



DKR Global Trade



DKR GLOBAL TRADE

DKR Global Trade, established in 2024, is a dynamic and growing company specializing in the trading and distribution of high-quality products across various sectors. We are committed to providing a wide range of top-notch goods, including rice, imitation jewellery, turmeric powder, black pepper, cumin seeds, green chilli, red chilli, and other essential items.



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ABOUT US

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At DKR Global Trade, we pride ourselves on offering a comprehensive array of premium products to meet the varied needs of our clients.

Our product portfolio includes essential items such as premium rice, authentic imitation jewellery, and a selection of high-quality spices, including turmeric powder, black pepper, cumin seeds, green chilli, and red chilli. These items are sourced from reliable and trusted suppliers who share our dedication to quality, ensuring that every product we offer is of the utmost value and reliability.

Our company's core philosophy revolves around delivering not only top-tier products but also exceptional customer service. We understand the importance of building long-lasting relationships with our customers and partners, which is why we focus on providing timely deliveries, competitive pricing, and a hassle-free purchasing experience. Whether you are a business looking to stock up on essential products or an individual in need of high-quality goods, DKR Global Trade is here to meet your needs.

OUR PRODUCTS



1509 Sella Basmati Rice



Green Chilli



Imitation Jewellery



Turmeric Powder



Red Chilli



1121 Basmati Rice

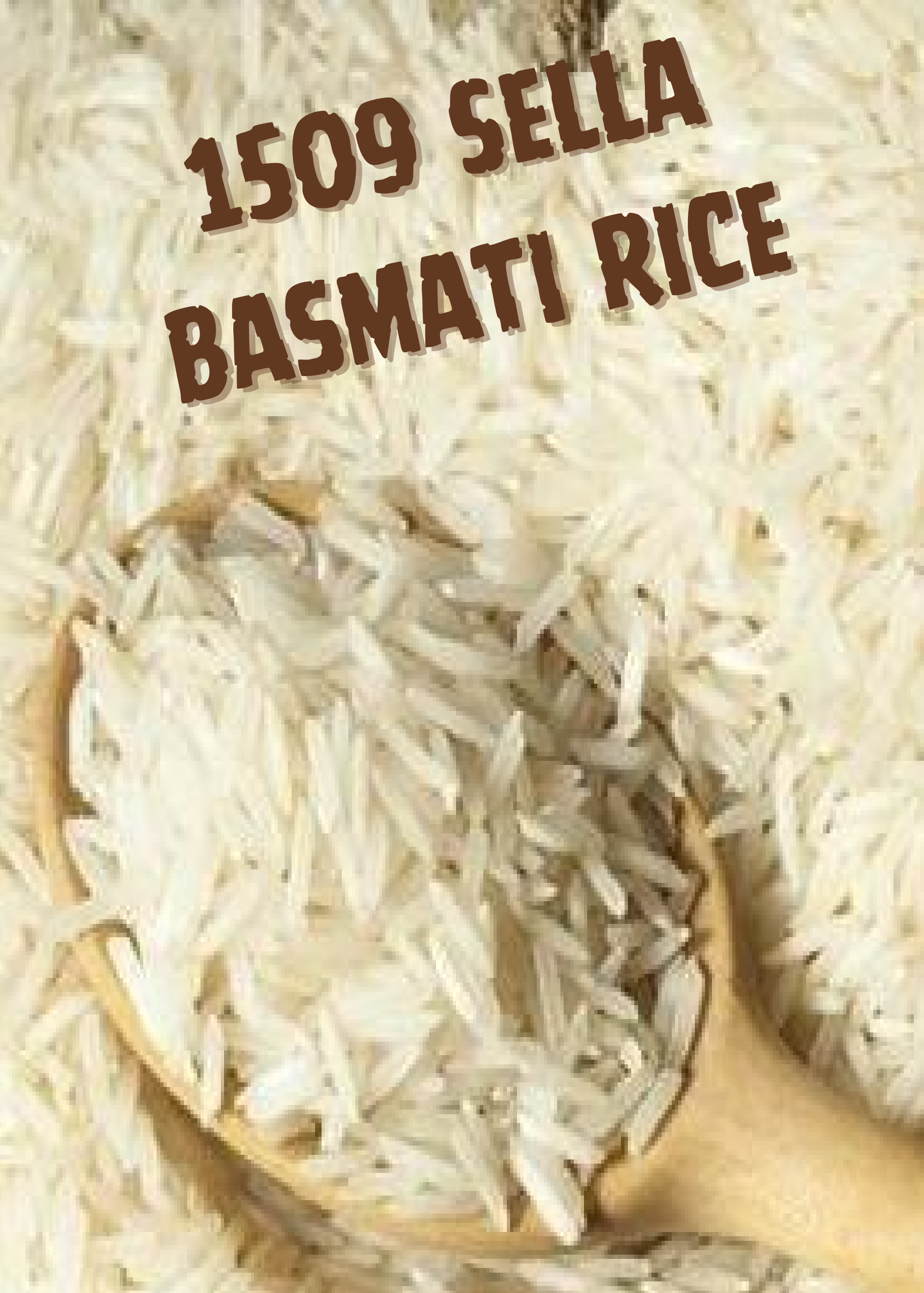


Cumin Seeds



Black Pepper

1509 SELLA BASMATI RICE



1509 SELLA BASMATI RICE

1509 Sella Basmati Rice is a premium variety known for its long grains, exquisite aroma, and superior taste. It is carefully grown in the foothills of the Himalayas, ensuring its high quality and authentic flavor. This rice variety is parboiled to preserve its nutrients and enhance its natural flavor, making it a popular choice for a wide range of dishes, especially biryanis and pilafs. Its non-sticky texture after cooking and firm grain structure make it ideal for both home kitchens and commercial use. 1509 Sella Basmati Rice is the perfect choice for anyone seeking a premium, aromatic, and flavorful rice experience.

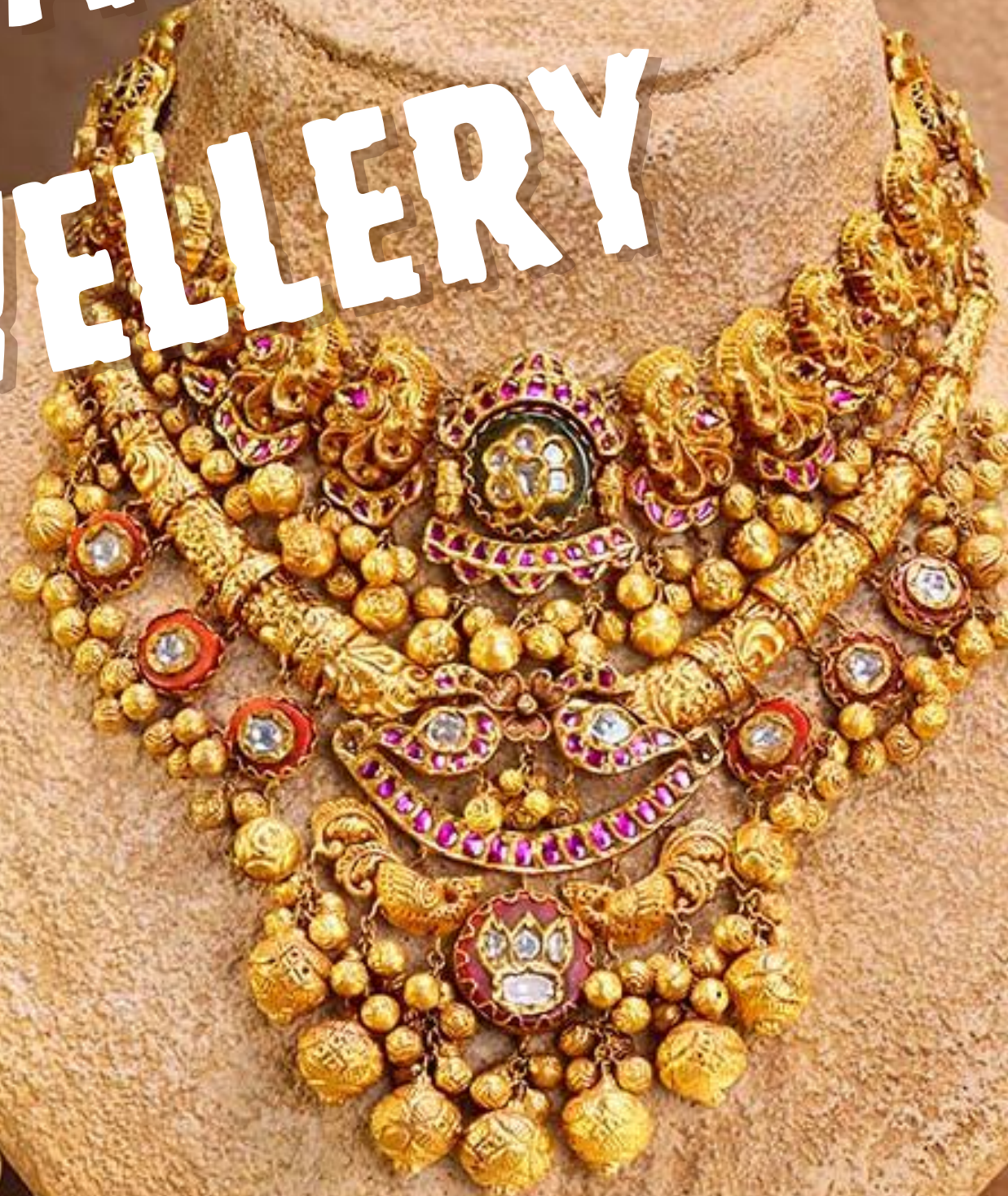


GREEN CHILLI

GREEN CHILLI

Green chilli is a versatile and popular ingredient, known for its spicy flavor and vibrant green color. Packed with vitamins A, C, and K, it boosts immunity, aids digestion, and supports metabolism. A rich source of antioxidants, green chillies help combat inflammation and promote healthy skin. They are widely used in cuisines across the globe, enhancing the taste of curries, stir-fries, salads, and chutneys. With a distinct heat and sharpness, green chillies are perfect for those who enjoy bold flavors. Low in calories and high in nutrients, they are an excellent addition to a healthy and flavorful diet.

IMITATION JEWELLERY



IMITATION JEWELLERY

Imitation jewellery, also known as fashion or artificial jewellery, is crafted from affordable materials such as metals, glass, beads, or stones, designed to mimic the elegance of precious jewellery. Perfect for everyday wear or special occasions, it offers a stylish and budget-friendly alternative to gold, silver, and diamonds. Available in a wide range of designs, from traditional to contemporary, imitation jewellery complements various outfits and occasions. Lightweight and versatile, it allows you to experiment with trends without significant investment. Whether it's a statement necklace, intricate bangles, or delicate earrings, imitation jewellery adds charm and sophistication to your style effortlessly.

TURMERIC POWDER

A close-up photograph of a wooden bowl filled with bright yellow turmeric powder. In the foreground, several pieces of fresh, knobby turmeric roots are scattered on a dark wooden surface. A small sprig of fresh green basil leaves is placed in the lower-left corner. The background is dark and out of focus, with some turmeric powder spilled on the surface to the right.

TURMERIC POWDER

Turmeric powder is a vibrant yellow spice derived from the dried and ground roots of the turmeric plant (*Curcuma longa*). Renowned for its earthy flavor and warm, slightly bitter taste, it is a key ingredient in many culinary traditions, especially Indian cuisine. Rich in curcumin, a powerful antioxidant with anti-inflammatory properties, turmeric is valued for its health benefits, including boosting immunity, improving digestion, and supporting joint health. It is also used in skincare for its natural glow-enhancing properties. Versatile and aromatic, turmeric powder enhances the flavor, color, and nutritional value of curries, teas, smoothies, and various other dishes.

RED CHILLI

A close-up photograph of a large quantity of dried red chillies. The chillies are vibrant red, elongated, and have a wrinkled texture, indicating they are dried. They are piled together in a light-colored, woven basket. The background is slightly blurred, showing more of the basket and some green foliage.

RED CHILLI

Red chilli is a vibrant and versatile spice widely used in cuisines around the world. Known for its fiery heat and rich flavor, it enhances the taste of dishes like curries, sauces, and marinades. Packed with capsaicin, red chilli offers numerous health benefits, including boosting metabolism, improving digestion, and providing pain relief. It is also a rich source of vitamins A, C, and E, along with antioxidants that strengthen immunity. Whether used fresh, dried, or powdered, red chilli adds a distinctive kick to food, making it an essential ingredient in kitchens globally. Its bold flavor and health benefits are unmatched.



1121 BASMATI RICE

1121 BASMATI RICE

1121 Basmati Rice is a premium variety renowned for its long, slender grains and distinct aromatic fragrance. Grown in the rich, fertile soils of the Himalayan region, this rice offers a delicate, nutty flavor that enhances any dish. Known for its excellent cooking qualities, 1121 Basmati rice remains non-sticky and fluffy after cooking, making it perfect for biryanis, pilafs, fried rice, and other gourmet dishes. The grains elongate beautifully upon cooking, providing a visually appealing presentation. A popular choice among chefs and home cooks alike, 1121 Basmati Rice delivers a superior dining experience with every meal.

CUMIN SEEDS



CUMIN SEEDS

Cumin seeds are a flavorful and aromatic spice widely used in kitchens around the world. Known for their earthy, nutty, and slightly peppery flavor, cumin seeds add depth to various dishes, from curries and soups to stews and grilled meats. They are rich in essential nutrients, including iron, antioxidants, and dietary fiber, which contribute to overall health and digestion. Cumin is often used whole or ground, with whole seeds being toasted to release their full aroma and flavor. Its versatile nature makes it an indispensable ingredient in Indian, Middle Eastern, and Mediterranean cuisines, enhancing both savory and spice-based dishes.



BLACK PEPPER

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Black pepper is one of the most popular and widely used spices around the world, known for its pungent, sharp flavor and mild heat. Derived from the dried fruit of the *Piper nigrum* plant, black pepper enhances a variety of dishes, from meats and vegetables to soups and sauces. It is rich in essential nutrients like vitamins, minerals, and antioxidants, offering numerous health benefits, including aiding digestion and boosting metabolism. Black pepper is commonly used ground or in whole peppercorn form, adding both flavor and depth to cuisines worldwide, particularly in Indian, European, and Asian cooking.



CRISPY FRIED ONIONS

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Crispy fried onions are thinly sliced onions that are deep-fried until golden brown and crunchy. They add a burst of flavor and texture to a variety of dishes such as biryani, burgers, green bean casseroles, and salads. Made by coating onion slices lightly in flour or cornstarch before frying, they develop a deliciously crisp exterior while maintaining a mild, sweet onion taste. Popular in many cuisines around the world, crispy fried onions can be homemade or bought ready-made for convenience. Stored in an airtight container, they stay fresh for weeks and are perfect for garnishing or adding a savory crunch.

CONTACT US



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