



MAC
AGRI EXPORTS
Sesame & Spices



Mac Agri Exports has been founded in 1999 and has since developed into a reliable Manufacturers & Exporters of high quality sesame seeds as well as other Oilseeds & spices worldwide.

We at Mac Agri Exports work as dedicated team to meet high standards & to provide customer needs which is reflected in growth of company. Our rigorous efforts have made the firm gain a major break-through in the providing excellent quality products. An ideal blend of our optimum quality products and very reasonable prices are capable of impressing absolutely anybody. We believe in maintaining long term healthy relationships with our esteemed customers by offering them unique quality products.

Believing in the motto that the customer has a proven right to demand the finest product, our endeavor over the last one decade of glorious effort have always been towards creating and providing the best. Perhaps it is this product excellence and perfectionist approach, which have enabled us to build and maintain a longstanding and strong relationship with our customers.

A highly qualified and dedicated team of professionals form a backbone of Mac Agri Exports to ensure an unimpeded flow of goods and services in precision to the discerning buyer. All operations are constantly monitored and managed by this finely honest and experienced group, which ensures that the Company retains and excels further in building up its reputation.

Our Quality

Quality has been a prime consideration with Mac Agri Exports, which is why quality management in the company starts at the grassroots & continues till the product finally reached the consumers.

Mac Agri Exports, stresses & works on a strict transparency / trace ability plan right from procurement to processing & exporting the final product to its customers.

MAC Agri - THE SALIENT FEATURES

- High set international quality standards, Hulling unit HACCP & ISO certified
- Latest state of art technology revolution where products are untouched by hand
- Customized, Individual high packaging standards
- World class mechanisms are used to give customers the best at competitive rates
- Understanding each customers specific needs
- Recognised as Star Export House by Government of India for export performance



Hulled Sesame Seeds

PHYSICAL PROPERTIES

Color : White – Whitish

Taste : Typical Sesame

Appearance : Oval

MICROBIOLOGICAL PROPERTIES

Salmonella

Escherichia Coli

Aflatoxin (B1+B2+G1+G2)

Yeast & Moulds

Total Plate Count

CHEMICAL PROPERTIES

Purity : 99.90% to 99.99% min

Admixture : 00.05% max

FFA : 1.50% max

Moisture : 5.00% max

: Absent in 25 gram

: Absent (< 3 MPN / gram)

: Absent (< 4 PPB)

: < 10 000 CFU / gram

: < 10 000 CFU / gram



Natural Sesame Seeds

PHYSICAL PROPERTIES

Color : Whitish
Taste : Typical Sesame
Appearance : Oval

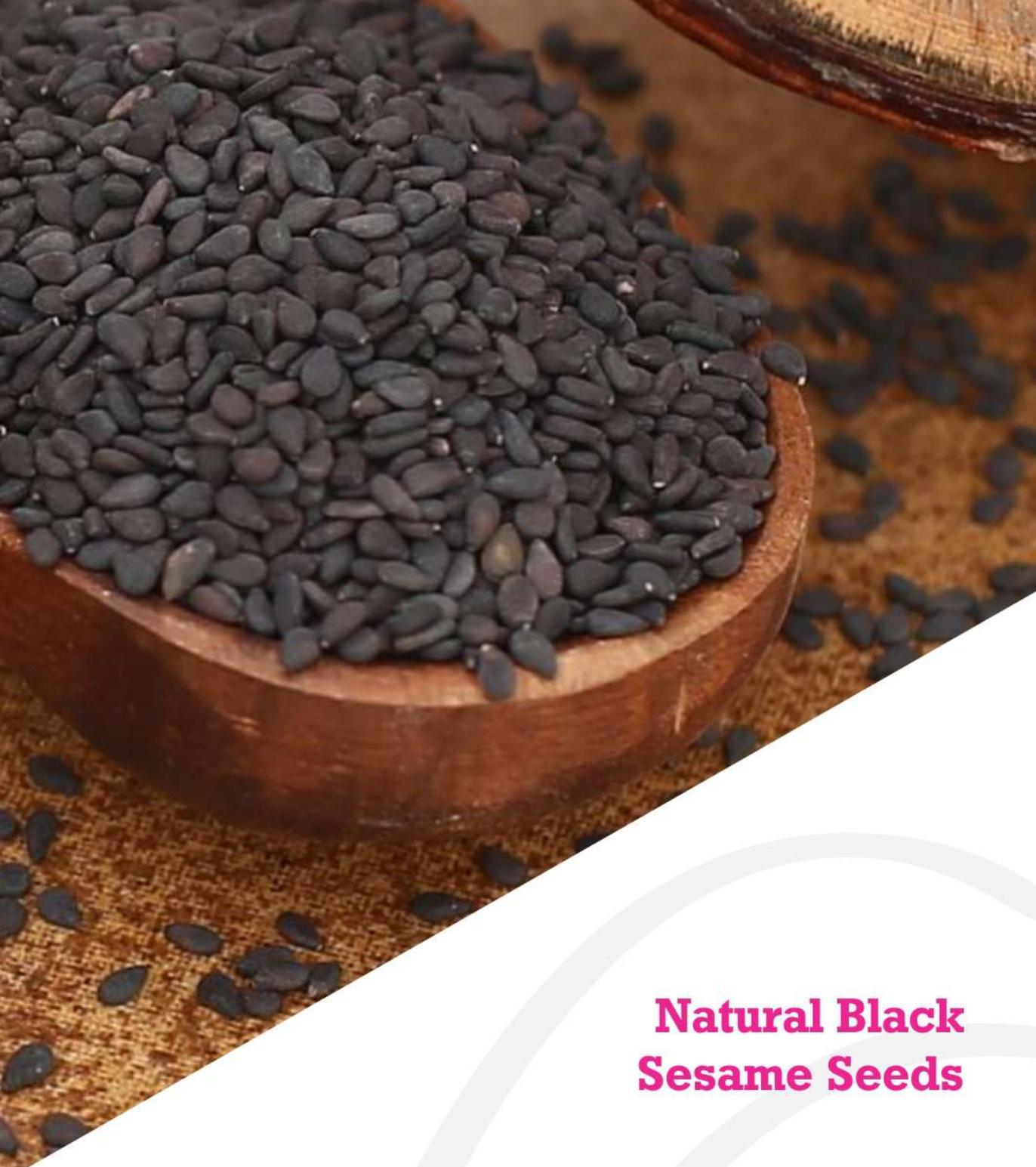
MICROBIOLOGICAL PROPERTIES

Salmonella
Escherichia Coli
Aflatoxin (B1+B2+G1+G2)
Yeast & Moulds
Total Plate Count

CHEMICAL PROPERTIES

Purity : 99.00% to 99.95% min
Admixture : 00.05% max
FFA : 1.50% max
Moisture : 5.00% max

: Absent in 25 gram
: Absent (< 3 MPN / gram)
: Absent (< 4 PPB)
: < 10 000 CFU / gram
: < 10 000 CFU / gram



Natural Black Sesame Seeds

PHYSICAL PROPERTIES

Color : Black – Jet Black

Taste : Typical Sesame

Appearance : Oval

MICROBIOLOGICAL PROPERTIES

Salmonella

Escherichia Coli

Aflatoxin (B1+B2+G1+G2)

Yeast & Moulds

Total Plate Count

CHEMICAL PROPERTIES

Purity : 99.00% to 99.99% min

Admixture : 00.05% max

FFA : 1.50% max

Moisture : 5.00% max

: Absent in 25 gram

: Absent (< 3 MPN / gram)

: Absent (< 4 PPB)

: < 10 000 CFU / gram

: < 10 000 CFU / gram



Turmeric Finger / Powder

PHYSICAL PROPERTIES

Color : Yellow
Taste : Slightly Bitter, Acrid
Appearance : Cylindrical
Curved

CHEMICAL PROPERTIES

Moisture : 10.00% max
Ash Content : 10.00% max
Curcumin : 3.00% Max

MICROBIOLOGICAL PROPERTIES

Salmonella : Absent in 25 gram
Escherichia Coli : Absent (< 3 MPN / gram)
Sudan I II III IV : Absent



Malayar Raisins

PHYSICAL PROPERTIES

Color : Light to Dark Brown

Taste : Typical Raisins

Appearance : Composed of berries with the general appearance of the representative type

MICROBIOLOGICAL PROPERTIES

SO₂

Salmonella

Escherichia Coli

Aflatoxin (B1 + B2 + G1 + G2)

Yeast & Mould

Total Plate Count

CHEMICAL PROPERTIES

Grade : AAA, AA, A, B, C

Purity : 99.90% min

Moisture : 16% max

: < 2000 ppm

: Absent in 25 gram

: Absent

: Absent (< 4 PPB)

: < 10 000 CFU / gram

: < 10 000 CFU / gram



Golden Raisins

PHYSICAL PROPERTIES

Color : Yellow or Golden or Greenish Yellow to Light Amber
Taste : Typical Raisins
Appearance : Composed of berries with the general appearance of the representative type

MICROBIOLOGICAL PROPERTIES

SO₂
Salmonella
Escherichia Coli
Aflatoxin (B1 + B2 + G1 + G2)
Yeast & Mould
Total Plate Count

CHEMICAL PROPERTIES

Grade : AAA, AA, A
Purity : 99.90% min
Moisture : 16% max

: < 2000 ppm
: Absent in 25 gram
: Absent
: Absent (< 4 PPB)
: < 10 000 CFU / gram
: < 10 000 CFU / gram



Black Raisins

PHYSICAL PROPERTIES

Physical Properties

Color : Blackish Brown to Black

Taste : Typical Raisins

Appearance : Composed of berries with the general appearance of the representative type

MICROBIOLOGICAL PROPERTIES

SO₂

Salmonella

Escherichia Coli

Aflatoxin (B1 + B2 + G1 + G2)

Yeast & Mould

Total Plate Count

CHEMICAL PROPERTIES

Grade : AAA, AA, A

Purity : 99.90% min

Moisture : 16% max

- : < 2000 ppm
- : Absent in 25 gram
- : Absent
- : Absent (< 4 PPB)
- : < 10 000 CFU / gram
- : < 10 000 CFU / gram



Brown Raisins

PHYSICAL PROPERTIES

Color : Brown - Brownish

Taste : Typical Raisin

MICROBIOLOGICAL PROPERTIES

Salmonella

Escherichia Coli

Aflatoxin (B1+B2+G1+G2)

SO₂

Ochratoxin A

Yeast & Mould

Total Plate Count

CHEMICAL PROPERTIES

Grade : A, B

Purity : 99.90% min

Admixture : 00.10% max

Moisture : 16.00% max

: Absent in 25 gram

: Absent (< 3 MPN / gram)

: Absent (< 4 PPB)

: Not added

: 10 ppb max As per EU

: < 10 000 CFU / gram

: < 10 000 CFU / gram



Dehydrated White Onion Kibbled / Flakes A-Grade

PHYSICAL PROPERTIES

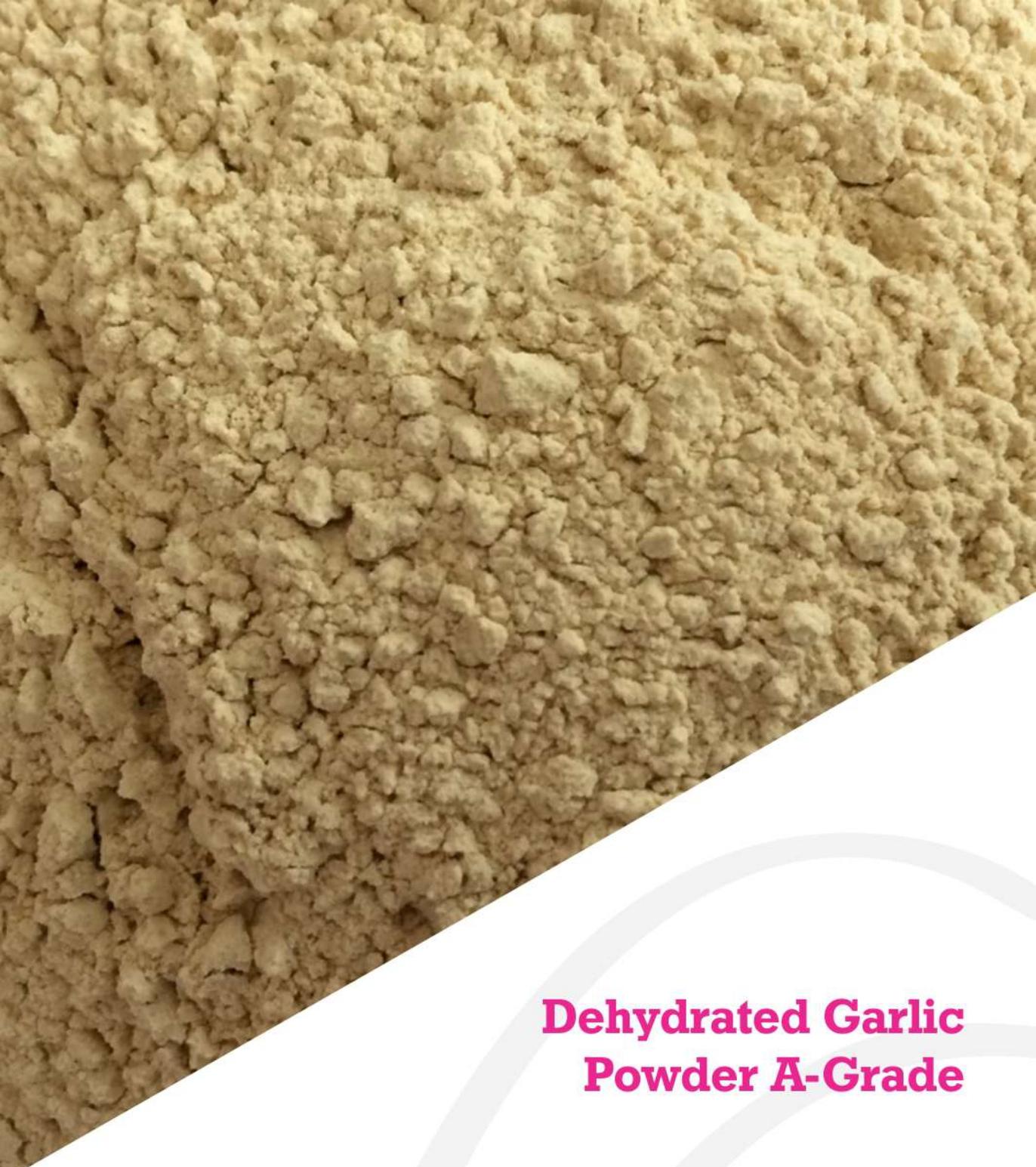
Color : White Slightly cream.
Size : 7-30mm (Free Size)
Odour/taste: Characteristic flavour
and odour of onions.

CHEMICAL PROPERTIES

Ash : 5% w/w
Ash insoluble acid : 0.5 % w/w
Moisture : 7% w/w
SO₂ : Not added

MICROBIOLOGICAL PROPERTIES

TPC	: Max. 300.000/g
Yeast & mould	: Max. 2000/g
Salmonella	: Absent in 25/g
Bacillus cereus	: <100/g



Dehydrated Garlic Powder A-Grade

PHYSICAL PROPERTIES

Colour : Pale Cream
Additives : None
Odour / Taste : Characteristic flavor and Pungent Taste.

MICROBIOLOGICAL PROPERTIES

TPC
Yeast & Mould
Salmonella
Bacillus cereus
E.Coli
Coliform

CHEMICAL PROPERTIES

Ash : Max 5% w/w
Ash insoluble acid : Max 0.5% w/w
Moisture : Max 5% w/w
Volatile Oil Content on Dry : NLT 0.3%
SO₂ : Not added

: Max. 300.000 CfU/g
: Max. 1000 CfU/g
: Absent in 25/g
: <100 CfU/g
: Absent
: Max 1000 CfU/g



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