



Fennel seeds

We provide our clients with a range of fennel seeds, which is to flavor breads, cakes and confectionery. These are also an ingredient of Chinese five spices. Fennel has an anise like flavor but is more aromatic, sweeter and less pungent. While greenish seeds are much softer and naturally sweeter.

Specification Of Fennel Seeds Grade Wise

FENNEL SEEDS	CRE 121	CRE 122	CRE 123	CRE 124
TYPE	Fennel	Fennel & Aniseed	Fennel	Fennel & Aniseed
PURITY	99%	98%	97%	98%
COLOR	Greenish	Greenish	Brown	Brown
MOISTURE	10%	10%	10%	10%
PLACE OF ORIGIN	INDIA	INDIA	INDIA	INDIA
STYLE	DRIED	DRIED	DRIED	DRIED

Competitive Advantages of the product

Uses of Fennel Seeds:

Fennel Seeds are used as an oral digestive and mouth freshener.

Fennel seeds are considered to be the best herbs for fish dishes and have yellowish or greenish appearance. The yellowish seeds are used for the purpose of cooking.

Note: Please read and understand the Material Safety Data Sheet (MSDS) before using this product. This information relates only to the specific material designated and may not be valid for such material used in combination with any other materials or in any process. Such information is, to the best of our knowledge and belief, accurate and reliable as of the date compiled. However, no representation, warranty or guarantee is made as to its accuracy, reliability or completeness. It is the user's responsibility to satisfy himself as to the suitability and completeness of such information for his own particular use. We do not accept liability for any loss or damage that may occur from the use of this information nor do we offer any warranty against patent infringement.

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