



AgroFlux is an Indian agricultural export company based in Solapur, Maharashtra.

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ABOUT US

AgroFlux is an Indian agricultural export company based in Solapur, Maharashtra, that specializes in sourcing pure, chemical-free superfoods, spices, pulses, millets, and organic farm products.

Operating as a direct partner to over 200 village farmers rather than a standard third-party reseller, the company ensures a transparent "farm-to-door" supply chain across 19+ distinct product lines. All batches are rigorously lab-tested for heavy metals and pesticides, and the company maintains full regulatory compliance with FSSAI & APEDA.

With a strong commitment to quality, sustainability, and ethical sourcing, AgroFlux works closely with farming communities to promote environmentally responsible agricultural practices while ensuring fair pricing and long-term partnerships for growers. Every product is carefully selected from trusted farms where traditional cultivation methods and natural farming techniques are encouraged to preserve nutritional value and authentic taste.

The company follows strict quality control procedures at every stage, from harvesting and cleaning to grading, processing, packaging, and final dispatch. Advanced packaging solutions are used to maintain freshness, extend shelf life, and protect product quality during domestic and international transportation. This meticulous approach enables AgroFlux to consistently deliver premium agricultural products that meet the highest industry standards.

AgroFlux proudly serves wholesalers, importers, distributors, food manufacturers, retailers, supermarkets, and hospitality businesses.



Pomegranates are among the oldest known cultivated fruits, prized for their jewel-like arils and incredible health benefits. Each fruit contains hundreds of edible seeds surrounded by sweet-tart juice sacs that burst with flavour.

They are an excellent source of punicalagins and puniceic acid, powerful antioxidants that protect the body from free radical damage. Regular consumption helps improve heart health, lower blood pressure, reduce inflammation, and support digestive wellness. Our pomegranates are harvested at peak ripeness, hand-sorted, and packed carefully to avoid bruising. The outer skin may have natural blemishes but inside you'll find bright, firm, deeply coloured arils with perfect sweetness. Enjoy them fresh, squeeze them into refreshing juice, sprinkle over yoghurt, oatmeal or salads, or use as a garnish in savoury dishes and mocktails.



Guava is a tropical superfruit beloved for its distinct fragrance, sweet-tangy taste, and impressive nutrient density. With up to four times more vitamin C than oranges, it is a powerhouse for immune support and collagen production.

The edible skin and seeds provide excellent dietary fiber that promotes digestive health, regulates blood sugar, and aids in weight management. Guavas also contain lycopene, potassium, and folate, making them beneficial for heart health, skin glow, and prenatal nutrition. Our guavas are grown without synthetic pesticides, hand-picked when mature, and delivered with a firm yet slightly tender texture. The flesh may be white, pink, or red depending on the variety, each offering a unique flavour profile. Enjoy them fresh with a sprinkle of chaat masala, blend into smoothies, make guava jelly, or use in fruit chats and salads. Guavas are also delicious grilled or roasted for a caramelised sweet treat.



Turmeric powder is often called the 'golden spice' of India, treasured for thousands of years in Ayurvedic medicine and culinary traditions. Our premium turmeric is sourced from the fertile soils of Erode and Salem in Tamil Nadu, known for

producing some of the world's finest turmeric with high curcumin content (3-5%). The fresh turmeric rhizomes are carefully boiled, sun-dried for several days to lock in the essential oils and active compounds, then ground into a fine, aromatic powder with a deep orange-yellow hue. This vibrant spice adds a warm, earthy flavour and rich golden colour to curries, dals, rice dishes, marinades, and vegetable preparations. Beyond the kitchen, turmeric is a natural remedy for inflammation, joint pain, digestive issues, skin health, and immune support. The curcumin in turmeric is a potent antioxidant that helps neutralise free radicals, supports brain function, and may reduce the risk of chronic diseases. Add a pinch of black pepper.



Red chilli powder is the beating heart of Indian cuisine, delivering not just intense heat but also a rich, appetising colour and complex smoky undertones. Our red chilli powder is prepared from the finest Guntur and Byadagi

chillies, two of India's most celebrated chilli varieties. Guntur chillies are known for their bold pungency and fiery heat, while Byadagi chillies offer a milder heat with an exceptional deep red colour and slightly fruity aroma. We carefully sun-dry the chillies to preserve their natural capsaicin content, essential oils, and vibrant pigments before stone-grinding to a fine powder. This spice is a rich source of vitamin C, vitamin A, capsaicin, and antioxidants that promote digestive health, stimulate appetite, boost metabolism, and provide natural pain relief through their anti-inflammatory properties. Our red chilli powder is versatile—use it in curries, stews, marinades, dry rubs, pickles, or sprinkle over snacks.



G4 Green Chilli is one of India's most popular commercial chilli varieties, valued for its glossy green appearance, uniform size, crisp texture, and balanced pungency. Cultivated under hygienic farming practices, these chillies are harvested

fresh to preserve their flavour, aroma, and nutritional value. G4 chillies offer a medium heat level that makes them suitable for daily cooking without overpowering the taste of food. Rich in vitamin C, vitamin A, vitamin B6, potassium, dietary fibre, and natural antioxidants, they help strengthen immunity, improve digestion, support metabolism, and promote overall wellness. They are widely used in curries, stir-fries, stuffed chilli recipes, pakoras, pickles, chutneys, sauces, and tempering (tadka). Our G4 Green Chillies are carefully sorted, cleaned, and packed to ensure maximum freshness, long shelf life, and export-quality standards.



Green Mizo Bird's Eye Chilli is an indigenous variety grown in the pristine hills of Mizoram, Northeast India. Though small in size, these chillies deliver an intense heat ranging from approximately 100,000 to 225,000 Scoville Heat Units.

possess a distinctive fruity aroma with citrusy undertones that complement traditional and modern cuisines alike. Rich in capsaicin, vitamin C, vitamin A, and antioxidants, these chillies are known for supporting metabolism, improving digestion, reducing inflammation, and strengthening the immune system. They are extensively used in fresh chutneys, pickles, curries, smoked meat dishes, fermented foods, and spicy sauces. Our Green Mizo Bird's Eye Chillies are sourced directly from local farmers, ensuring authentic flavour, premium quality, and sustainable cultivation practices.



Green Bhut Jolokia, commonly known as Ghost Pepper, is among the world's hottest naturally grown chillies, originating from Assam and other parts of Northeast India. Even before ripening, the green pods possess an extraordinary

heat exceeding one million Scoville Heat Units. Along with its intense pungency, it offers subtle fruity and floral notes that enhance traditional Indian and international recipes. Naturally rich in capsaicin, vitamin C, vitamin A, and antioxidants, Bhut Jolokia supports metabolism, circulation, and overall wellness. It is commonly used in hot sauces, pickles, curries, meat dishes, spicy marinades, and specialty chilli products. Our Green Bhut Jolokia is organically cultivated, hand-harvested, and carefully packed to preserve freshness and maximum flavour. Due to its extreme heat, it should always be handled carefully and used in very small quantities.



Teja S17 Red Dried Chilli is one of India's most demanded export-quality chilli varieties, cultivated primarily in Andhra Pradesh. Recognized for its deep red colour, pointed shape, glossy skin, and high capsaicin content, this variety delivers

exceptional pungency while also imparting a rich natural colour to food. It is widely used in chilli powder manufacturing, spice blends, masalas, sauces, pickles, processed foods, and oleoresin extraction. Teja S17 is naturally rich in antioxidants, vitamins, and capsaicin, making it valuable for both culinary and industrial applications. Our dried Teja S17 chillies are carefully sun-dried, machine cleaned, stem-cut, and hygienically packed to meet domestic and international quality standards while maintaining freshness, colour, and aroma.



Red Dried Mizo Bird's Eye Chilli is prepared from fully ripened Bird's Eye chillies that are naturally sun-dried to preserve their exceptional heat, vibrant red colour, and distinctive smoky flavour. Grown in the hills of Mizoram, these chillies

maintain their characteristic heat level of 100,000 to 225,000 Scoville Heat Units while developing richer aroma and sweetness during the drying process. They are widely used in spice blends, dry chutneys, pickles, curries, smoked meat preparations, hot sauces, and traditional Northeastern Indian cuisine. Rich in capsaicin, vitamin C, and antioxidants, these chillies offer both intense flavour and nutritional value. Our Red Dried Mizo Bird's Eye Chillies are naturally dried, carefully sorted, and hygienically packed for premium export quality.



Red Dried Bhut Jolokia is the mature, sun-dried form of the legendary Ghost Pepper from Assam. As the peppers ripen and dry naturally, they develop a deeper smoky aroma, subtle sweetness, and incredibly intense heat exceeding one

million Scoville Heat Units. These premium dried chillies are highly sought after for gourmet hot sauces, spice powders, pickles, marinades, meat dishes, and specialty food products. Extremely rich in capsaicin, vitamin C, vitamin A, and natural antioxidants, they are valued for both their powerful flavour and health-supporting properties. Our Red Dried Bhut Jolokia is organically cultivated, naturally sun-dried, carefully graded, and packed under hygienic conditions to retain maximum pungency, colour, and shelf life. Handle with care, as even a small quantity provides extraordinary heat.



Ginger powder is nature's warming elixir, concentrated from fresh ginger rhizomes through careful dehydration that locks in the volatile oils, gingerols, and shogaols responsible for its distinctive flavour and health benefits.

ginger powder is prepared from plump, mature ginger sourced from Kerala and the Northeast, known for their high oleoresin content. The fresh ginger is thoroughly washed, thinly sliced, and gently dried at low temperatures to preserve the bioactive compounds before being ground into a fine, aromatic powder with a pale golden-beige colour. Ginger powder has a warm, pungent, slightly sweet, and peppery flavour profile that is more intense and concentrated than fresh ginger. It is an essential ingredient in tea, chai, spice blends (garam masala, curry powders), marinades, baked goods, soups, and stir-fries. Its health benefits are legendary—it relieves nausea, aids digestion,



Garlic powder is a kitchen superhero that delivers the robust, savoury, and slightly pungent flavour of fresh garlic in a shelf-stable, ready-to-use form. Our garlic powder is made from premium-quality, plump garlic bulbs grown in the fertile

soils of Madhya Pradesh and Gujarat. The cloves are carefully peeled, sliced, and dehydrated at controlled temperatures to preserve allicin—the sulphur compound responsible for garlic's characteristic aroma and many of its health benefits. Once dried, the garlic is ground to a fine, off-white powder that disperses evenly into liquids and dry mixes. Garlic powder adds instant depth and savouriness to soups, stews, curries, pasta sauces, marinades, dry rubs, salad dressings, popcorn, and breads. It is a key ingredient in many spice blends and snack seasonings. Nutritionally, garlic powder is a rich source of vitamins B6 and C, manganese, selenium, and dietary fiber. It supports



Onion powder captures the full, rich, savoury-sweet flavour of fresh onions in a concentrated, shelf-stable powder form that is incredibly convenient for everyday cooking. Our onion powder is produced from high-quality, pungent onions grown

in Maharashtra and Karnataka. The onions are peeled, sliced, and dried using gentle, low-temperature dehydration to preserve the natural sugars, sulphur compounds, flavonoids, and essential oils that give onions their characteristic flavour and health benefits. The dried onions are then ground into a fine, creamy-beige powder with an intense aroma and a balanced sweet-savoury taste. Onion powder is an incredibly versatile seasoning—it can be used in soups, stews, gravies, marinades, spice rubs, dips, salad dressings, breads, savoury baked goods, and seasoning blends. It dissolves easily into liquids and combines seamlessly with other spices. Beyond flavour, onion powder is a



Red Gram, commonly known as Toor Dal or Pigeon Pea, is one of the most beloved and widely consumed pulses in India, forming the backbone of many regional cuisines. Our Toor Dal is sourced from the rich black-soil regions of Karnataka,

Andhra Pradesh, and Maharashtra, where the crop flourishes under the tropical sun. The harvested pigeon peas are sun-dried, de-husked, and split into small, glossy yellow lentils with a mild, earthy, slightly nutty flavour. Toor Dal is incredibly versatile—it is the primary ingredient in the iconic 'dal tadka' (tempered lentil soup), 'sambar' (South Indian vegetable-lentil stew), 'rasam', and many everyday dal preparations. It cooks relatively quickly without pre-soaking and yields a creamy, smooth texture when boiled. Nutritionally, Toor Dal is a powerhouse: rich in plant-based protein (approx. 22%), dietary fiber (approx. 15%), complex carbohydrates, folate, iron, magnesium, and potassium. It supports muscle repair, digestive health, heart



Black Gram, or Urad Dal, is a treasured pulse in Indian kitchens, prized for its rich, earthy flavour, creamy texture, and exceptional nutritional profile. Our Black Gram is grown primarily in the states of Madhya Pradesh, Uttar Pradesh,

and Punjab, where the climate and soil conditions are ideal for producing plump, shiny black seeds with a distinct white eye. We offer Urad Dal in both its whole black form (sabut urad) and split de-husked white form (dhuli urad) to suit different culinary needs. Whole Urad Dal is used in hearty curries, soups, and the famous 'dal makhani', while the split white version is indispensable for making the soft, fluffy idlis, crispy dosas, golden-fried vadas, and the creamy 'urad dal' preparation. When cooked, Urad Dal releases natural starches that create a rich, velvety consistency. It is an excellent source of plant-based protein, dietary fiber, iron, calcium, magnesium, potassium, and B-complex vitamins, particularly folate and thiamine. Regular



Red Lentils, also known as Masoor Dal, are among the quickest-cooking and most versatile pulses available, making them a favourite for weekday meals and quick nutritious dinners. Our Masoor Dal comes from the fertile Indo

Gangetic plains, particularly from the states of Uttar Pradesh, Bihar, and West Bengal. The whole brown-skinned lentils are processed to remove the outer hull, revealing the bright orange-red split cotyledons that cook in just 15-20 minutes without any pre-soaking. When boiled, they break down into a smooth, creamy, golden-yellow puree with a mild, nutty, and slightly sweet flavour that is comforting and easy to digest. Masoor Dal is the star of the classic 'masoor dal' preparation, and is equally wonderful in soups, stews, khichdi, and as a base for vegetable or meat curries. Nutritionally, Red Lentils are outstanding: they provide high-quality plant protein (approx. 25%), substantial dietary fiber, iron, folate, manganese, and B-vitamins.



Green Gram, popularly known as Moong Dal, is one of the most cherished pulses in India, celebrated for its light, cooling nature, easy digestibility, and incredible health benefits. Our Moong Dal is sourced from the black-soil regions of

Maharashtra, Rajasthan, and Karnataka, where organically grown green gram thrives. We offer it in two forms: whole green moong (sabut moong) with the skin on, and split yellow moong (dhuli moong) with the skin removed. Whole green moong has a slightly earthy flavour and chewy texture, perfect for curries, soups, and sprouting. Dhuli moong is sweet, mild, and cooks to a soft, creamy consistency in just 15-20 minutes, making it ideal for the classic 'moong dal khichdi', pongal, and light soups. Moong Dal is a nutritional gem—it is packed with plant-based protein (approx. 24%), dietary fiber, resistant starch, folate, iron, magnesium, potassium, and a range of antioxidants. It supports digestive health, stabilizes blood sugar levels.



Chickpeas, popularly known in India as Kabuli Chana, are among the most versatile and nutritious pulses globally, celebrated for their nutty flavour, firm yet creamy texture, and incredible culinary adaptability. Our Chickpeas are grown in the black-soil belts of Madhya Pradesh, Maharashtra, and Rajasthan, which produce some of India's finest large, creamy-white, uniformly shaped chickpeas. These pulses require overnight soaking and cook to a tender, buttery consistency that holds its shape well, making them perfect for the iconic 'chole (chickpea curry)', 'chana masala', 'chole bhature', salads, hummus, falafel, chaat, and many Mediterranean and Indian dishes. Chickpeas are a nutritional powerhouse: they provide approximately 19% high-quality plant protein, 17% dietary fiber, and are rich in complex carbohydrates, folate, iron, phosphorus, manganese, zinc, and B-vitamins. Regular consumption supports muscle development, digestive



Pearl Millets, known as Bajra in India, are among the most ancient cultivated grains and a staple in the semi-arid regions of Rajasthan, Gujarat, Haryana, and Uttar Pradesh. These small, round, pearly-grey grains have a mild, slightly sweet, and nutty flavour with a pleasant chewy texture when cooked. Bajra is a nutritional powerhouse—it is exceptionally rich in dietary fiber (approx. 11%), plant-based protein (approx. 11%), iron (up to 8 mg per 100g), magnesium, phosphorus, zinc, and B-complex vitamins. It has a low glycemic index, making it an excellent grain for managing blood sugar levels and preventing diabetes. The high fiber content supports digestive health, prevents constipation, aids in weight management, and promotes a feeling of fullness. Bajra is also a good source of antioxidants like ferulic acid, catechins, and quercetin that protect cells from oxidative damage and reduce inflammation. Traditionally, Bajra is used to make the famous 'bajra roti (flatbread)', 'khichdi'



Finger Millets, popularly known as Ragi or Nachni in India, are a nutritional powerhouse and one of the most revered millets in traditional Indian diets. These small, reddish-brown grains have a mild, slightly earthy, and nutty flavour with a distinctive aroma. Ragi is particularly famous for its extraordinary calcium content—it contains up to 350 mg of calcium per 100g, which is significantly higher than most other grains and even milk. This makes it an exceptional food for bone health, preventing osteoporosis, and supporting healthy teeth. Ragi is also exceptionally rich in iron (up to 12 mg per 100g), making it an excellent dietary intervention for anaemia, especially in women, children, and the elderly. Additionally, it provides about 7-8% protein, 15-20% dietary fiber, and is a good source of essential amino acids (particularly methionine and lysine), B-vitamins, and antioxidants. Ragi has a low glycemic index and is gluten-free, making it ideal for diabetics, celiac patients, and



Moringa powder, often called the 'miracle tree' or 'drumstick tree', is one of the most nutrient-dense superfoods on the planet. Our Moringa powder is made from premium-quality, organically grown Moringa oleifera leaves harvested from the foothills of the Himalayas. The leaves are shade-dried at low temperatures to preserve the heat-sensitive vitamins, enzymes, and bioactive compounds before being gently ground into a fine, vibrant green powder. Moringa is a complete nutritional powerhouse—it contains 7 times more vitamin C than oranges, 4 times more calcium than milk, 4 times more vitamin A than carrots, 3 times more potassium than bananas, and 2 times more protein than yoghurt. It is also rich in iron, magnesium, zinc, B-vitamins, and all nine essential amino acids, making it a complete plant-based protein source. The powder is packed with powerful antioxidants like quercetin, kaempferol, and chlorogenic acid that fight inflammation, protect cells



Beetroot powder is a vibrant, nutrient-packed superfood made from fresh, organically grown beetroots through gentle dehydration and fine grinding. Our beetroot powder retains the deep ruby-red colour, earthy sweetness, and all the

nutritional goodness of fresh beetroots in concentrated, shelf-stable form. Beetroot is renowned for its high nitrate content, which the body converts into nitric oxide—a compound that relaxes and dilates blood vessels, improving blood flow, lowering blood pressure, and enhancing athletic performance and stamina. It is also rich in folate, vitamin C, potassium, manganese, and dietary fiber. The deep red pigment comes from betalains, powerful antioxidants that have potent anti-inflammatory and detoxifying properties. Regular consumption supports cardiovascular health, boosts brain function, improves digestion, increases energy levels, and promotes a healthy complexion. Our beetroot powder is 100% pure, without any additives,



Pomegranate powder is a concentrated superfood that captures the sweet-tart flavour and immense nutritional power of fresh pomegranate arils. Our pomegranate powder is made from premium-quality, sun-ripened pomegranates sourced from the fertile orchards of Maharashtra and Karnataka. The juicy arils are carefully extracted, gently dehydrated at low temperatures, and ground into a fine, reddish-brown powder that retains all the bioactive compounds, including punicalagins, punicalic acid, ellagic acid, and anthocyanins. Pomegranate is universally celebrated as one of the most antioxidant-rich foods on earth—it contains three times more antioxidants than green tea and red wine. These powerful polyphenols protect the body from free radical damage, reduce inflammation, support heart health by lowering blood pressure and cholesterol, improve memory and cognitive function, and promote skin health by protecting against UV damage and boosting collagen production. Pomegranate powder



Spirulina is a microscopic blue-green algae that has been consumed for centuries by ancient civilizations like the Aztecs and is now recognized as one of the most potent superfoods in the world. Our spirulina powder is cultivated in

in pristine, controlled freshwater ponds in India's tropical regions, where it thrives in nutrient-rich, alkaline water. The algae is harvested at peak nutritional density, washed thoroughly, and gently dried at low temperatures to preserve its delicate phytonutrients before being ground into a fine, vibrant blue-green powder. Spirulina is exceptionally rich in high-quality plant protein (approx. 60-70% complete protein containing all essential amino acids), making it an excellent dietary supplement for vegetarians, vegans, athletes, and those seeking to build lean muscle. It is also packed with B-vitamins (especially B12, which is rare in plant foods), iron, calcium, magnesium, potassium, and essential fatty acids like GLA. Spirulina



Our Onion 45mm to 55 mm+ flakes are a premium dehydrated product prepared from high-quality, pungent onions grown in the rich soils of Maharashtra and Karnataka. The fresh onions are carefully peeled, sliced, and mechanically

cut into uniform 55mm+ pieces before being subjected to gentle, controlled dehydration that removes moisture while preserving the natural flavour, colour, and nutritional integrity. These dehydrated flakes offer a strong, authentic onion taste with a pleasant crisp texture and are ideal for a wide range of culinary applications—from soups, stews, and curries to gravies, marinades, spice blends, ready-to-eat meals, and snack seasonings. They rehydrate quickly when exposed to moisture, releasing their full flavour into the dish. Our Onion 55mm+ flakes are rich in dietary fiber, vitamin C, vitamin B6, quercetin (a powerful antioxidant), and prebiotic compounds that support digestive health, reduce inflammation, strengthen immunity, and



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