



Connecting
India's Harvest
to the World



The world of
Pulses

About Us

SR INTERNATIONAL EXIM LLP is a trusted name in the global trade of premium agricultural products. Based in India, we specialize in the export of dehydrated products, grains, pulses, and various other agro commodities. With a strong commitment to quality, transparency, and timely delivery, we aim to bridge the gap between India's rich agricultural heritage and the demands of international markets.

At **SR INTERNATIONAL EXIM LLP**, we believe in building long-term partnerships grounded in reliability and mutual growth. Our sourcing process ensures that every product we offer meets strict global standards, while our dedicated logistics and customer service teams ensure smooth and efficient transactions, from farm to port.





Product List

- *Red Lentils*
- *Split Green Gram*
- *Split Chickpeas*
- *White Chickpeas*
- *Brown Chickpeas*
- *Black Gram*
- *Green Gram*
- *Split Pigeon Peas*
- *Kidney Beans*
- *Cowpea*
- *Dry Peas*
- *Horse Gram*

Whether you're seeking consistent supply, competitive pricing, or tailored solutions, **SR INTERNATIONAL EXIM LLP** stands as your dependable export partner in the agri-business space.

To deliver high-quality agricultural products to global markets by upholding the highest standards of sourcing, processing, and export practices—ensuring customer satisfaction, long-term relationships, and sustainable growth for all stakeholders.

RED LENTILS

(MASOOR DAL)

: Appearance :

Masoor Dal consists of small, lens shaped lentils that range in color from orange to reddish-brown. When split and polished, they appear bright orange and turn golden when cooked. They are one of the quickest-cooking lentils and are widely used across Indian households.

: Flavour & Texture :

Masoor Dal has a mild, earthy, and slightly sweet flavor. When cooked, it becomes soft and creamy, making it ideal for smooth textured dishes. Its delicate taste allows it to easily absorb spices and seasonings.

: Physical & Visual Quality :

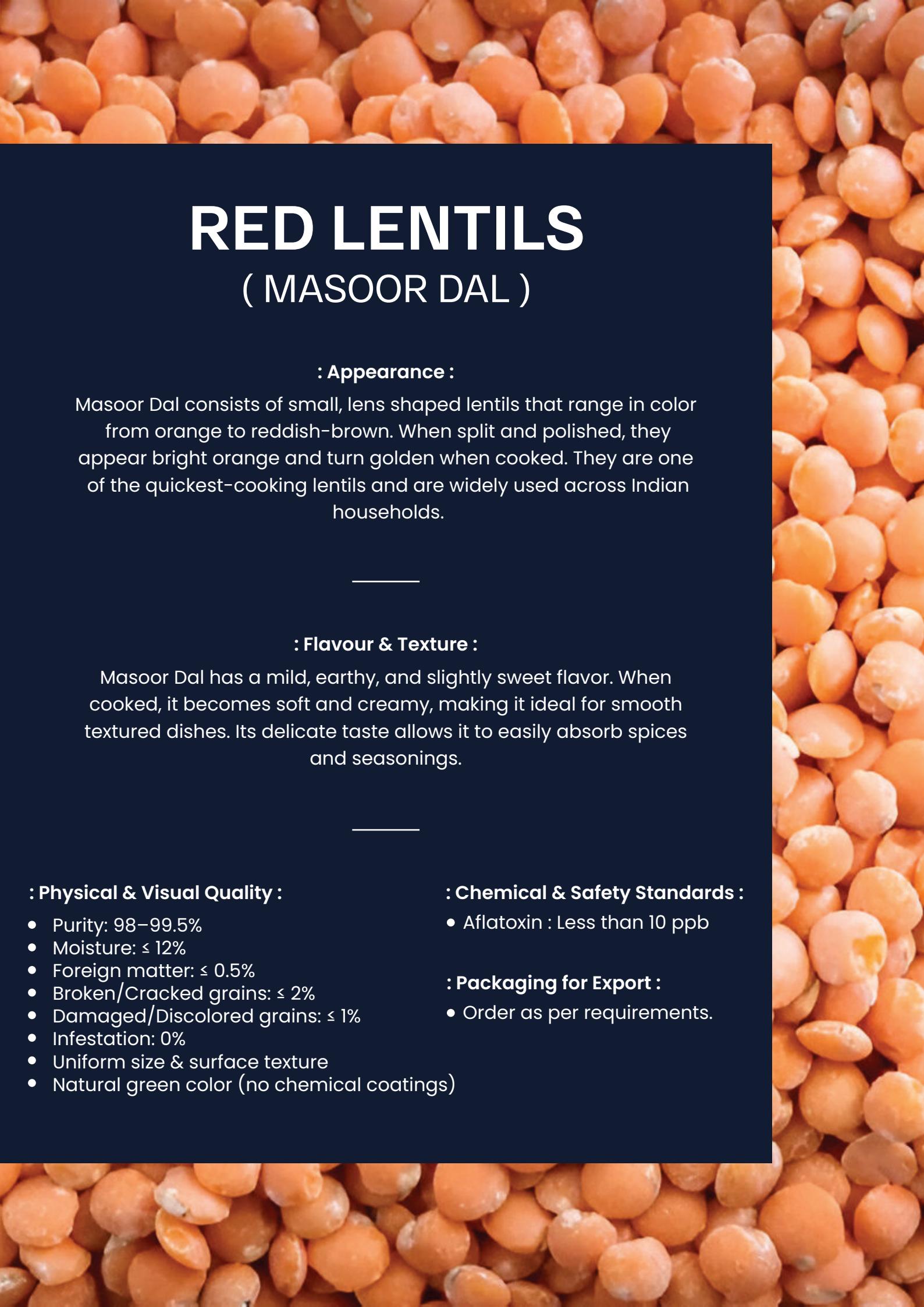
- Purity: 98–99.5%
- Moisture: ≤ 12%
- Foreign matter: ≤ 0.5%
- Broken/Cracked grains: ≤ 2%
- Damaged/Discolored grains: ≤ 1%
- Infestation: 0%
- Uniform size & surface texture
- Natural green color (no chemical coatings)

: Chemical & Safety Standards :

- Aflatoxin : Less than 10 ppb

: Packaging for Export :

- Order as per requirements.



SPLIT GREEN GRAM

(MOONG DAL)

: Appearance :

Moong dal is the split version of whole mung beans (green gram).

It typically appears as small, smooth, oval-shaped lentils with a yellow color when the outer green skin is removed. The yellow split moong dal is commonly used in cooking and is distinct from the whole mung bean, which is green and round.

: Flavour & Texture :

Moong dal has a mild, slightly sweet, and neutral flavor, making it versatile for various dishes. The yellow moong dal is known for its subtle sweetness and gentle taste, while the green moong dal has a slightly earthy and nutty flavor. This difference in flavor helps distinguish their culinary uses.

: Physical & Visual Quality :

- Purity: 98–99.5%
- Moisture: ≤ 12%
- Foreign matter: ≤ 0.5%
- Broken/Cracked grains: ≤ 2%
- Damaged/Discolored grains: ≤ 1%
- Infestation: 0%
- Uniform size & surface texture
- Natural green color (no chemical coatings)

: Chemical & Safety Standards :

- Aflatoxin : Less than 10 ppb

: Packaging for Export :

- Order as per requirements.



SPLIT CHICKPEAS

(CHANA DAL)

: Appearance :

Chana Dal consists of split and polished kernels of desi chickpeas. The grains are bright yellow, round, and slightly flat, with a smooth surface and uniform size. When dry, they have a glossy appearance, and when cooked, they retain their shape well.

: Flavour & Texture :

Chana Dal has a rich, nutty flavor and a slightly sweet taste. It cooks to a soft yet firm texture, offering a pleasant bite. The dal holds its structure in curries and stews, making it versatile for a variety of dishes.

: Physical & Visual Quality :

- Purity: 98–99.5%
- Moisture: ≤ 12%
- Foreign matter: ≤ 0.5%
- Broken/Cracked grains: ≤ 2%
- Damaged/Discolored grains: ≤ 1%
- Infestation: 0%
- Uniform size & surface texture
- Natural green color (no chemical coatings)

: Chemical & Safety Standards :

- Aflatoxin : Less than 10 ppb

: Packaging for Export :

- Order as per requirements.

WHITE CHICKPEAS

(KABULI CHANA)

: Appearance :

These are the most common type of chickpea in Western markets. They are larger, rounder, and have a light-colored, smooth coat. The name " Kabuli " is thought to come from Kabul, Afghanistan, where they were first widely cultivated.

: Flavour & Texture :

Kabuli chickpeas have a mild, nutty flavor and a creamy, buttery texture when cooked.

: Physical & Visual Quality :

- Purity: 98–99.5%
- Moisture: ≤ 12%
- Foreign matter: ≤ 0.5%
- Broken/Cracked grains: ≤ 2%
- Damaged/Discolored grains: ≤ 1%
- Infestation: 0%
- Uniform size & surface texture
- Natural green color (no chemical coatings)

: Chemical & Safety Standards :

- Aflatoxin : Less than 10 ppb

: Packaging for Export :

- Order as per requirements.



BROWN CHICKPEAS

(DESI CHANA)

: Appearance :

Desi Chana consists of small, dark brown chickpeas with a rough outer coat. When split and polished, it becomes Chana Dal, displaying a rich yellow color and uniform grain size. The beans are round and firm, with a dense texture that indicates high protein content and quality.

: Flavour & Texture :

Desi Chickpeas have a deep, earthy, and slightly nutty flavor with a pleasant chewiness when cooked. They soften nicely while retaining their shape, making them suitable for long-cooking dishes. The texture is hearty and satisfying, offering a rich, wholesome bite.

: Physical & Visual Quality :

- Purity: 98–99.5%
- Moisture: ≤ 12%
- Foreign matter: ≤ 0.5%
- Broken/Cracked grains: ≤ 2%
- Damaged/Discolored grains: ≤ 1%
- Infestation: 0%
- Uniform size & surface texture
- Natural green color (no chemical coatings)

: Chemical & Safety Standards :

- Aflatoxin : Less than 10 ppb

: Packaging for Export :

- Order as per requirements.





BLACK GRAM

(URAD DAL)

: Appearance :

Urad Dal comes from whole black gram lentils. When whole, it has a shiny black outer skin with a creamy white interior. The split and polished variety appears off-white or pale cream in color. It is small, oval-shaped, and dense in texture.

: Flavour & Texture :

Urad Dal has a rich, earthy, and slightly nutty flavor. When cooked, it develops a creamy and sticky consistency, making it ideal for smooth-textured dishes. Its robust flavor enhances savory recipes, and it blends well with spices.

: Physical & Visual Quality :

- Purity: 98–99.5%
- Moisture: ≤ 12%
- Foreign matter: ≤ 0.5%
- Broken/Cracked grains: ≤ 2%
- Damaged/Discolored grains: ≤ 1%
- Infestation: 0%
- Uniform size & surface texture
- Natural green color (no chemical coatings)

: Chemical & Safety Standards :

- Aflatoxin : Less than 10 ppb

: Packaging for Export :

- Order as per requirements.

GREEN GRAM

(MOONG BEANS)

: Appearance :

Moong Dal is derived from small, green mung beans. When split and dehusked, it appears bright yellow with a smooth, glossy texture. The grains are oval to round in shape and uniform in size, giving them a clean and vibrant look.

: Flavour & Texture :

Moong Dal has a mild, slightly sweet, and earthy flavor. When cooked, it becomes soft and creamy, yet remains light and easy to digest. It blends beautifully with spices and seasonings, making it suitable for both savory and sweet dishes.

: Physical & Visual Quality :

- Purity: 98–99.5%
- Moisture: ≤ 12%
- Foreign matter: ≤ 0.5%
- Broken/Cracked grains: ≤ 2%
- Damaged/Discolored grains: ≤ 1%
- Infestation: 0%
- Uniform size & surface texture
- Natural green color (no chemical coatings)

: Chemical & Safety Standards :

- Aflatoxin : Less than 10 ppb

: Packaging for Export :

- Order as per requirements.





SPLIT PIGEON PEAS

(TOOR DAL)

: Appearance :

Toor Dal consists of split and skinned pigeon peas. The lentils are yellow in color, flat, and round in shape with a smooth surface. When whole, they have a brownish skin, but the polished form commonly seen in markets appears bright yellow and uniform.

: Flavour & Texture :

Toor Dal has a slightly nutty, earthy flavor with a hint of sweetness. When cooked, it turns soft and creamy, making it ideal for thick, hearty dishes. It absorbs flavors exceptionally well, enhancing the richness of curries and stews.

: Physical & Visual Quality :

- Purity: 98–99.5%
- Moisture: ≤ 12%
- Foreign matter: ≤ 0.5%
- Broken/Cracked grains: ≤ 2%
- Damaged/Discolored grains: ≤ 1%
- Infestation: 0%
- Uniform size & surface texture
- Natural green color (no chemical coatings)

: Chemical & Safety Standards :

- Aflatoxin : Less than 10 ppb

: Packaging for Export :

- Order as per requirements.



KIDNEY BEANS

(RAJMA)

: Appearance :

Rajma beans are medium to large-sized, kidney shaped legumes with a deep red or maroon color and a smooth, glossy surface. The name "Rajma" is derived from the Hindi word for kidney, due to their shape resemblance.

: Flavour & Texture :

When cooked, rajma has a rich, earthy, and slightly sweet flavor with a soft yet firm texture that holds its shape well in curries. The inside becomes creamy, making it ideal for thick gravies.

: Physical & Visual Quality :

- Purity: 98–99.5%
- Moisture: ≤ 12%
- Foreign matter: ≤ 0.5%
- Broken/Cracked grains: ≤ 2%
- Damaged/Discolored grains: ≤ 1%
- Infestation: 0%
- Uniform size & surface texture
- Natural green color (no chemical coatings)

: Chemical & Safety Standards :

- Aflatoxin : Less than 10 ppb

: Packaging for Export :

- Order as per requirements.

COWPEA

(LOBIA)

: Appearance :

Lobia beans are small to medium-sized, oval-shaped legumes with a distinctive black or brown eye-like spot on their cream colored surface. Their smooth texture and slight curvature make them easily recognizable among pulses.

: Flavour & Texture :

When cooked, lobia has a mild, slightly nutty flavor with a soft and creamy texture. It absorbs spices and seasonings well, giving depth to savory dishes.

: Physical & Visual Quality :

- Purity: 98–99.5%
- Moisture: ≤ 12%
- Foreign matter: ≤ 0.5%
- Broken/Cracked grains: ≤ 2%
- Damaged/Discolored grains: ≤ 1%
- Infestation: 0%
- Uniform size & surface texture
- Natural green color (no chemical coatings)

: Chemical & Safety Standards :

- Aflatoxin : Less than 10 ppb

: Packaging for Export :

- Order as per requirements.



DRY PEAS

(MATAR)

: Appearance :

Dry peas, commonly known as matar, come in two main varieties white (cream-colored) and yellow. They are round, smooth, and slightly flattened, with a matte surface once dried.

: Flavour & Texture :

When cooked, matar develops a mild, earthy, and slightly sweet flavor with a soft, creamy consistency. It easily blends into gravies and thickens sauces.

: Physical & Visual Quality :

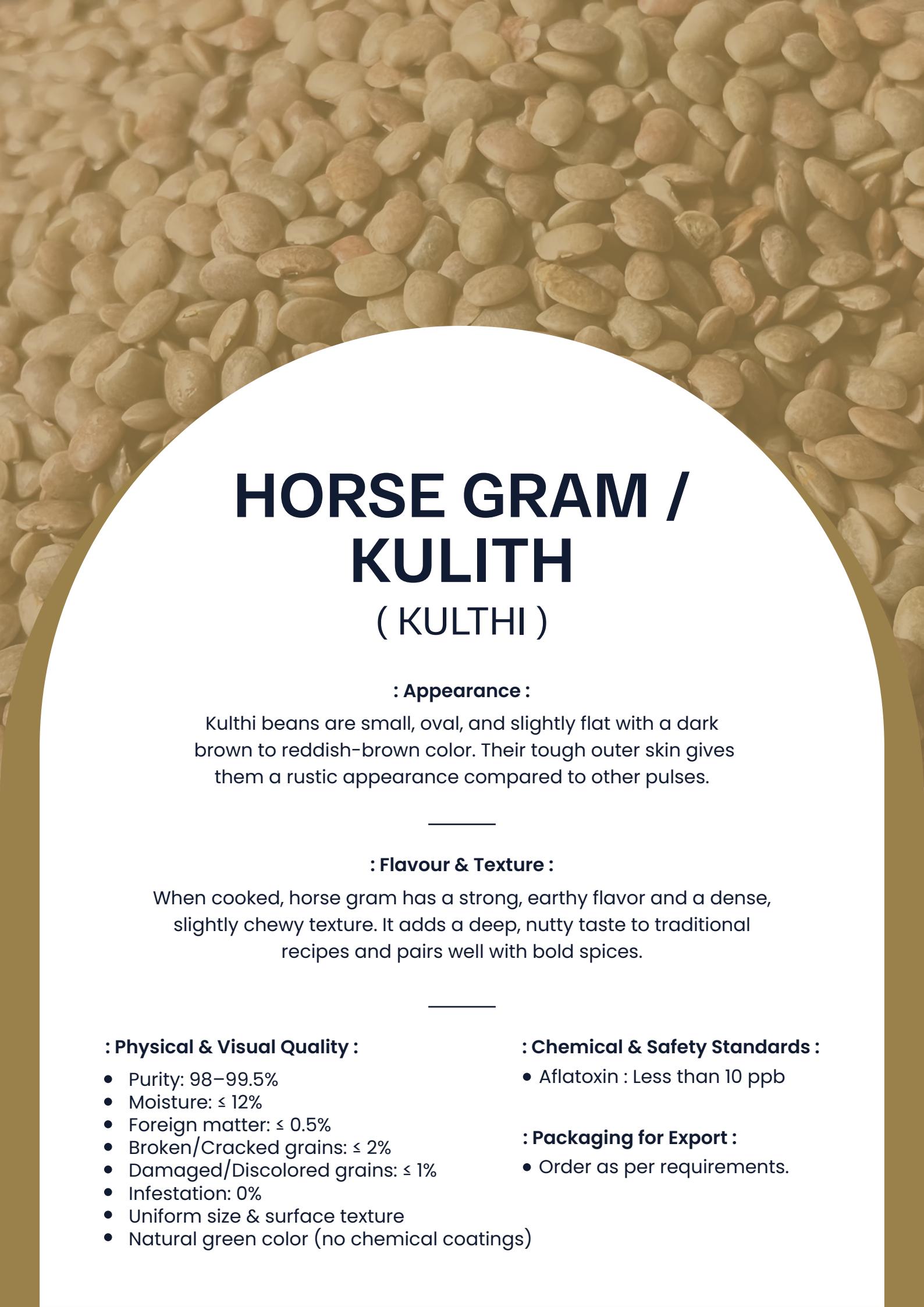
- Purity: 98–99.5%
- Moisture: ≤ 12%
- Foreign matter: ≤ 0.5%
- Broken/Cracked grains: ≤ 2%
- Damaged/Discolored grains: ≤ 1%
- Infestation: 0%
- Uniform size & surface texture
- Natural green color (no chemical coatings)

: Chemical & Safety Standards :

- Aflatoxin : Less than 10 ppb

: Packaging for Export :

- Order as per requirements.



HORSE GRAM / KULITH

(KULTHI)

: Appearance :

Kulthi beans are small, oval, and slightly flat with a dark brown to reddish-brown color. Their tough outer skin gives them a rustic appearance compared to other pulses.

: Flavour & Texture :

When cooked, horse gram has a strong, earthy flavor and a dense, slightly chewy texture. It adds a deep, nutty taste to traditional recipes and pairs well with bold spices.

: Physical & Visual Quality :

- Purity: 98–99.5%
- Moisture: ≤ 12%
- Foreign matter: ≤ 0.5%
- Broken/Cracked grains: ≤ 2%
- Damaged/Discolored grains: ≤ 1%
- Infestation: 0%
- Uniform size & surface texture
- Natural green color (no chemical coatings)

: Chemical & Safety Standards :

- Aflatoxin : Less than 10 ppb

: Packaging for Export :

- Order as per requirements.



Get in touch

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