



BROWN BAG
CLEAN SAFE SPICES



GACC
海关总署

GENERAL ADMINISTRATION
OF CUSTOMS OF THE PEOPLE'S
REPUBLIC OF CHINA

GACC REGISTRATION NO :
QIND1325073100001

VALID UPTO : 30/07/2030



**COFFEE BOARD OF
INDIA**

CERTIFICATE OF
REGISTRATION

RCMC NO : 3026
VALID UPTO : 31/3/2029



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About Us

BRING THE HIGHEST QUALITY INDIAN AGRICULTURAL PRODUCTS TO THE INTERNATIONAL MARKET

Our company was first established in 2013 and quickly became well-known in all international markets ever since.

Brown Bag by SMG is a India company specializing in exporting agricultural products to Asia, US and European countries. With nearly 11 years of experience in exporting in the international market Brown Bag by SMG is one of the biggest agricultural product export companies in India.

Since establishment, we always strive for improvement and receive certifications for factory quality assurance, food safety and environmental standards.

Our team always strive to add more value to our services and to make processes even more efficient. Hence, we are one of the top exporters of Indian since 2013.

Products

FROM WESTERN GHATS

1. COFFEE

A) ARABICA

B) ROBUSTA

C) SINGLE ESTATE

D) MONSOONED MALABAR

E) ROASTED

F) INSTANT



2. PEPPER

A) BLACK PEPPER

B) WHITE PEPPER



3. CASHEW

4. CARDAMOM



ARABICA COFFEE

(FROM WESTERN GHATS)

Our Arabica coffee beans has a slightly sweet taste with floral notes and fruity, berry aromas. Depending on personal taste, the fruity acidity and absence of bitterness may be perceived as pleasant. Arabica coffee is also less bitter than other varieties, making it more palatable.

GRADES	TECHNICAL SPECIFICATION
Arabica Plantation AA	Clean garbled coffee undergoes purification, removing defects. Specifications: 1. ≥90% weight retained on 7.10 mm sieve (Scr-18). 2. 100% on 6.65 mm sieve (Scr-17). 3. Max. 2% primary blacks (PB) - black/discolored beans. Summary: Coffee retains ≥90% through 7.10 mm sieve, 100% through 6.65 mm, max. 2% PB in clean garbled coffee.
Arabica Plantation A	Clean garbled coffee has defects removed, meeting specs: 1. ≥90% weight retained on 6.65 mm sieve (Scr-17). 2. ≤1.5% pass through 6.00 mm sieve (Scr-15). 3. Max. 2% primary blacks (PB) - black/discolored beans. 4. Max. 3% triage - small/broken beans. Summary: Coffee retains ≥90% through 6.65 mm sieve, ≤1.5% through 6.00 mm, max. 2% PB, and max. 3% triage in clean garbled coffee.
Arabica Plantation B	Clean garbled coffee undergoes purification with ≥75% weight retained on 6.00 mm sieve (Scr-15) and ≤1.5% passing 5.50 mm sieve (Scr-14). Max. 2% primary blacks, 3% triage allowed.
Arabica Plantation PB	Clean garbled coffee: No specific sieve req. Max. 2% flats (AB), 3% primary blacks (incl. triage) in coffee weight.
Arabica Plantation C	1. Minimum 75% by weight retention on a sieve with round holes of 5.50 mm (Scr-14). 2. 100% by weight shall stand on a sieve with round holes of 5.50 mm (Scr-14). In summary, the coffee should retain at least 75% of its weight when passed through a sieve with 5.50 mm holes.
MYSORE NUGGETS (Speciality Coffee)	1. ≥90% weight retained on 7.50 mm sieve (Scr-19). 2. 100% retention on 6.65 mm sieve (Scr-14). 3. Free from: - Primary Blacks (PB). - Broken (broken beans). - Extraneous matter. - Defectives (bleached, spongy, insect-damaged, fungal, pulper cuts).

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ARABICA COFFEE (FROM WESTERN GHATS)

Coffea arabica, commonly known as Arabian coffee, "coffee shrub of Arabia," "mountain coffee," or simply "arabica coffee," is a species of *Coffea*. It is native to Yemen and is believed to be the first species of coffee to be cultivated.

Arabica coffee is the dominant cultivar, accounting for approximately 60% of global coffee production.

GRADES	TECHNICAL SPECIFICATION
Arabica Cherry AA	Clean garbled coffee is purified to eliminate defects. Specifications: 1. Min. 90% weight retained on 7.10 mm sieve (Scr-18). 2. 100% retention on 6.65 mm sieve (Scr-17). 3. Max. 2% primary blacks (PB) - black/discolored beans. 4. Max. 1% triage - small/broken beans. In essence, coffee keeps $\geq 90\%$ weight through a 7.10 mm sieve, 100% through 6.65 mm, max. 2% PB, and max. 1% triage in clean garbled coffee.
Arabica Cherry A	Clean garbled coffee is purified, removing defects/impurities. Specs: 1. $\geq 90\%$ weight retained on 6.65 mm sieve (Scr-17). 2. 100% retention on 6.00 mm sieve (Scr-15). 3. Max. 2% primary blacks (PB) - black/discolored beans. 4. Max. 2% triage - small/broken beans. In summary, coffee retains $\geq 90\%$ weight through 6.65 mm sieve, 100% through 6.00 mm, max. 2% PB, and max. 2% triage in clean garbled coffee.
Arabica Cherry AB	Clean garbled coffee is refined, removing defects/impurities. Specs: 1. $\geq 90\%$ weight retained on 6.00 mm sieve (Scr-15). 2. $\leq 1.5\%$ pass through 5.50 mm sieve (Scr-14). 3. Max. 2% primary blacks (PB) - black/discolored beans. 4. Max. 3% triage - small/broken beans. Summary: Coffee retains $\geq 90\%$ weight through 6.00 mm sieve, $\leq 1.5\%$ through 5.50 mm, max. 2% PB, and max. 3% triage in clean garbled coffee.
Arabica Cherry PB	Clean garbled coffee lacks sieve specifics, permits max. 2% flats (AB) and 3% primary blacks (PB), with no mentioned triage.
Arabica Cherry C	Clean garbled coffee: $\geq 75\%$ retained on 5.50 mm sieve, 100% on 5.00 mm sieve; may have specific beans, $\leq 2\%$ Blacks/Browns or Bits.
Arabica Cherry Bulk	UNGRADED coffee, with the presence of Blacks/Browns/Bits, shall not contain more than 10% by weight of such defects. In other words, the coffee is not graded and may include beans with black or brown discolorations and broken bits, but the total weight of these defects should not exceed 10% of the overall weight of the coffee.

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ROBUSTA COFFEE (FROM WESTERN GHATS)

Our Robusta coffee beans is earthy and has a bitter flavour. It is often known for having woody and earthy notes in it's flavour profile to bring full-flavoured coffee cups. Robusta beans are often used in espresso blends and instant coffee due to their bold taste and ability to hold the processing methods. Robusta contain higher levels of caffeine, lower levels of sugar, higher levels of soluble solids.

GRADES	TECHNICAL SPECIFICATION
Robusta Parchment A	Clean Garbled, Minimum 90% by weight retention on a sieve with round holes of 6.65 mm (Scr-17). 100% shall pass through a sieve with round holes of 6.00 mm (Scr-15), with a tolerance of 2% PB and 3% Triage. No tolerance is allowed.
Robusta Parchment AB	Clean Garbled, Minimum 90% by weight retention on a sieve with round holes of 6.00 mm (Scr-15). Not more than 1.5% shall pass through a sieve with round holes of 5.50 mm (Scr-14), with a tolerance of 2% PB and Triage.
Robusta Parchment C	Minimum 75% by weight retention on a sieve with round holes of 5.50 mm (Scr-14). 100% by weight shall stand on a sieve with round holes of 5.00 mm (Scr-13). It may include: Triage, small whole beans of the prescribed sieve size, light beans, boat-shaped beans, and spotted beans (less than a quarter of a bean surface). It shall not contain more than 2% of Blacks/Browns or Bits.
Robusta KaapiRoyale(SCR-17)	Medium to well polished, Clean Garbled, ≥90% weight retained on 6.70 mm sieve (Scr-17), 100% on 6.00 mm sieve (Scr-15). Free from PB, Broken, extraneous matter. Defectives: bleached, spongy beans, blacks, insect-damaged, fungal, pulper cuts.
Robusta Parchment PB	Clean Garbled, No Sieve requirement with a tolerance of 2% Flats (AB), 3% PB, and Triage.

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ROBUSTA COFFEE

(FROM WESTERN GHATS)

Robusta coffee is made from the Coffea Canephora plant, known for its low acidity and high bitterness. It's used in instant coffee, espresso, and ground coffee blends. Robusta beans have more caffeine than Arabica and are known for their strong taste. They're grown at lower altitudes and are cheaper than Arabica but in high demand. Our company delivers premium quality Robusta coffee at reasonable prices.

GRADES	TECHNICAL SPECIFICATION
Robusta Cherry AA	Clean Garbled, Minimum 90% by weight retention on a sieve with round holes of 7.10 mm (Scr-18). 100% retention on a sieve with round holes of 6.65 mm (Scr-17), with a tolerance of 2% PB, 1% Triage.
Robusta Cherry A	Clean Garbled, Minimum 90% by weight retention on a sieve with round holes of 6.65 mm (Scr-17). 100% retention on a sieve with round holes of 6.00 mm (Scr-15), with a tolerance of 2% PB, 2% Triage.
Robusta Cherry AB	Clean Garbled, Minimum 90% by weight retention on a sieve with round holes of 6.00 mm (Scr-15). Not more than 1.5% shall pass through a sieve with round holes of 5.50 mm (Scr-14), with a tolerance of 2% PB, 3% Triage.
Robusta Cherry C	Clean Garbled, Minimum 75% by weight retention on a sieve with round holes of 5.50 mm (Scr-14). 100% retention on a sieve with round holes of 5.00 mm (Scr-13), may include: Triage, small whole beans of the prescribed sieve size, light beans, boat-shaped beans, and spotted beans (less than a quarter of a bean surface). It shall not contain more than 2% of Blacks/Browns or Bits.
Robusta Cherry PB	Clean Garbled, No Sieve requirement with a tolerance of 2% Flats (AB), 3% PB Triage.

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SINGLE ESTATE COFFEE

We are connecting producers with roasters: especially small and specialty roasters who look for consistent cup quality and traceable coffees.

We help interested producers to market their single estate coffee to roasters. The yield is directly sourced from those selected estates and is processed and exported separately.

This is to guarantee full traceability and to keep all characteristics of the coffee produced in the respective estate. Both producer and roaster benefit from those kind of value-added business relation in the long-term.



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MONSOONED MALABAR (SPECIALITY COFFEE)

This coffee was increasingly sold as a unique Indian variety of specialty coffee.

Nowadays, “**Monsooning**” is a sophisticated processing method during the monsoon period, which is reproducing the conditions of the former coffee transit overseas. Specialized skills and adequate facilities are required for obtaining the desired quality and grades of Monsoon Coffee.

- Prime grades of both Arabica and Robusta are subject to specialized processes under controlled conditions at our coastal establishment.
- The coffee is stored in special warehouses from June through September. North West Monsoons bring favourable wind temperatures and humidity for processing the coffee ideally.
- As the coffee is exposed to atmospheric conditions, it undergoes some biological and chemical changes: The coffee bloats to almost twice its size, it changes its texture and colour to pale gold and acquires a unique flavour and quality.
- Mechanical polishing ensures that the coffee is free of silver skin, mold etc. it adds lustre to the beans at the same time;
- Coffee is then mechanically graded to achieve desired size, gravity separated to extract light beans and finally sorted electronically to achieve the Monsooned Coffee grades as per specifications.
- A good Monsooned Coffee production requires a very careful monitoring depending on weather conditions.

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ROASTED COFFEE BEANS

Roasted coffee beans are the result of a process that transforms the flavor and aroma of green coffee beans.

The roasting process involves heating the beans to high temperatures, which causes chemical changes that develop the coffee's flavor. The beans lose weight, become crunchy, and develop a rich brown color.

The flavor of the coffee depends on the roasting process, which includes the temperature, time, and other factors. Different roast levels produce different flavor profiles, such as light, medium, and dark.

The color and surface of the beans vary depending on the roast level. For example, medium roasts are medium brown and dry, while dark roasts are shiny and very dark brown.

Once roasted, coffee beans can be ground and brewed with water to make coffee. Roasted coffee should be used as soon as possible to preserve its fresh flavor.



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INSTANT BLACK COFFEE MIX

Instant black coffee is a dehydrated coffee product that's made from real coffee beans and can be prepared quickly by adding hot water or milk. To make instant coffee, add the powder to hot water or milk and stir. You can add a little sugar to instant coffee for a hint of sweetness.

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Instant coffee has slightly less caffeine than regular coffee. Instant coffee has similar health benefits to regular coffee, including a reduced risk of type 2 diabetes and liver disease. It's also a low-calorie beverage. Instant coffee is also known as soluble coffee, powdered coffee, or granulated coffee. Instant coffee has a very long shelf life.

There are 3 types of Instant coffee:

A. Spray Dried

B. Agglomerated

C. Freeze Dried



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BLACK PEPPER

(FROM WESTERN GHATS)



Black Pepper is the world's most traded spice and is one of the most common spices added to cuisines around the world. Our high quality Black Pepper is carefully preserved, keeping its warm, spicy flavour, truly an excellent spice which has many health benefits.

Black pepper has a complex flavour profile that includes notes of heat, pine, and citrus, with some subtle earthy or floral notes:

- **Heat:** The main active ingredient in black pepper is piperine, which gives black pepper its characteristic spicy heat.
- **Other flavors:** Black pepper can also have notes of pine, citrus, cedar, wood, musty, oxidized lime, and soapy.
- **Aroma:** Black pepper can have a strong citrusy aroma or woody, pine notes.

Grade Specifications:

Grade Designation	Size	Extraneous matter not exceeding	Light Berries not Exceeding	Moisture content not exceeding
TGSEB-Special	4.75	0.5%	3%	11%
TGSEB	4.25	0.5%	3%	11%
MG-1	5	0.5%	3%	11%
MG-2 -550lt	5.5	0.5%	3%	11%

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WHITE PEPPER (FROM WESTERN GHATS)

White pepper is native to tropical Asian countries like south India. White pepper is made from the ripe berries of the pepper plant, which are picked when fully ripe. The berries are then soaked in water to ferment, and the outer layer is removed to leave the inner seed. White pepper has a similar flavour to black pepper, but it's generally milder and less complex.

White pepper is a spice with a bright, earthy flavour that's generally milder than black pepper.

- **Taste:** White pepper has a hot taste on the tongue, but some say it's milder than black pepper. Others say it has a sharper bite. White pepper's flavour can vary depending on how much it's processed.
- **Other notes:** White pepper can have hints of must, grass, ginger, and a slightly fermented taste.
- **Aroma:** White pepper has a delicate, floral aroma.

Grade Specifications:

Grade Designation	Density g/l	Moisture content not exceeding
FAQ	620 G/L	14%
Double Washed	630 G/L	13.5%
ASTA	590 G/L	15%
W1	560 G/L	15%
W1	520 G/L	15%

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CASHEW

A speciality of Indian cashew are renowned for their exceptional quality and distinctive flavour. They are typically processed with great care and carefully roasted to enhance their natural flavour. Cashews are rich in fibre, protein, and healthy fats. They also contain a variety of vitamins, minerals, and health-protective beneficial plant compounds.

Cashew nuts are a common snack and ingredient in many different cuisines around the world. They are the seeds of the Brazilian-native cashew tree, which is now found in many tropical areas. From keeping your heart healthy to adding taste to food, there are immense benefits of cashew nuts. This antioxidant-rich nut is popularly known as Kaju in India.

Grade Specifications:

Grade Designation
W160
W180
W210
W240
W320



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CARDAMOM (FROM WESTERN GHATS)



Cardamom is one of India's most fragrant, flavourful crops. It is an herb that is often used as a spice in foods. It has a strong taste, with an aromatic, resinous fragrance. Green cardamom seeds are the third most expensive spice in the world. Cardamom contains many medicinal properties and provides great taste and fragrance when added to refreshing drinks. Therefore, it is regarded as the "Queen of Spices".

Cardamom pods are graded by their diameter, with smaller pods being graded as "small" and larger pods being graded as "super bold":

- **Small:** Pods are 5.5–6.5 mm in diameter
- **Bold:** Pods are 6.5 mm or larger in diameter
- **Extra Bold:** Pods are 7 mm or larger in diameter
- **Super Bold:** Pods are 8 mm or larger in diameter

Cardamom can also be graded by quality, with "Extra Bold" being the highest quality and "Semi Bold Split" being a lower quality grade:

- **Extra Bold:** The highest quality grade with large, full pods and a strong aroma
- **Semi Bold Split:** A lower quality grade where the pods have split open during processing



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Inspection

SGS or any other third Party Inspection Company for Weight and Quality as per Buyer's requirement.



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