

Chana Dal (Split Bengal Gram)

Technical Specifications & Export Quality Datasheet

AGROLINK EXPORTS PVT. LTD.

APEDA & FSSAI Certified Exporter

info@agrolinkexport.com

www.agrolinkexport.com

Chana Dal (Split Bengal Gram) is produced by removing the outer layer of baby desi chickpeas and splitting the kernel. Sourced from the fertile black soil plains of Madhya Pradesh and Maharashtra, AGROLINK Chana Dal is renowned for its rich nutty flavor, rapid cooking quality, and dense nutritional profile. We employ 7-stage optical color sorting and destoning technology to guarantee zero foreign matter and superior purity.



SPECIFICATION DETAILS

COMMODITY	Chana Dal (Split Bengal Gram)
HS CODE	07139010
PURITY INDEX / GRADE	Premium Grade A (Sortex Cleaned 99.5% Purity)
ORIGIN	India
PACKAGING OPTIONS	25kg / 50kg PP or Jute Bags
MINIMUM ORDER (MOQ)	19 Metric Tons (1x20' FCL)
SHELF LIFE	24 Months in cool, dry & well-ventilated storage
MAIN APPLICATIONS	Commercial Dal processing, Besan (Gram Flour) milling, traditional Indian snacks, ready-to-eat (RTE) canned foods.
EXPORT MARKETS	Middle East, UK, USA, Canada, Singapore, Malaysia, Australia