

Our Packaging

Grades of cardamom and pouch colours



8 mm

Purple Pack

BIG SIZE



7 mm

Green Pack

MEDIUM SIZE



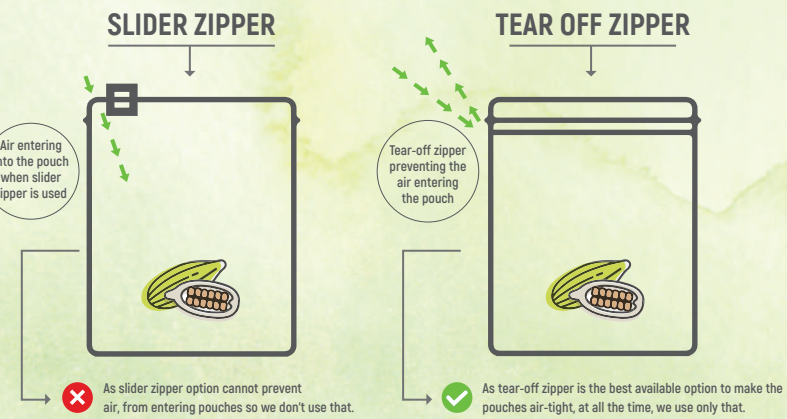
6 mm

Red Pack

SMALL SIZE

Kokko Fresh Cardamoms are available only in flavour-lock packages to preserve the aroma and freshness till it reaches the hands of the customers. The cardamom is packed only in the tear-open zipper packets to make the pouches remain air-tight at all time during its storage.

Air-follow, after the packet is opened



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The good-stuff for
your food-stuff



About us



Kokko Fresh Cardamom

from the house of ‘Koko Spices’

Koko spices is one of the leading cultivators, sellers and exporters of naturally grown first grade spices. This claim is vouched by the millions of loyal customers whose life is tinged with the natural aroma and flavour of Kokko Fresh cardamom as we take utmost care in delivering them without losing its freshness and pristine qualities. This is what makes Kokko Fresh a trusted name among the market leaders. The ethereal aroma of Kokko Fresh Cardamom is here to stay in the lives of millions across the globe.

Cardamom

SKU’s available



100 g



250 g



500 g



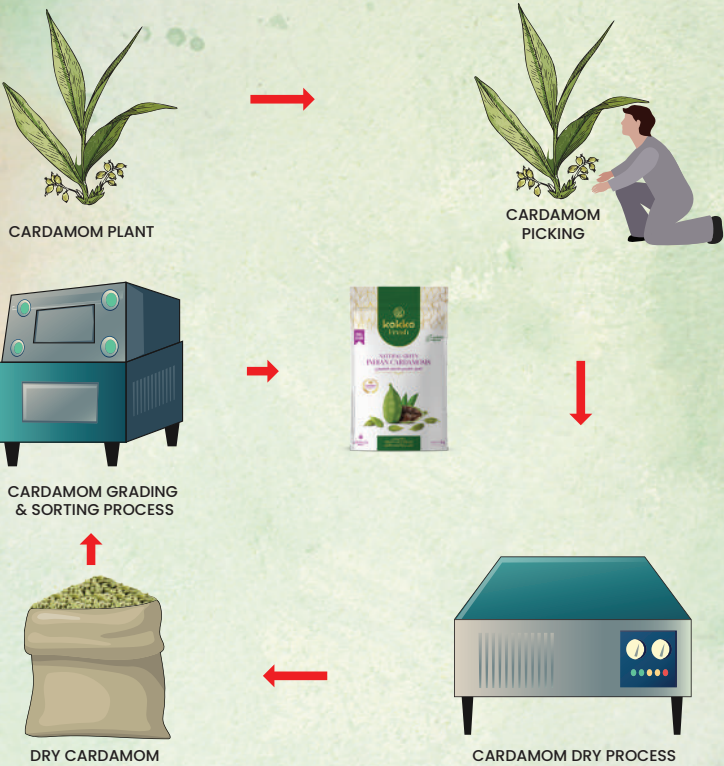
1 Kg

Cardamom is known as the queen of spices. Its unique taste and aroma are used for seasoning all kinds of delicacies and drinks. The medicinal property of cardamom is helpful in the cure of various diseases.

FEATURES

- It is an immunity booster.
- The alluring aroma of cardamom makes the culinary process and the consumption of the delicacy a delectable experience.
- It helps prevent various digestive disorders.
- Fights free radicals and prevents ageing.

Our processing



The processing of raw spices involves several specific steps. From the time they are grown and harvested to the finished produce is ready for shipment shipping to customers, meticulous process that include cleaning, drying, grinding, blending, sieving, and grading are undertaken with utmost care.



Some facts of growing Cardamom (Elaichi):

Usually, the cardamom plant requires 35 to 40 months to produce capsules containing seeds. The cardamom spice is grown mainly as a commercial spice crop in South India, Sri Lanka, Guatemala, Indo China, and Tanzania.