati

Rice other than basmati rice is called Non- Basmati Rice. There are 1000 varieties of rice, the maximum number being in India. In fact, basmati rice equals to only 1% production of the total rice grown in India. Non- basmati rice comes in all kinds of different shapes and sizes. Some are long and slender, some are short and thick, some are like beads, and some may be round. None have the same characteristics as basmati rice. Some names of non-basmati rice are shaped like basmati rice and PR, 104 IR8, IR 64, Masuri.

Oil Seeds



Hulled Sesame Seeds

Hulled Sesame seeds are those sesame seeds in which the outer coating called as the husk is removed to obtain easily digestible seeds. These are a very commonly used ingredient in bakery industry & consumed popularly in the European region. They are extensively used in Mediterranean and Middle Eastern bakery cuisines such as Tahini and Halwa.

Sesame seeds have anti-ageing properties and is good for the skin. It also has antibacterial properties which improves oral health and even boosts bone health owing to its abundant wealth of Zinc, Calcium and Phosphorous.

Raisins



Raisins

Raisins are the dried form of grapes. These are sweet, dried, seeded or seedless grapes which are packed with sugary sweetness. We export brown, green, golden, yellow and black raisins. All these varieties of raisins are because of different grape variety and drying procedure.

In India grapes are cultivated in various regions like Maharashtra, Karnataka, Andhra Pradesh, Tamil Nadu and in northern-western states on India. Maharashtra is considered as the biggest cultivator of grapes and producer of raisins. The only raw material required to manufacture raisins is grapes.

Raisins are rich in carbohydrates, Vitamin B, iron and potassium.

KING[™]

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