



Makachi Traders Products is an Indian Manufacturer (processor) & Exporter having State-of-the-Art Plant for Cleaning, Sorting, Grading and Packing of Pulses, Dals, Fruits, Rice in Bulk and Consumer pack. Presently our Export Market is in U.S.A, U.K, Dubai, Canada, Australia, South Africa, U.A.E, and also to Far East and many other Countries round the Globe. Agriculture is the most important sector of the India, which is play a vital role in the indian economy. Only agriculture contributes 16% of total Gross Domestic Product. India exports huge quantities of products like vegetables, spices, tea, fruits etc.

We follow all the international norms so we can give best quality products at best price. To ensure success we always believe in transparency in business. India is having a huge market in the import and export business of agriculture products. which is responsible for the good profit for the most of the traders.

SPICES

CLOVE

Cloves are the aromatic flower buds of a tree in the family Myrtaceae, Syzygium aromaticum. They are native to the Maluku Islands in Indonesia, and are commonly used as a spice. Cloves are commercially harvested primarily in Bangladesh, Indonesia, India, Madagascar, Zanzibar, Pakistan, Sri Lanka, and Tanzania. Cloves are available throughout the year.

Here are six great uses for cloves, culled from an Ayurvedic tradition:

- Temporarily treat a toothache.



- Relieve upper respiratory infections.
- Reduce inflammation.
- Treat scrapes and bruises.
- Improve digestion.
- Enhance sexual health.



Saffron





Saffron (pronounced /'sæfrən/ or /'sæfrɒn/) is a spice derived from the flower of *Crocus sativus*, commonly known as the "saffron crocus". The vivid crimson stigmas and styles, called threads, are collected and dried to be used mainly as a seasoning and colouring agent in food.

Saffron, long among the world's most costly spices by weight,[2][3][4] was probably first cultivated in or near Greece.[5] *C. sativus* is probably a form of *C. cartwrightianus*, that emerged by human cultivators selectively breeding plants for unusually long stigmas in late Bronze Age Crete.[6] It slowly propagated throughout much of Eurasia and was later brought to parts of North Africa, North America, and Oceania.

Saffron's taste and iodoform or hay-like fragrance result from the chemicals picrocrocin and safranal.[7][8] It also contains

a carotenoid pigment, crocin, which imparts a rich golden-yellow hue to dishes and textiles. Its recorded history is attested in a 7th-century

BC Assyrian botanical treatise compiled under Ashurbanipal,[9] and it has

been traded and used for over four millennia. Iran now accounts for approximately 90% of the world production of saffron.

Benefits Of Saffron (Kesar) For Skin, Hair, And Health:

1. Fights Cancer
2. Aids Arthritis Treatment
3. Improves Vision
4. Cures Insomnia
5. Boosts Brain Health
6. Helps Cure Asthma
7. Promotes Digestion

ASAFOETIDA

Asafoetida is the dried latex (gum oleoresin) exuded from the rhizome or tap root of several species of *Ferula*,

a perennial herb that grows 1 to 1.5 m (3.3 to 4.9 ft) tall. The species is native to the deserts of Iran and mountains of Afghanistan and is mainly cultivated in nearby India. As its name suggests, asafoetida has a fetid smell, but in cooked dishes, it delivers a smooth flavour reminiscent of leeks.



It is also known as devil's dung, asant, food of the gods, jowani badian, stinking gum, hing, hengu, ingu, kayam, and ting. The plant is thought to be in the same genus as the now extinct silphium.

Benefits of Asafetida (Hing) :

Uses of Asafetida. The gum resin asafetida is used as a flavoring, food preservative, and fragrance. It is used as a folk remedy for a wide variety of purposes,

including carminative, antispasmodic, expectorant, sedative diuretic, anthelmintic, aphrodisiac, and emmenagogue.

- 1.Treats Stomach Problems
- 2.Cures Respiratory Disorders
- 3.Relieves Menstrual Issues
- 4.Soothes Headaches
- 5.Alleviates Toothaches
- 6.Eases Ear Aches

Type Of Asafetida:-

- 1.Asafetida Crystal
- 2.Asafetida (Thick Paste)
- 3.Asafetida (Sheera)

Black cardamom (काली इलाइची)

Black cardamom (□□□□ □□□□□□)

Black cardamom, also known as hill cardamom,[1] Bengal

cardamom,[1] greater cardamom,[1] Indian cardamom,[1] Nepal cardamom,[1] winged

cardamom,[1] or brown cardamom, comes from either of two species in the family Zingiberaceae. Its seed pods have a strong camphor-like flavor, with a smoky character derived from the method of drying.

Uses of Black cardamom –



- The cold infusion of the seeds of Amomum subulatum is used for gargling to treat diseases of the oral cavity like dental caries, inflammation of the gums.
- The paste of the seeds of Brihat ela is applied over the area affected with skin diseases like eczema, ringworm.
- The paste of the seeds of Brihat ela is applied over forehead to treat headache.
- The powder of the seeds is chewed to reduce the foul breath.
- The seed of the powder of Amomum subulatum is consumed in a dose of 2-3 g to treat nausea, motion sickness.
- Cold infusion of Brihat ela is consumed in a dose of 10-15 ml to treat indigestion, anorexia and distention of the abdomen.



CINNAMON

Cinnamon (/ˈsɪnəməŋ/ SIN-ə-mən) is a spice obtained from the inner bark of several tree species from the genus Cinnamomum. Cinnamon is used mainly as an aromatic condiment and flavoring additive in a wide variety of cuisines, sweet and savoury dishes, breakfast cereals, snack foods, and traditional foods. The aroma and flavor of cinnamon derive from its essential oil and principal component, cinnamaldehyde, as well as numerous other constituents, including eugenol.

According to the U.S. National Library of Medicine, Cinnamon can be used to help treat muscle spasms, vomiting, diarrhea, infections, the common cold, loss of appetite, and erectile dysfunction (ED). Cinnamon may lower blood sugar in people with type 1 or type 2 diabetes, according to Diabetes UK.





Benefits:-

- High Source of Antioxidants
- Protects Heart Health
- Fights Diabetes
- Benefits Skin Health
- Protects Dental Health & Freshens Breath Naturally

BLACK

PEPPER(□□□□□□□□)



Black pepper (*Piper nigrum*) is a flowering vine in the family Piperaceae, cultivated for its fruit which is usually dried and used as a spice and seasoning, known as a peppercorn. When fresh and fully mature, it is approximately 5 millimetres (0.20 in) in diameter and dark red, and contains a single seed like all drupes. Peppercorns and the ground pepper derived from them may be described simply as pepper, or more precisely as black pepper (cooked and dried unripe fruit), green pepper (dried unripe fruit), and white pepper (ripe fruit seeds).



Black pepper is native to south India and is extensively cultivated there and elsewhere in tropical regions. Currently, Vietnam is the world's largest producer and exporter of pepper, producing 34% of the world's Piper nigrum crop as of 2013. Dried ground pepper has been used since antiquity both for its flavour and as a traditional medicine. Black pepper is the world's most traded spice and is one of the most common spices added to cuisines around the world. Its spiciness is due to the chemical piperine, not to be confused with the capsaicin characteristic of chili peppers. It is ubiquitous in the modern world as a seasoning and is often paired with salt.

Black Pepper Benefits: More than Just a Spice:

- 1.To prevent cancer:
- 2.Stimulates digestion:
- 3.Relieves cold and cough:
- 4.Enables weight loss
- 5.Improves skin
- 6.Addresses depression

WHITE PEPPER

White Pepper is one of Ween's most polished albums. Songs such as "Even If You Don't" feature powerful, radio- friendly production and musicianship. Ween's bizarre sense of humour is still intact (such as on the Steely Dan send- up "Pandy Fackler") and their hard rock



roots still show as seen on "Stroker Ace" and "The Grobe", but for the most part, Ween play the album much more subdued than usual, using pop (especially Beatles-based pop) and AM radio staples for its inspiration.



The band helped promote the album by performing "Exactly Where I'm At" on the Late Show with David Letterman. The track "Even If You Don't" was made into a music video and directed by Trey Parker and Matt Stone of South Park fame. According to Dean Ween (Mickey Melchiondo), he and Gene Ween (Aaron Freeman) are good friends of Parker and Stone, and Freeman has even referred to them (Parker and Stone) as kindred spirits

Uses of White Pepper :-

1. White pepper may help fight cancer.

Research from the Dalhousie University suggests that whitepepper treatment may help against colon cancer.

2.White pepper may aid in digestion. White pepper helps the body secrete more hydrochloric acid, which is necessary for digesting proteins and other food components. Also, white pepper possesses a considerable amount of fiber. Fiber stimulates peristaltic motion and increased secretion of gastric juices, which eases digestion, prevents conditions like constipation, and protects the body from more severe diseases like colorectal cancer.

3. White pepper can assist in antioxidant defense. White pepper possesses a subtle amount of manganese, which is an essential cofactor in some enzymes important in antioxidant defenses.

4.White pepper may improve dental health. White pepper fights tooth decay and provides quick relief from a toothache.

5.White pepper may help skin conditions. Piperine, in white pepper, has shown to be effective against vitiligo, a skin disease that causes areas of the skin to lose their pigmentation.

DRY FRUITS & NUTS

A walnut is the nut of any tree of the genus *Juglans* (Family Juglandaceae), particularly the Persian or English walnut, *Juglans regia*. Technically a walnut is the seed of a drupe or drupaceous nut, and thus not a true botanical nut. It is used for food after being processed while green for pickled walnuts or after full ripening for its nutmeat. Nutmeat of the eastern black walnut from the *Juglans nigra* is less commercially available, as are butternut nutmeats from *Juglans cinerea*. The walnut is nutrient-dense with protein and essential fatty acids.



- Improves Heart Health: Walnuts are filled with omega-3 fatty acids that are essential for heart health.
- Good for Brain Health.
- Prevents Breast Cancer.
- Maintains Bone Health.
- Gets Better Sleep And Stress.
- Required during Pregnancy.
- Relieves Constipation and Digestive System.
- Boosts Immunity.

RAISIN





A raisin is a dried grape. Raisins are produced in many regions of the world and may be eaten raw or used in cooking, baking, and brewing. In the United Kingdom, Ireland, New Zealand, and Australia, the word "raisin" is reserved for the dark-colored dried large grape,[1] with "sultana" being a golden-colored dried grape, and "currant" being a dried small Black Corinth seedless grape.

Raisin Health Benefits:

- Digestion: Raisins are loaded with fibres, which swells when they absorb water and effectively provide relief from constipation.
- Anemia.
- Fever.
- Cancer.
- Acidity.
- Eye Health.
- Dental Health.
- Energy Booster.

ALMOND (BADAM GIRI)





The almond (*Prunus dulcis*, syn. *Prunus amygdalus*) is a species of tree native to the Middle East, the Indian subcontinent and North Africa. Almond is also the name of the edible and widely cultivated seed of this tree. Within the genus *Prunus*, it is classified with the peach in the subgenus *Amygdalus*, distinguished from the other subgenera by corrugations on the shell (endocarp) surrounding the seed.

Almond Benefits: Almonds contain lots of healthy fats, fiber, protein, magnesium and vitamin E. The health benefits of almonds include lower blood sugar levels, reduced blood pressure and lower cholesterol levels. They can also reduce hunger and promote weight loss.

Uses

Almonds are one of the most versatile nuts in the whole world.

You can add almonds to almost every meal and cuisine. Almonds are used in Mughlai cuisine and to prepare sweet dishes. Almonds have a nutty yet pleasantly sweet taste. They can be enjoyed in both salted and unsalted forms. Roasting almonds before serving them brings out their crunchy taste and their healthy oil. Place some almonds on your baking tray and roast for 10 minutes at 350 degrees Fahrenheit for that delicious snack! Sweetened almond drink is a very popular Indian beverage which is made by using almond milk. Blend almond milk, fruits, and frozen yogurt to make a delicious smoothie. Almond skin is edible but has a bitter taste. If you do not like the bitter taste, then you can remove the skin. Purchase whole almonds and cut it just before using it. Blanched almond works well as an attractive garnish on cakes, cookies and other sweets. Almond paste is used in the preparation of soups or vinaigrettes to add body and nutrition.

Slivered blanched almonds are sprinkled over desserts, particularly sweet dish and ice cream. Diced almonds work best for stuffing and coatings. Almond is also used to prepare almond butter, which tastes simply amazing.

ALMOND MAMRA:-





Mamra Almonds. It contains higher amounts of fiber than many high-fiber foods. It contains a wide variety of nutrients called carotenoids that are beneficial to eye health. These nuts are high in protein, fiber, healthy monounsaturated fats, potassium and magnesium.

1. Mamra Almonds Are Rich Source Of Proteins, Minerals & Vitamins It Prevents Coronary Artery Disease & Strokes By Favouring Healthy Blood Lipid Profile

2. It Prevents Skin Disorder, Anemia & Respiratory Diseases

3. Recommended For Children & Women At The Time Of Pregnancy Soaked In Water With A Glass Of Warm Milk In The Morning

ALMOND (KAGJI BADAM)

Almonds the power house of energy are eaten in various forms by way of their inclusion in Indian recipes including Kashmiri specialties such as sund (dry fruit dish) and kahwah (tea). Kashmiri almonds are superior in taste and very popular in India. While bitter almonds are useful for their oil, sweet almonds make for delicious bites.



Dried Apricots (सूखे खुबानी)

Dried apricots are obtained from drying the fruit. This includes a drying process that evaporates the water content of the fruits without harming or reducing the nutritive value of the dried apricots. As a result,

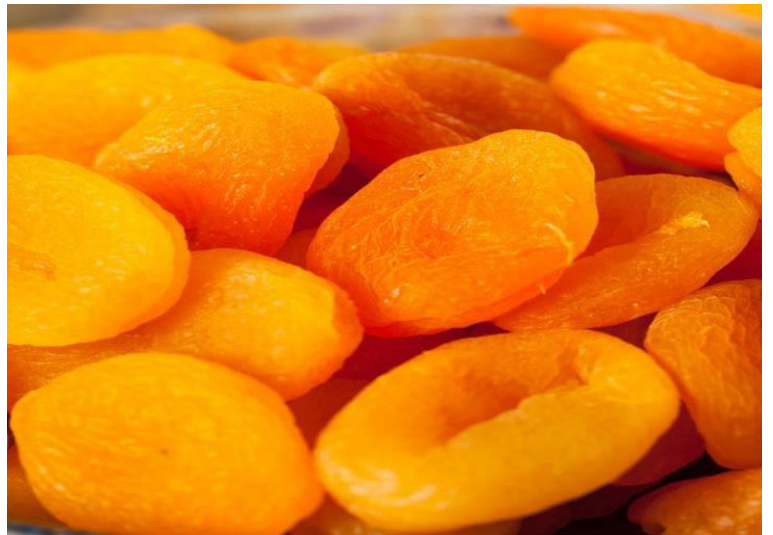


nutrients are not harmed and you yield even more benefits of dried apricots. These contain Calcium, Potassium, Phosphorus, Vitamin A, Iron, and Vitamin C. One cup serving of dried apricots contains 158 micrograms of Vitamin A. These dried fruits supply many nutrients that are required for a healthy body along with combating many diseases.

Research suggests that dried fruit provides rich sources of dietary fiber and iron — particularly figs, raisins, dried plums, and apricots. By replacing a few servings of fresh fruit a week with smaller portions of dried fruit, you can work to increase your intake of dietary fiber, potassium, iron, and antioxidants.

Benefits Of Dried Apricots:

- Fight Anaemia
- Treats Constipation
- Improves Digestion
- Helps In Reducing Fever
- Dry Apricot Benefits For Skin
- Clean Digestive Tract
- Helps During Pregnancy
- Regulate Heartbeat
- Provides Good Vision
- Help Increase Haemoglobin Production
- Relieve Asthma
- Enhances Skin Glow
- Controls High Blood Pressure
- Muscle Building
- Blood Clotting



DRIED FIGS (सखूँे अंजीर)



It calls for a lot of planning to eat right and live healthy. With loads of tips and advice from newspapers, magazines, the Internet and physicians, it's quite natural to feel perplexed and overwhelmed. While a lot of people turn to health supplements and medications, they often

ignore the dried figs benefits Loaded with nutrients, figs are purple, copper or yellow-green in color. Highly nutritious and tasty,

dry fig can be used in jams, ice-creams and baked items. Although figs are generally seasonal fruits, you get them right through the year in dried form. The fruit is absolutely delicious and contain nutrients like calcium, iron, phosphorous, manganese and vitamins.

Dried Figs Benefits: Regulated Blood Pressure Effective Weight Loss

Safe Against Breast Cancer

Enjoy healthy and smooth skin Long and luscious hair



Dried Figs Benefits:

Regulated Blood Pressure

Effective Weight Loss

Safe Against Breast Cancer

Enjoy healthy and smooth skin

Long and luscious hair

SEEDS



FLAX SEED

Flax (*Linum usitatissimum*), also known as common flax or linseed, is a member of the genus *Linum* in the family *Linaceae*. It is a food and fiber crop cultivated in cooler regions of the world. The textiles made from flax are known in the Western countries as linen, and traditionally used for bed sheets, underclothes, and table linen. The oil is known as linseed oil. In addition to referring to the plant itself, the word "flax" may refer to the unspun fibers of the flax plant. The plant species is known only as a cultivated plant, and appears to have been domesticated just once from the wild species *Linum bienne*, called pale flax.

Uses & Side Effects Of Flax Seed | Linseed | Alasi For Weight Loss, Skin, Hair & Health :

1. Flax Seed For Weight Loss:

2. Flax Seed For Constipation:

3. Flax Seed For Blood Pressure & Breast Cancer: 4. Flax Seed For Hair: Hair Gel

5. Flax Seeds For Skin: Poultice

SESAME SEEDS (तिल के बीज)

Sesame seeds may be the oldest condiment known to man. They are highly valued for their oil which is exceptionally resistant to rancidity. "Open sesame"—the famous phrase from the *Arabian Nights*—reflects



the distinguishing feature of the sesame seed pod, which bursts open when it reaches maturity. The scientific name for sesame seeds is *Sesamum indicum*.



Rich In Beneficial Minerals

Copper Provides Relief for Rheumatoid Arthritis

Magnesium Supports Vascular and Respiratory Health

Calcium Helps Prevent Colon Cancer, Osteoporosis, Migraine and PMS

Sesame Seeds' Phytosterols Lower Cholesterol

Zinc for Bone Health

GRAINS



BASMATI RICE

Rice (*Oryza sativa*), one of the three most important food crops in the world, forms the staple diet of 2.7 billion people. It occupies 150 million ha, producing 573 million tonnes of paddy with average productivity of 3.83 t / ha. In India rice accounts for 40% of Food Grain Production. Basmati rice is known as king of rice and is priced for its characteristic long-grain, subtle aroma and delicious taste. It is one of the major agricultural commodities the country exports every year to earn foreign exchange. Punjab, Haryana and Western Uttar Pradesh are traditional basmati rice growing areas. However, owing to photo-insensitivity of semi dwarf basmati varieties like Pusa Basmati I, the latter can be grown in any parts of India. The package of practices being followed for cultivation of basmati rice is covered in the following paragraphs.



Non- Basmati Rice

Any rice other than Basmati Rice is called Non- Basmati Rice. In the world it has been reported that there are 10000 varieties of rice, the maximum number being in India. In fact, basmati rice equals to only 1% production of the total rice grown in India. Non- basmati rice comes in all kinds of different shapes and sizes. Some are long and slender, some are short and thick, some are like beads, and some may be round. There are different qualities of Rice available in all varieties viz. Parboiled (Sella), Golden Sella, Raw and Steam Rice





WHEAT

Wheat is a grass widely cultivated for its seed, a cereal grain which is a worldwide staple food. The many species of wheat together make up the genus *Triticum*; the most widely grown is common wheat (*T. aestivum*). The archaeological record suggests that wheat was first cultivated in the regions of the Fertile Crescent around 9600 BCE. Botanically, the wheat kernel is a type of fruit called a caryopsis.

Wheat is grown on more land area than any other food crop (220.4 million hectares or 545 million acres, 2014). World trade in wheat is greater than for all other crops combined.



MAZE

A **maze** is a path or collection of paths, typically from an entrance to a goal. The word is used to refer both to branching tour puzzles through which the solver must find a route, and to simpler non-branching ("unicursal") patterns that lead unambiguously through a convoluted layout to a goal. (The term "labyrinth" is generally synonymous with "maze", but can also connote specifically a unicursal pattern.^[1]) The pathways and walls in a maze are typically fixed, but puzzles in which the walls and paths can change during the game are also categorised as mazes or tour puzzles.





RAJMA

Kidney beans are a very popular legume because of its great taste, texture and flavor. They are dark red in color and are kidney shaped. Kidney beans are full of potassium, magnesium, iron and protein. Hence, this is a good meat substitute for vegetarians. Kidney beans also have several disease-fighting antioxidants that promote a healthy and strong immunity.

Other names of kidney beans are 'Rajma' in Hindi, 'Nallachikkudu' in Telugu, 'Sigappu Karamani' in Tamil, 'Capparadavare' in Kannada, 'Barbati Beej' in Bengali, 'Phanasi' in Gujarati and 'Rajma' in Punjabi. Owing to its various health benefits, kidney beans are considered to be one of the best legumes for everybody. The top health benefits of kidney beans are explained below:

RAJMA CHITRA



- Cancer Prevention Brain Function
- Blood Sugar
- Sulfite Detoxification Digestive Tract Health
- Cardiovascular Benefits Energy Booster
- High in Protein
- Bone Strength
- Prevent Bad Cholesterol Prevent The Risk Of Diabetes Maturation of Red Blood Cells Healthy Skin
- Rich in Fiber
- Heart Health
- Improved Cognitive Ability Weight Loss Benefits

LOBIA

Cowpea or black-eyed pea (*Phaseolus Aureus*) is a certain type of bean, which have a little oval structure with black eye on it. It can be of various species like red, creamy white, black, brown, and so on. Though it is



widely popular for its nice flavor and taste, the nutritious value of the vegetable can also not be ignored. But, what are the amazing benefits of cowpeas? Read on!

It contains almost all essential vitamins and minerals including vitamin A, B1, B2, B3, B5, B6, C, folic acid, iron, potassium, magnesium, calcium, selenium, sodium, zinc, copper, phosphorus, etc. Needless to say, it has a number of important health benefits. Additionally, cowpeas are beneficial for our skin and hair too. Black eyed peas or cow peas is also known as 'Lobia' or 'Chawli' in Hindi, Bobbarlu or Alasandalu in Telugu 'Karamani' in Tamil, Chavli in Marathi and Alasande in Kannada. Explore the advantages of these small yet powerful beans in the

Following sections:

Health Benefits of Cowpeas:

- Maintains Standard Cholesterol Levels
- Controls Blood Cholesterol
- Removes Free Radicals
- Regulates Blood Sugar Levels
- Treats Cardiovascular Ailments
- Lignin Content Keeps Fatal Diseases Away
- Treats Stomach and Pancreatic Problems
- Cures Urination & Bowel Related Conditions



A diet rich in folate lowers the risk of neural tube defects in the new born.

- Assists weight loss: A high protein and high fiber legume, lobia keeps hunger pangs at bay by promoting satiety. ...
- Keeps cholesterol levels in check: Incorporating cow peas in your diet on a regular basis lowers cholesterol levels.

SPLIT PEAS

Split peas, whether green or yellow, are highly beneficial for your health. These dried, peeled and split seeds of *pisum sativum* are high in fiber, protein, and various vitamins and minerals but low in fats.



They are commonly used to make split pea soup. You can get whole as well as split dried peas from a supermarket or a health food store. Split peas, however, should not be confused with split yellow gram (chickpeas) and split pigeon peas (Indian toor dal), though they belong to the family of beans and legumes.

This low energy dense food is a variety of field peas that naturally split in half when they are dried.

1. Lowers Cholesterol Levels
2. Reduce Cancer
3. Regulates Blood Sugar Levels
4. Improves Heart Health
5. Promotes Weight Control
6. Reduces Sulfite Sensitivity
7. Help with IBS :-



Split peas are helpful in dealing with digestive disorders such as Irritable Bowel Syndrome and diverticulosis because of their high soluble fiber content.

Individuals suffering from IBS are often advised to have a diet with more soluble rather than insoluble fiber as it works as a bulking agent and at the same time, allows for easily passable stools.

HERBAL PRODUCTS

SHILAJIT

Shilajit (Sanskrit: शिलाजित्, śilājatu) is a thick, sticky tar-like substance with a colour ranging from white to dark brown (the latter is more common), found predominantly in Himalaya and Tibet mountains, Caucasus mountains, Altai Mountains, and mountains of Gilgit Baltistan Pakistan.

It is used in Ayurveda, the traditional Indian system of medicine. It has been reported to contain at least 85 minerals in ionic form, as well as triterpenes and humic acids.

Most Important Uses of Shilajit Include:



1. Shilajit is considered as a most powerful anti-oxidant. Free radicals are responsible for causing early aging in the body. Shilajit attacks on the free radicals and expels them out of the body in the form of urine.
2. It is famous for its aphrodisiac actions and has been the herb of choice for increasing the sexual power in man. It helps in developing stamina that helps a man to perform to the highest level in bed. It is helpful in increasing the sperm count and also enhances the quality of sperms.
3. Shilajit is one of the best herbal supplements in the treatment of diabetes. It is extremely helpful in maintaining the normal sugar levels in the body. It stimulates the pancreas to secrete the desired amount of insulin.
4. It is one of the best body tonics and helps in overcoming the weakness of the body. It is also helpful in fatigue, lethargy and lack of energy.
5. It is used in the treatment of various urinary problems, as it is diuretic in nature. It helps to tone up the kidneys and urinary bladder and maintains normal urinary system.



LICORICE ROOT

Liquorice (British English) or licorice (American English) (/ˈlɪkrɪʃ, ˈlɪkər-, -ɪs/ LIK-(ə-)rɪʃ, -rɪs)[5] is the root of *Glycyrrhiza glabra* from which a sweet flavour can be extracted. The liquorice plant is a herbaceous perennial legume native to southern Europe and parts of Asia, such as India. It is not botanically related to anise, star anise, or fennel, which are sources of similar flavouring compounds. Most liquorice is used as a flavouring agent for tobacco, particularly US blend cigarettes, to which liquorice lends a natural sweetness and a distinctive flavour and makes it easier to inhale the smoke by creating bronchodilators, which open up the lungs.[6][7] Liquorice flavours are also used as candies or sweeteners, particularly in some European and Middle Eastern countries. Liquorice extracts have a number of medical uses, and they are also used in herbal and folk medications. Excessive consumption of liquorice (more than

2 mg/kg/day of pure glycyrrhizic acid, a liquorice component) may result in adverse effects, and overconsumption should be suspected clinically in patients presenting with otherwise



unexplained hypokalemia and muscle weakness.

LICORICE BENEFIT:

- Skin Brightening Effect:
- Fades Blemishes
- Heals Different Skin Conditions:
- Hair Loss Prevention And Dandruff Treatment
- Hair Growth Booster:
- Combats Premature Balding
- Arthritis Treatment
- Fighting Depression
- Liver Benefits
- Beneficial For Diabetes:
- Beneficial For Cold
- Treats Cardiac Disorders:
- Helps With Low Blood Pressure
- Treatment of Yeast Infection
- Cancer



TYPE OF LICORICE:-

1. LIQUORICE EXTRACT
2. LICORICE JEL



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FOR THE BEST EXPORTING

3. LICORICE ROOT

4. LICORICE STICK

5. LICORICE POWDER
