

FARMFLORA INDIA'S BEST AGRICULTURAL EXPORTS



ROOTED IN TRADITIONAL FARMING AND POWERED
BY MODERN LOGISTICS, WE BRING INDIA'S FARM
HERITAGE TO GLOBAL KITCHENS, ENSURING PURITY,
QUALITY, AND SUSTAINABILITY.



www.farmflora.com



Introducing Farm Flora

We are proud to bring India's finest agricultural produce to the global stage sustainably grown, export-quality goods delivered with care from Soil to Shelf.

Our Best Services:

-  **Sustainably Grown**
-  **Quality. Freshness. Trust**
-  **Export Quality Based in India**



More Info:



www.farmflora.com



ABOUT US

FarmFlora is a trusted Indian brand offering premium, organic farm products.

We started in 2013 with domestic supply, and expanded to international exports in 2022.

Based in Pune & Solapur, we export ***fresh fruits, vegetables, Indian spices, and cold-pressed oils—100% natural, chemical-free, and preservative-free.***

With clean handling, expert logistics, and a dedicated team, we bring India's farm freshness to kitchens worldwide.



www.farmflora.com





BANANA

FarmFlora offers naturally sweet and nutrient-rich bananas, high in potassium and fiber. Perfect for snacking, smoothies, and baking, our bananas are carefully graded and hygienically packed to ensure freshness and quality for global markets.





ONION

FarmFlora provides premium-quality onions, rich in antioxidants and essential nutrients. Known for their bold flavor and long shelf life, our onions are ideal for curries, salads, sauces, and global cuisines. Each batch is carefully sorted and packed to meet international standards of freshness and quality.



All Fruits & Vegetables

At FarmFlora, we deliver fresh, farm-grown fruits and vegetables cultivated with sustainable practices.

Harvested at peak ripeness, our produce is carefully sorted, graded, and hygienically packed to retain natural taste and nutrition.

From bananas and onions to seasonal fruits and vegetables, we offer bulk and retail packaging suited for supermarkets, wholesalers, and global buyers. With FarmFlora, you enjoy farm-to-fork freshness and quality in every delivery.



Indian Spices

India is often called the "Land of Spices", and FarmFlora takes pride in offering a diverse collection of authentic Indian spices directly sourced from trusted farmers. Each spice is sun-dried, naturally processed, and packed with care to retain its original flavor, aroma, and essential oils.

Our spices are more than just ingredients — they are a heritage of taste and wellness. From the bold heat of red chilies to the delicate sweetness of cardamom, every spice carries a unique story of India's farming tradition.



Turmeric (Haldi)

A golden spice valued for its earthy flavor and medicinal properties, widely used in curries, drinks, and natural remedies.



Coriander (Dhania)

A refreshing, citrusy spice that adds aroma and taste to curries, pickles, and spice blends.



Cumin (Jeera)

Nutty and earthy in flavor, cumin is a kitchen essential for tempering, curries, and spice mixes.



Mustard (Sarson)

Tiny seeds with a sharp, pungent taste, commonly used in pickling and tempering Indian dishes.



Fennel Seeds (Saunf)

Sweet and cooling, fennel is used in teas, desserts, and as a natural mouth freshener.



Fenugreek (Methi)

A slightly bitter spice rich in nutrients, often added to curries, breads, and herbal mixes.

**NATURAL GREEN
COLOUR**



Cardamom (Elaichi)

Known as the “Queen of Spices,” cardamom has a sweet, floral aroma, perfect for tea, sweets, and biryanis.

Bold in size



Cloves (Laung)

Strongly aromatic and warm, cloves are used in masalas, teas, and marinades for rich flavor.



Cinnamon (Dalchini)

A sweet and woody spice that enhances curries, desserts, and baked goods.



Black Pepper (Kali Mirch)

Called “Black Gold,” it adds heat and depth to soups, sauces, and spice blends.



Dry Red Chili (Lal Mirch)

Fiery and flavorful, red chilies are a key ingredient for heat and color in Indian cooking.



Asafoetida (Hing)

A pungent spice that transforms into a savory flavor, essential for dals, curries, and pickles.



Bay Leaf (Tej Patta)

Mildly aromatic, used in biryanis, soups, and stews for depth and fragrance.



Garlic (Lehsun)

Strong and savory, garlic adds flavor and nutrition to nearly every cuisine worldwide.



Ginger (Adrak / Sonth)

A spicy and warming root, used fresh or dried in teas, curries, and sweets.



Organic Cold-Pressed Oils

FarmFlora's cold-pressed oils are extracted using traditional wooden churners (ghani method) at low temperatures. This ensures that the oils retain their natural nutrients, aroma, and flavor while staying free from chemicals, preservatives, and artificial refining. Unlike refined oils, our cold-pressed oils provide better nutrition, authentic taste, and multiple health benefits.

Cold-Pressed Coconut Oil

- 100% Pure · Chemical-Free · Export Quality
- For Cooking · Skin · Hair · Wellness



Cold-Pressed Coconut Oil

Extracted from fresh coconuts using traditional methods, this oil is ideal for cooking, skincare, and haircare

Cold-Pressed Groundnut Oil

Rich in flavor and healthy fats, groundnut oil is widely used in Indian cooking and frying.



- Traditionally Extracted | Chemical-Free | Export Quality



Cold-Pressed Sesame Oil

Known for its nutty aroma and Ayurvedic value, sesame oil is perfect for cooking and wellness.

Cold-Pressed Mustard Oil

Strong in flavor and naturally pungent, mustard oil is excellent for pickling, cooking, and massage.



Cold-Pressed Sunflower Oil

Light in texture and rich in vitamin E, sunflower oil is suitable for frying, baking, and salads.





All Fruits & Vegetables

At FarmFlora, we cater to both the domestic Indian market and international clients across the globe. With strong supply chains, hygienic packaging, and export-ready certifications, we deliver agricultural products that meet global quality standards. Our efficient logistics ensure freshness, safety, and timely delivery, making us a trusted partner for retailers, wholesalers, and distributors worldwide.



Quality Assurance & Packaging


At FarmFlora, we ensure quality checks and hygienic handling from harvest to delivery. Products are sorted, graded, and packed to preserve freshness, flavor, and nutrition.

Our packaging follows global standards — from vacuum-sealed spices to secure oil bottles and temperature-controlled logistics for fresh produce.

CONTACT

 **Website: www.farmflora.com**

 **Email: info@farmflora.com**

 **Phone: +91 73979 74757**

 **Instagram: [@official_farmflora](https://www.instagram.com/official_farmflora)**

ADDRESS

**Flat No-101, Matoshri
Residency,
Above Yashshree
Multispeciality Hospital,
Karmala Road, A/p-Kandar,
Tal- Karmala,
Dist- Solapur - 413202, India**

