



Red Dry Chilli Product Catalog

**Rooted in Wisdom
Crafted with Agility**

Bringing India's Finest to
Every Corner of the World



www.vedafoxgroup.com

Vision

To be the world's most trusted Indian agri-commodity export partner, delivering premium quality products through strategic procurement, innovation, and community engagement.

Mission

Transforming international trade by connecting premium Indian agricultural heritage with global food industries through productivity, innovation, and responsible practices

Core Values



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- 01 Sustainability First** – Responsible sourcing for a better tomorrow
 - 02 Purity & Quality** – Uncompromised excellence in every product
 - 03 Integrity in Trade** – Transparent and ethical business practices
 - 04 Responsibility & Trust** – Accountable to all our stakeholders
 - 05 Initiative & Innovation** – Creative solutions driving continuous improvement
 - 06 Teamwork & Collaboration** – Connecting farms to global markets





Our Products

CATEGORIES





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S17 Teja Chilli

S 17 Teja Chilies, are one of most wanted chilli among other types of chillies and has bulk demand in international as well as domestic market. S 17 Teja Chilies have sharp peppery flavor and very hot. S 17 Teja chillies are considered one of the hottest chillies in India. Those who really want the hottest chili prefer S 17 Teja Chilies. Our S 17 Teja Chilies are available at competitive market prices. Botanical name of S 17 Teja Chilies is *Capsicum annum* L. & family name is Solanaceae.

Product Specifications

Product Name	S 17 Teja Chilli
Type	Available WS & SL
Moisture	Below 12%
Length	6 to 8 Cm (SL)
Pungency (Heat)	75000 SHU to 110000 SHU
Color	50 ASTA - 60 ASTA
Capsaicin Content:	0.59%
Physical:	small size, normal seed
Content:	Bright red

Borken with Stem:	3% Maximum
Broken without Stem:	3% Maximum
Discolor WS:	4% Maximum
Discolor SL	4% Maximum
Skin:	Thin
Shelf Life:	Long
Minimum MOQ	14 Metric Tons (1x40 FT Container)
Packing:	jute Gunny Bags
Packing Weight:	25.00 Kg or as per buyer's requirement

NOTE: **SL:** Stemless, **MC:** Machine Cut, **FP:** Farmer Packing, **WS:** With Stem

Uses of S 17 Teja Chili

Due to high pungency, aroma & color S 17 Teja Chilli is very much suitable for Indian, Chinese, American, European, Thai, and Italian & Japanese Cuisines. The curry made in S 17 Teja Chilli not only looks rich but also gives mouth watering peppery flavor. It is also used for the extraction and derivation of capsaicin.



S 4/S 334 Sannam Chilli

S 4/S 334 Sannam Chilli is one of the most famous types of chillies and has an overwhelming demand throughout the world. It is also known as Guntur Sannam or Capsicum Annuum var. Longhum. At present S 4/S 334 Sannam Chilli is grown in Maharashtra, Andhra Pradesh Karnataka, Rajasthan, Assam & Madhya Pradesh states of India. S 4/S 334 Sannam Chilli is the largest crop among all other varieties of Chillies & has an annual production of 2,80,000.00 metric tons which consists 60% of the whole annual Chilli production of India. S 4/S 334 Sannam Chilli has its peak harvesting season from December to May.

Product Specifications

Product Name	S 4/S 334 Sannam Chilli	Borken with Stem:	3% Maximum
Type	Available WS & SL	Broken without Stem:	3% Maximum
Moisture	Below 12%	Discolor WS:	4% Maximum
Length	6 to 8 Cm (SL)	Discolor SL	4% Maximum
Pungency (Heat)	18000 SHU to 22000 SHU	Skin:	Thin
Color	40 ASTA - 50 ASTA	Shelf Life:	Long
Capsaicin Content:	0.23%	Minimum MOQ	14 Metric Tons (1x40 FT Container)
Physical:	small size, more seeds	Packing:	jute Gunny Bags
Content:	light red	Packing Weight:	25.00 Kg or as per buyer's requirement

NOTE: **SL:** Stemless, **MC:** Machine Cut, **FP:** Farmer Packing, **WS:** With Stem

Uses of S 4/S 334 Sannam Chilli

The aroma & pungency of S 4/S 334 Sannam Chilli is very much suitable for Indian, Chinese, American, European, Thai, Italian & Japanese Cuisines. The curry made in S 4/S 334 Sannam Chilli not only looks rich but also gives mouth watering tastes. It is well known as a commercial crop used as a condiment, culinary supplement or as a vegetable. S 4/S 334 Sannam Chilli has got specific characteristics which have enabled it to earn international and national acclaim. It is mainly used for its pungency and for the extraction and derivation of capsaicin.



Chilli Byadgi

Our Byadgi Chilli is highly acclaimed for its high nutritional value and available with high quality standards. A long pointed chili, dark red and strongly wrinkled. The Dabbi variety is wider. Grown mainly in Karnataka, this chili has very little heat (10-15k) It is majorly grown and used in Goa and Karnataka, states on the south west coast of India, and is considered essential to Marathi cuisine. It is particularly valued for the bright orange red color it imparts. The fruit length is 10-13 cm and has wrinkled skin type with sweet favor. This chili is also often ground and sold as "Kashmiri Chili Powder". It also supports a large oleoresin extraction industry. The red oleoresin is much used as a coloring in food and cosmetic products.

Product Specifications

Product Name	Byadgi Chilli
Type	Available WS & SL
Moisture	Below 12%
Length	10 to 13 cm (SL)
Pungency (Heat)	12000 SHU to 17000 SHU
Color	100 ASTA - 140 ASTA
Physical:	Long size, fully wrinkled, less seeds
Content:	dark red in color

Borken with Stem:	3% Maximum
Broken without Stem:	3% Maximum
Discolor WS :	4% Maximum
Discolor SL	4% Maximum
Skin:	Thick
Shelf Life:	Long
Minimum MOQ	14 Metric Tons (1x40 FT Container)
Packing:	jute Gunny Bags
Packing Weight:	25.00 Kg or as per buyer's requirement

NOTE: **SL:** Stemless, **MC:** Machine Cut, **FP:** Farmer Packing, **WS:** With Stem

Uses of Byadgi Chilli

- Used as While in Sautéed, Stir Fry & Curries
- Used in ground to add color & low pungency



S 9 Mundu Chilli

Mundu Chillies are found in Tamil Nadu and Anantpur in Andhra Pradesh. They are roundish fruit with moderately pungent with yellowish red color. Mundu is popularly called as 'Gundu Molzuka' meaning 'Fat Chilli' in Tamil Nadu.

Product Specifications

Product Name	S 9 Mundu Chilli
Type	Available WS & SL
Pungency (Heat)	Around 8000 SHU
Color	Tomato Red and with fairly good pungency
Physical:	Mundu Chilli is Round Cherry Shaped Chilli
Skin:	Thick
Shelf Life:	Long

Borken with Stem:	3% Maximum
Broken without Stem:	3% Maximum
Discolor WS:	4% Maximum
Discolor SL	4% Maximum (Discolor)
Minimum MOQ	14 Metric Tons (1x40 FT Container)
Packing:	jute Gunny Bags
Packing Weight:	25.00 Kg or as per buyer's requirement

NOTE: **SL:** Stemless, **MC:** Machine Cut, **FP:** Farmer Packing, **WS:** With Stem

Uses of S 9 Mundu Chilli

Due to Fairly good Pungency, Aroma & Color, these chillies uses to add deep color to various dishes and cuisines. The entire range is free from any foreign matter and chemicals and thus provides 100% natural taste to the dish. It is very much suitable for Indian, Chinese, American, European, Thai, and Italian & Japanese Cuisines. Mundu Chilli is also use to make Chilli Flakes and Chilli Powder.

Company Overview & Global Presence

8+

**DIRECT COUNTRY
PRESENCE**

5+

**EXPORT
COUNTRIES**

95+

**CUSTOMER
RETENTION RATE**

99+

**ON-TIME DELIVERY
PERFORMANCE**



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