



Guntur Mirchi, *Engineered for Trust.*

Farm-direct red chillies from Guntur, Andhra Pradesh — sun-dried, graded, and processed to exact export specification for buyers who need consistency, shipment after shipment.

11

CHILLI VARIETIES

6

PRODUCT FORMS

8,000–200k+

ASTA / SHU RANGE

Whole Chillies



WHOLE FORM

Premium Guntur chillies, sun-dried and graded for export quality — full pods with stem intact, ideal for retail packs and traditional culinary use.

Stem	Intact (destemmed on request)
Grading	Length & colour sorted
Shelf Life	12 months

EXPORT SPECIFICATION

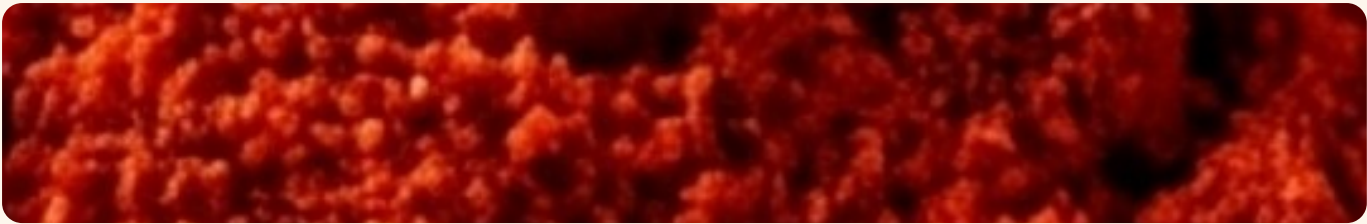
MOISTURE 10% - 12%	PACKAGING 5 / 10 / 25 / 35 / 50 kg	HS CODE 0904.21*
MOQ 20' or 40' FCL	LEAD TIME 5 Days	AFLATOXIN & PESTICIDE RESIDUE Tested per batch
MICROBIOLOGICAL (SALMONELLA · E. COLI)		Tested per batch

AVAILABLE VARIETIES

Teja · 334 (Super 10) · US 341 · DD (Devanur Delux) · Indam 5 · BSS 355 (Syngenta) · Shark · Byadgi (2043) · Yellow Chilli · Syngenta 5531 · Sapota

Note — *HS code shown is indicative and confirmed per shipment. Bag weight, packaging material and private labeling are configured to buyer specification.

Chilli Powder



GROUND FORM

Fine powder, pickle powder, fry powder and custom blends – milled to buyer-specified mesh size and colour intensity.

Mesh Size	40–80 mesh
Texture	Fine / coarse on request
Shelf Life	12 months

EXPORT SPECIFICATION

MOISTURE 9% – 11%	PACKAGING 5 / 10 / 25 / 35 / 50 kg	HS CODE 0904.22*
MOQ 20' or 40' FCL	LEAD TIME 10–15 days	AFLATOXIN & PESTICIDE RESIDUE Tested per batch
MICROBIOLOGICAL (SALMONELLA · E. COLI)		Tested per batch

AVAILABLE GRADE COMBINATIONS

GRADE	VARIETY	APPROX. HEAT	APPROX. ASTA	BEST USE
High Heat	Teja S17	75,000–100,000 SHU	50–90	Hot sauces, very spicy products
Medium / Hot	Sannam S4	25,000–40,000 SHU	80–110	Masala, curry, restaurants
Medium	334	30,000–45,000 SHU	60–90	General food processing
High Colour / Mild	Byadgi	8,000–15,000 SHU	120–160+	Colour-focused products

Note — *HS code shown is indicative and confirmed per shipment. Grade, mesh size, packaging material and private labeling are configured to buyer specification.

Chilli Cuts



CUT FORM

Precision-cut sizes engineered for industrial food processing – consistent particle size for pickling, spice blends and seasoning lines.

Cut Size	3–10 mm
Seed Content	With / without, on request
Shelf Life	12 months

EXPORT SPECIFICATION

MOISTURE 10% – 12%	PACKAGING 5 / 10 / 25 / 35 / 50 kg	HS CODE 0904.21*
MOQ 20' or 40' FCL	LEAD TIME 10–15 days	AFLATOXIN & PESTICIDE RESIDUE Tested per batch
MICROBIOLOGICAL (SALMONELLA · E. COLI) Tested per batch		

AVAILABLE VARIETIES

Teja · 334 · US 341 · DD · Byadgi · +6 more

Note — *HS code shown is indicative and confirmed per shipment. Cut size, packaging material and private labeling are configured to buyer specification.

Destemmed Chillies



DESTEMMED FORM

99% stem removal with uniform quality and consistent sizing — ready for direct processing without additional handling.

Stem Removal	99%+
Grading	Length & colour sorted
Shelf Life	12 months

EXPORT SPECIFICATION

MOISTURE 10% – 12%	PACKAGING 5 / 10 / 25 / 35 / 50 kg	HS CODE 0904.21*
MOQ 20' or 40' FCL	LEAD TIME 10 days	AFLATOXIN & PESTICIDE RESIDUE Tested per batch
MICROBIOLOGICAL (SALMONELLA · E. COLI) Tested per batch		

AVAILABLE VARIETIES

Teja · 334 · US 341 · DD · Byadgi · +6 more

Note — *HS code shown is indicative and confirmed per shipment. Bag weight, packaging material and private labeling are configured to buyer specification.

Chilli Flakes



FLAKE FORM

Premium flakes for food industry and culinary applications — vibrant colour retention for garnishing and topping use.

Flake Size	2–5 mm
Seed Content	With / without, on request
Shelf Life	12 months

EXPORT SPECIFICATION

MOISTURE 9% – 11%	PACKAGING 5 / 10 / 25 / 35 / 50 kg	HS CODE 0904.22*
MOQ 20' or 40' FCL	LEAD TIME 10–15 days	AFLATOXIN & PESTICIDE RESIDUE Tested per batch
MICROBIOLOGICAL (SALMONELLA · E. COLI) Tested per batch		

AVAILABLE VARIETIES

Teja · 334 · US 341 · DD · Byadgi · +6 more

Note — *HS code shown is indicative and confirmed per shipment. Flake size, packaging material and private labeling are configured to buyer specification.

Chilli Seeds



SEED FORM

High-quality seeds for industrial and agricultural use — cleaned and graded for oil extraction, sowing, or byproduct processing.

Purity	98%+ clean seed
Grading	Size & colour sorted
Shelf Life	12 months

EXPORT SPECIFICATION

MOISTURE 8% - 10%	PACKAGING 5 / 10 / 25 / 35 / 50 kg	HS CODE 0904.22*
MOQ 20' or 40' FCL	LEAD TIME 15-20 days	AFLATOXIN & PESTICIDE RESIDUE Tested per batch
MICROBIOLOGICAL (SALMONELLA · E. COLI) Tested per batch		

AVAILABLE VARIETIES

Teja · 334 · US 341 · DD · Byadgi · +6 more

Note — *HS code shown is indicative and confirmed per shipment. Bag weight, packaging material and private labeling are configured to buyer specification.

Teja

**HIGH HEAT**

A bright, high-heat pod that's become the industry benchmark for Guntur chilli — favoured for its clean burn and consistent colour.

ASTA COLOUR

50–60

SHU (HEAT)

70,000–110,000

AVAILABLE AS

Whole • Destemmed • Cut • Powder • Flake

Note — Private labeling and custom packaging solutions are available for this variety, across all product forms.

334 (Super 10)

**MILD HEAT**

A gentler variety with reliable colour, popular where a milder heat profile is needed without losing red intensity.

ASTA COLOUR

40-50

SHU (HEAT)

18,000-22,000

AVAILABLE AS

Whole • Destemmed • Cut • Powder • Flake

Note — Private labeling and custom packaging solutions are available for this variety, across all product forms.

US 341

**HIGH COLOUR**

Prized for deep, vivid colour extraction — a strong choice for oleoresin and colour-forward powder blends.

ASTA COLOUR

100–130

SHU (HEAT)

40,000–50,000

AVAILABLE AS

Whole • Destemmed • Cut • Powder • Flake

Note — Private labeling and custom packaging solutions are available for this variety, across all product forms.

DD (Devanur Delux)



HIGH COLOUR

A long, wrinkled pod with rich colour development, well suited to both whole and cut product forms.

ASTA COLOUR

90-120

SHU (HEAT)

40,000-50,000

AVAILABLE AS

Whole • Destemmed • Cut • Powder • Flake

Note — Private labeling and custom packaging solutions are available for this variety, across all product forms.

Indam 5

**BALANCED**

An all-rounder variety balancing moderate colour with mid-range heat, giving flexible use across product lines.

ASTA COLOUR

50-70

SHU (HEAT)

40,000-55,000

AVAILABLE AS

Whole • Destemmed • Cut • Powder • Flake

Note — Private labeling and custom packaging solutions are available for this variety, across all product forms.

BSS 355 (Syngenta)

**MILD HEAT**

High colour value paired with mild heat, making it a favourite for colour-focused, low-spice applications.

ASTA COLOUR

100–140

SHU (HEAT)

12,000–17,000

AVAILABLE AS

Whole • Destemmed • Cut • Powder • Flake

Note — Private labeling and custom packaging solutions are available for this variety, across all product forms.

Shark



HIGH HEAT

A robust, high-heat variety that holds its intensity well through drying and processing.

ASTA COLOUR **50-80**

SHU (HEAT) **60,000-90,000**

AVAILABLE AS

Whole • Destemmed • Cut • Powder • Flake

Note — Private labeling and custom packaging solutions are available for this variety, across all product forms.

Byadgi (2043)



DEEP COLOUR

The classic deep-red, wrinkled Byadgi pod — mild on heat but exceptional for colour extraction and garnish-grade powder.

ASTA COLOUR 130-200+

SHU (HEAT) 8,000-25,000

AVAILABLE AS

Whole • Destemmed • Cut • Powder • Flake

Note — Private labeling and custom packaging solutions are available for this variety, across all product forms.

Yellow Chilli



SPECIALTY

A specialty pod valued for its distinctive colour and wide heat range, used in speciality blends and garnishing.

ASTA COLOUR

30-50

SHU (HEAT)

20,000-70,000

AVAILABLE AS

Whole • Destemmed • Cut • Powder • Flake

Note — Private labeling and custom packaging solutions are available for this variety, across all product forms.

Syngenta 5531

**HIGH COLOUR**

Strong colour development with a steady mid-range heat, a dependable choice for consistent blend formulation.

ASTA COLOUR

100–150

SHU (HEAT)

35,000–40,000

AVAILABLE AS

Whole • Destemmed • Cut • Powder • Flake

Note — Private labeling and custom packaging solutions are available for this variety, across all product forms.

Sapota



SPECIALTY

A specialty pod available on request — get in touch for current ASTA colour and SHU heat data for this variety.

ASTA colour and SHU heat data available on request for this variety — contact our team for a current spec sheet.

AVAILABLE AS

Whole • Destemmed • Cut • Powder • Flake

Note — Private labeling and custom packaging solutions are available for this variety, across all product forms.



DIDN'T FIND YOUR MATCH?

Don't see the variety you *need*?

The eleven varieties in this catalog are our regular stock, but they're not the limit of what we can source. If you're working to a specific ASTA colour, SHU heat target, or a variety not shown here, reach out to any one of our team below — we'll source and quote against your exact specification.

AN

Adithya Nori



adithya.nori@vivardhaa.com



(+91) 8790994744

SU

Srikanth Uppala



srikanth.uppala@vivardhaa.com



(+91) 9535181920

VV

Vivek V



vivek.v@vivardhaa.com



(+91) 9160537930

Any of the three contacts above can help — there's no need to know who handles what. Just reach out with what you're looking for.

1 Day

TYPICAL RESPONSE

Continuous Improvement, Limitless Growth

Quality Parameters

Every lot is benchmarked against the following limits before it clears for shipment, in line with destination-country regulatory requirements.

**Moisture****10% – 12%**

Typical export specification

**Total Ash****≤ 7%**

Maximum allowable limit

**Acid-Insoluble Ash****≤ 0.5%**

Quality purity standard

**Foreign Matter****≤ 0.5%**

Maximum impurity limit

**Aflatoxin****Regulatory Limits**

Within destination-country limits

**Ochratoxin A****Regulatory Limits**

Within destination-country limits

**ASTA Colour Value****40 – 150+**

High colour units for vibrant red appearance

**SHU (Scoville Units)****30,000 – 150,000**

Heat levels from mild to extra-hot varieties

Every parameter, every lot.

Lab reports and certificates of analysis are issued per shipment and shared with buyers ahead of dispatch for full pre-shipment transparency.

100%
LOTS TESTED**Moisture Controlled**

Sun-dried to 10–12% for stable shelf life in transit.

**Lab Verified**

Ash, purity and toxin limits checked before dispatch.

**Fully Documented**

Certificates of analysis issued with every shipment.

Our Quality Process

Eight checkpoints stand between the field and the container — each one designed to protect colour, heat and purity all the way to your dock.

1

Sourcing

Direct from farmers with quality checks at origin.

2

Destemming

Removal of stems for specific product requirements.

3

Drying

Controlled sun drying for optimal moisture.

4

Grading

Expert grading by variety and quality.

5

Testing

Lab testing for quality parameters.

6

Packaging

Custom label and bag weight to buyer requirement.

7

Inspection

Final inspection before shipment.

8

Documentation

Complete traceability and certification.

Traceable from field to container

Each stage is logged against the originating farm lot, so any shipment can be traced back through grading, drying and sourcing records on request.

Built around buyer specification

Destemming, cut size, bag weight and labeling are all configured per order — the process flexes to your spec, not the other way around.

Eight checkpoints. One accountable process.

From the first quality check at the farm gate to the certificate that travels with your container, nothing moves forward until it clears the previous step.

8/8

CHECKPOINTS LOGGED



Vivardhaa Global

Let's talk *chillies.*

For pricing, samples, or a custom specification sheet, reach out to any member of the team below — we typically respond within one business day.

AN

Adithya Nori



adithya.nori@vivardhaa.com



(+91) 8790994744

SU

Srikanth Uppala



srikanth.uppala@vivardhaa.com



(+91) 9535181920

VV

Vivek V



vivek.v@vivardhaa.com



(+91) 9160537930



Continuous Improvement,
Limitless Growth.

WHOLE · POWDER · CUTS · DESTEMMED · FLAKES · SEEDS