

# PRODUCT CATALOGUE



# PURBASHA TRADING

*Committed with Customers*

[www.purbashafood.com](http://www.purbashafood.com)



## **PURBASHA TRADING.**

13 Years in Food Products Manufacturing, Import & Export-

With care your health. Fresh and chemical free foods keep you healthy and make yourself happy..

### **Corporate Trading:**

PURBASHA is an association of India & Bangla collaboration with the strength of supply, sourcing & manufacturing. 13 years of vast experience in the Agro food & multi products sourcing house. Since 2010 we are running our business with remarkable growth along with customer's satisfaction. In last couple of years we have supplied maize ,soyabean meal , rice and commodity products more than 50 million US Dollars. Which is gradually increases day by day .



### **EXPORT (Supply):**

Health is the root of all happiness. Food is very important for maintaining good health. PURBASHA believes that natural and pure food plays a key role in building health. We are committed to spreading natural and pure food in worldwide.

By exporting natural and pure food we earn foreign remittance, it plays important role in the economic development of the country.Purbasha Trading is adding value to the daily life of consumers through its Foods like-Puffed Rice, Rice, Basmati Rice, Dry Fruit etc. We exported products all over the world. Our exported markets are Japan, South Africa, UK, Australia, United Arab Emirate ,KSA ,Singapore ,Euro Zone and USA etc. We are doing some bulk base commodity reexport to other nations as per buyer demands. Quality and timing is our focus .

### **Import (Sourcing):**

Besides manufacturing food products, we also cooperate to fill the deficit by importing as per the demand of the country. we import some products like -Rice, Broken Rice ,Basmati Rice, Maize, Wheat , Sugar ,Cumin, Clove, Cinnamon, Cardamom, Royal Cumin, Bay Leave, Pepper, Jayatri, Stone, DORB, Wheat Bran, Rapeseeds ,Mustard oil Cake etc. We also Imported Garments Accessories & Fabrics, Coal ,Stones etc . We are focusing on Global trade and make a smooth connection in between Asia,Africa, America ,Euro zone as well as GEC nations. We know about global transaction barriers and solve all the hindrances by giving facilities with International Banks transaction chains.





# MUSTARD CAKE



Mustard cake is the residue obtained after extraction of oil from mustard, which is used as organic fertilizer. Mustard cake powder is excellent organic fertilizer containing food ingredients and even catalysts for herbaceous plants (fruit, flower and vegetable plants). Mustard cake are very useful as feed for the livestock and cattle

## **Nutritional value of mustard oil cake**

The mustard oil cake is a good source of protein, with a typical protein content of around 40%. It also contains a range of other nutrients, including:

**Fat:** Mustard cake contains a high amount of fat, with a typical fat content of around 7%. This fat is primarily composed of unsaturated fatty acids, which are considered to be more healthful than saturated fats.

**Fiber:** Mustard cake is a good source of fiber, with a typical fiber content of around 10%.

**Minerals:** Mustard cake contains a range of minerals, including calcium, phosphorus, and magnesium, which are important for the growth and development of livestock.

**Vitamins:** Mustard cake also contains a range of vitamins, including vitamin E, which is an important antioxidant.

## **Nutrient content –**

| <b>Description</b> | <b>Unit</b> | <b>Result</b> |
|--------------------|-------------|---------------|
| Dry Matter         | %           | 90.00         |
| Crude Protein      | %           | 32.50         |
| Crude Fat          | %           | 8.50          |
| Crude Fiber        | %           | 11.50         |
| Calcium            | %           | 0.71          |
| Phosphorus         | %           | 1.00          |
| Methionine         | %           | 0.63          |
| Lysine             | %           | 1.73          |
| Choline            | mg./kg      | 6700          |
| Linoleic Acid      |             | 0.10          |
| Metabolic Energy   | Kcal/kg     | 2130          |





## MAIZE

We are collected maize from Chuadanga, Dinajpur, Hatibanda, Cholonbil, Jamalpur etc. We are available for global trade also import export quality of goods comfortable payment systems also arranged by us.

We are associated for import best quality maize with Argentina , Brazil, India.

### Specification of Maize used for Animal Feed:

|                        |                                                                                                                                                        |
|------------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------|
| Name of Product        | Maize for animal feed                                                                                                                                  |
| Description            | Milled maize or maize-based mixed animal feed for specified animals and specified ages                                                                 |
| Customer Specification | Nutritionally balanced safe feed with mycotoxins within regulatory limits for the specified feed, typically in the range of 5 to 50 µg/kg aflatoxin B1 |
| Conditions of storage  | Bags in pelleted stacks                                                                                                                                |
| Shelf Life             | 3 months when pelleted and m.c. <13%                                                                                                                   |
| Intended use           | Animal feed                                                                                                                                            |
| Packaging              | Multi-layered bags, often waxed or polythene coated to reduce moisture transfer                                                                        |
| Target Consumer        | Specified animals of specified age                                                                                                                     |
| Target limit =         | in the range 5 to 50 µg/kg, depending on animal.                                                                                                       |

| Sr. | Tests                                | Specifications                                | Results                              |
|-----|--------------------------------------|-----------------------------------------------|--------------------------------------|
| 1   | Appearance                           | White to slightly yellowish, very fine powder | slightly yellowish, very fine powder |
| 2   | pH                                   | 4.0 - 7.0                                     | 6.80                                 |
| 3   | Sulphated ash                        | Max 0.6%                                      | 0.14%                                |
| 4   | Loss on drying (at 130°C for 90 min) | Max 15.0%                                     | 13.09%                               |



# MUSTARD SEED



## Description

Mustard seeds are the small round seeds of various mustard plants. The seeds are usually about 1 to 2 millimetres (1/32 to 3/32 in) in diameter and may be colored from yellowish white to black. They are an important spice in many regional foods and may come from one of three different plants: black mustard (*Brassica nigra*), brown mustard (*B. juncea*), or white mustard (*Sinapis alba*).

Grinding and mixing the seeds with water, vinegar or other liquids creates the yellow condiment known as mustard.

## Mineral Content of Brown mustard seed

| Sl No | Mineral(ppm)  | Brown Mustard Seed |
|-------|---------------|--------------------|
| 01    | Calcium(Ca)   | 48.72              |
| 02    | Magnesium(Mg) | 28.64              |
| 03    | Sodium(Na)    | 1.48               |
| 04    | Potassium(K)  | 62.54              |
| 05    | Iron(Fe)      | 1.30               |
| 06    | Manganese(Mn) | 0.18               |
| 07    | Copper(Cu)    | 0.02               |
| 08    | Zinc(Zn)      | 0.40               |
| 09    | Phosphorus(P) | 78.50              |

Note: Values are mean +SD of triplicate determination





# RAPSEED

## Common names

- Rapeseed meal, rapeseed oil meal, canola meal, canola seed meal [English]  
tourteau de colza déshuilé [French]  
Rapsschrot, Rapskuchen [German]  
pasta de canola, pasta de colza [Spanish]  
farelo de canola [Portuguese]

- Rapeseed cake, rapeseed oil cake, canola oil cake, canola cake, expeller-pressed rapeseed meal, expeller-pressed canola meal [English]  
tourteau de colza gras, tourteau de colza expeller [French];

- Cold-pressed rapeseed cake, cold-pressed canola meal [English]

## Description

Rapeseed meal, called canola meal in North America, Australia and some other countries, is the by-product of the extraction of oil from rapeseed (*Brassica napus* L., *Brassica rapa* L. and *Brassica juncea* L., and their crosses). It is a protein-rich ingredient that is widely used to feed all classes of livestock. Worldwide production of rapeseed meal is second only to soybean meal (USDA, 2016).

Rapeseed oil used to have a poor reputation due to the presence of erucic acid, which has a bitter taste and was later found to cause health problems. The use of rapeseed meal as an animal feed was also limited by the presence of

glucosinolates, which are antinutritional factors detrimental to animal performance. In the 1960-1970s, low-erucic varieties ("0") and low-erucic, low-glucosinolate varieties ("00", double-zero, double low, canola) were developed, allowing rapeseed oil to become a major food oil, and rapeseed meal and rapeseeds to grow in importance as fed to livestock. The first 00 varieties were introduced commercially in Canada in the mid-1970s. In some countries, such as France, 00 varieties became commercially available in the late 1980s (Doré et al., 2006). Low-erucic, low-glucosinolate varieties are now the main types grown worldwide for edible oil, biofuel, industrial oil and lubricants. There are also high-erucic varieties grown for specific industrial purposes (FAO, 2014; Snowden, 2006). While solvent-extracted rapeseed meal remains the main type of rapeseed meal commercially available, oil-rich rapeseed meals obtained by mechanical pressure have gained popularity since the turn of the century with the development of organic farming and on-farm oil production.



| SL No | Items %                            | Rapeseed Meal |
|-------|------------------------------------|---------------|
| 01    | Moisture                           | 9.74          |
| 02    | Crude Protein                      | 36.72         |
| 03    | Crude Fat                          | 9.48          |
| 04    | Crude Fiber                        | 7.08          |
| 05    | Calcium                            | 0.74          |
| 06    | Total Phosphorus                   | 1.16          |
| 07    | Methionine                         | 0.71          |
| 08    | Lysine                             | 1.63          |
| 09    | Glucosinolate( $\mu\text{mol/g}$ ) | 12.29         |





# SOYABEAN MEAL



## Soya Meal High Protein

| SL.No | Characteristic                       | Unit                 | Requirement                                                           | Result | Method        |
|-------|--------------------------------------|----------------------|-----------------------------------------------------------------------|--------|---------------|
| 01    | Description                          | ....<br>....<br>.... | Characteristics colour & Odour, Free from rancidity & black particles | Comply | Visual        |
| 02    | Moisture                             | %Max                 | 13.0                                                                  | 12.15  | AOCS Ba 2a-38 |
| 03    | Fat                                  | %Max                 | 1.5                                                                   | 0.56   | AOCS Ba 3-38  |
| 04    | Protein on Wet basis                 | %Max                 | 46.0                                                                  | 46.56  | AOAC 955.04   |
| 05    | Protein on Dry basis                 | %Max                 | 47.0                                                                  | 48.23  | AOAC 955.04   |
| 06    | Crude Fiber                          | %Max                 | 3.5                                                                   | 2.94   | AOAC 979.10   |
| 07    | Urease Activity(p <sup>H</sup> Diff) | Range                | 0.03-0.3                                                              | 0.07   | AOCS Ba 9-58  |
| 08    | Protein Solubility(KOH)              | Range                | 75.0-85.0                                                             | 79.64  | AOAC-971.09   |

**Note:**

**In Dry Basis Protein  
Conversion Factor-5.71**

**In wet Basis Protein  
Conversion Factor-6.25**

## Soya Meal Low Protein

| Sl No | Characteristics           | Unit  | Requirements                                                         | Result | Methods       |
|-------|---------------------------|-------|----------------------------------------------------------------------|--------|---------------|
| 01    | Description               |       | Characteristics color & Odour, Free from rancidity & black particles | Comply | Visual        |
| 02    | Moisture                  | %Max  | 13.0                                                                 | 12.32  | AOCS Ba 2a-38 |
| 03    | Fat                       | %Max  | 1.5                                                                  | 0.65   | AOCS Ba 3-38  |
| 04    | Protein on wet Basis      | %Max  | 43.0                                                                 | 43.15  | AOAC 955.04   |
| 05    | Protein on Dry basis      | %Max  | 44.0                                                                 | 44.63  | AOAC 955.04   |
| 06    | Crude Fiber               | %Max  | 6.0                                                                  | 5.50   | AOAC-979.10   |
| 07    | Urease Activity (pH Diff) | Range | 0.03-0.3                                                             | 0.08   | AOCS Ba 9-58  |
| 08    | Protein Solubility (KOH)  | Range | 75.0-85.0                                                            | 80.05  | AOAC-971.09   |

**Note:**

**In Dry Basis Protein  
Conversion Factor-5.71**

**In wet Basis Protein  
Conversion Factor-6.25**





# BROWN SUGAR

**Product Description:** Brown sugar is a sucrose sugar product with a distinctive brown color due to the presence of molasses. It is by tradition an unrefined or partially refined soft sugar consisting of sugar crystals with some residual molasses content (natural brown sugar), but is now often produced by the addition of molasses to refined white sugar (commercial brown sugar).



## Physical and Chemical Characteristics:

| PARAMETER               | SPECIFICATION | UNIT OF MEASURE | TEST METHOD(S)       | COA |
|-------------------------|---------------|-----------------|----------------------|-----|
| Sucrose by Polarization | 90.0 — 91.0   | %               | ICUMSA GS2-1 (2011)  | NO  |
| Invert                  | 4 — 5         | %               | ICUMSA GS1-3 (2005)  | NO  |
| Moisture                | ≤ 3.0         | %               | Moisture Analyzer    | YES |
| Conductivity Ash        | ≤ 1.0         | %               | ICUMSA GS2-17 (2011) | YES |
| Visual Color            | ≤ 8.0         | %               | ICUMSA GS1-7 (2011)  | YES |

**Ingredients:** Sugar, Cane Molasses, and Invert Sugar.

**Microbiological:** Free of pathogenic microorganisms based on physical characteristics and empirical evidence. Microbiological values are not included on certificates of analysis.

**Country of Origin and Manufacturing:** This product is manufactured in the United States from domestically grown crops. Domestic manufacturing facilities include sugar manufactured from Amalgamated Sugar and domestically sourced cane molasses.

**Screening and Metal Detection:** Product is screened and passed through validated metal detectors before packaging.

**Shelf Life / Best if Used By Information:** Brown Sugar, if stored under the above constant conditions, is considered non-perishable and will not deteriorate chemically or microbiologically. Deviations to storage conditions may result in product clumping, but the product is still safe to consume. For product quality and flowability, Brown Sugar is best if used before 18 months from the date of manufacture.





## WHEAT

Wheat is an important source of carbohydrates. Globally, it is the leading source of vegetable proteins in human food, having a protein content of about 13%, which is relatively high compared to other major cereals but relatively low in protein quality (supplying essential amino acids). When eaten as the whole grain, wheat is a source of multiple nutrients and dietary fiber. In a small part of the general population, gluten – which comprises most of the protein in wheat – can trigger coeliac disease, noncoeliac gluten sensitivity, gluten ataxia, and dermatitis herpetiformis.

| S.N, | Description of Test                                                 | Specification / Limits         | Test Results |
|------|---------------------------------------------------------------------|--------------------------------|--------------|
| 1    | Description of Material                                             | A White, fine powder, Odorless | White        |
| 2    | Solubility Analysis                                                 | Practcally Insoluble in water  | Pass         |
| 3    | Loss of Drying                                                      | NMT14%(130-133°C)              | 13.00%       |
| 4    | Total Ash                                                           | NMT 1.4% On Dry basis          | 0.489%       |
| 5    | Ash Insoluble in dil HCL                                            | NMT 3.1% On Dry basis          | 0.122%       |
| 6    | Mesh Size 100 micron                                                | NLT 90% passes                 | 99.50%       |
| 7    | Alcohol acidity(90%)<br>Expressed as H <sub>2</sub> SO <sub>4</sub> | NMT 0.12%                      | 0.06%        |
| 8    | Water Absorption                                                    | NLT47.0%                       | 52.00%       |
| 9    | Gluten                                                              | NLT 9.0%                       | 9.90%        |
| 10   | Gluten                                                              | NLT10.0% On dry                | 11.37%       |
| 11   | Wet gluten                                                          | NLT20.0% On wet                | 29.88%       |
| 12   | pH                                                                  | NLT 6.5 to 7.5                 | 7.0          |

**OBSERVATION: L.O.D at 105°C=12.05% No Black Present. White color**





# COMPLI MILK

Complimilk Skim Milk Powder is processed in medium-heat and is intended for industrial procession for food purposes. All quality indicators are confirmed



## SKIMMED MILK POWDER STB 18582022

Main indicators:

| No. | Indicator                                                                                                                                                                                            | Value of indicator                                                                                                                                                                                                                                                                                                    |
|-----|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| 1   | Appearance and consistency                                                                                                                                                                           | Fine powder                                                                                                                                                                                                                                                                                                           |
| 2   | Color                                                                                                                                                                                                | White, white with lightcream tint                                                                                                                                                                                                                                                                                     |
| 3   | Taste and smell                                                                                                                                                                                      | Characteristic of pasteurized skimmed milk                                                                                                                                                                                                                                                                            |
| 4   | Burnt particles, mg                                                                                                                                                                                  | B disc maximum                                                                                                                                                                                                                                                                                                        |
| 5   | Fat weight fraction%                                                                                                                                                                                 | 0,5                                                                                                                                                                                                                                                                                                                   |
| 6   | Purity group                                                                                                                                                                                         | I                                                                                                                                                                                                                                                                                                                     |
| 7   | Moisture weight fraction%                                                                                                                                                                            | 4,0-5,0                                                                                                                                                                                                                                                                                                               |
| 8   | Lactose weight fraction%                                                                                                                                                                             | 48-50                                                                                                                                                                                                                                                                                                                 |
| 9   | Acidity, °T                                                                                                                                                                                          | 15-17                                                                                                                                                                                                                                                                                                                 |
| 10  | Solubility index, cm <sup>3</sup> of wet sludge                                                                                                                                                      | 0.2                                                                                                                                                                                                                                                                                                                   |
| 11  | Protein weight fraction in nonfat milk solids %                                                                                                                                                      | 34-35                                                                                                                                                                                                                                                                                                                 |
| 12  | Residual amounts of antibiotics µg/kg:<br>tetracycline group streptomycin penicillin,<br>chloramphenicol<br>tetracycline mg/kg<br>streptomycin, mg/kg<br>penicillin, mg/kg<br>chloramphenicol, mg/kg | Absent (within the limits of sensitivity of the determination method - immunoenzymatic analysis method)<br><br><div style="display: flex; justify-content: space-between;"> <div style="width: 60%;"></div> <div style="width: 35%;"> <p>&lt;0,01</p> <p>&lt;0,2</p> <p>&lt;0,004</p> <p>&lt;0,0003</p> </div> </div> |
| 13  | M1 aflatoxin content mg/kg                                                                                                                                                                           | less than ,00005                                                                                                                                                                                                                                                                                                      |
| 14  | Lead, mg/kg                                                                                                                                                                                          | <0.05                                                                                                                                                                                                                                                                                                                 |
| 15  | Arsenic, mg/kg                                                                                                                                                                                       | <0,04                                                                                                                                                                                                                                                                                                                 |
| 16  | Cadmium, mg/kg                                                                                                                                                                                       | <0.01                                                                                                                                                                                                                                                                                                                 |
| 17  | Mercury, mg/kg                                                                                                                                                                                       | <0.0025                                                                                                                                                                                                                                                                                                               |
| 18  | DDT and its metabolites mg/kg (pesticides)                                                                                                                                                           | not detected                                                                                                                                                                                                                                                                                                          |
| 19  | HCH (the sum of isomers) mg/kg (pesticides)                                                                                                                                                          | less than 1 expressed as fat                                                                                                                                                                                                                                                                                          |
| 20  | Cesium 137 content Bq/kg                                                                                                                                                                             | less than 10                                                                                                                                                                                                                                                                                                          |
| 21  | Strontium 90 content, Bq/kg                                                                                                                                                                          | less than 100                                                                                                                                                                                                                                                                                                         |
| 22  | L. monocytogenes                                                                                                                                                                                     | absent in 25 g of the product                                                                                                                                                                                                                                                                                         |
| 23  | S. aureus                                                                                                                                                                                            | absent in 1 g of the product                                                                                                                                                                                                                                                                                          |
| 24  | Pathogenic microorganisms including salmonella                                                                                                                                                       | absent in 25 g of the product                                                                                                                                                                                                                                                                                         |
| 25  | Total Plate Count CFU/g                                                                                                                                                                              | less than 5×10 <sup>4</sup>                                                                                                                                                                                                                                                                                           |
| 26  | CGB (coli-forms)                                                                                                                                                                                     | absent in 0.1 g of the product                                                                                                                                                                                                                                                                                        |



### ***Our Global Partner :***

- Anabya Food Stuff Trading Co LLC , Union, Dubai ,UAE.
- Sudharam Ayatnirayat PVT. Ltd. ,88 Park Street ,  
Kolkata,India.
- AFA ,Agricultories Federados Argentinos,Rosario,Santafe  
, Argentina.
- ROZHAN SHAHBAZKHANI GOODS WHOLESALLERS L.L.C  
, Dubai ,UAE.
- SHAN SHUI ME FOOD ENTERPRIZE CO. LTD. 91-1,  
YU-TIEN, Yuan Li,Miao Li,Taiwan.
- OMANI GULF FOOD COMPANY L.L.C, Salalah, Sultanate  
of OMAN .
- TDOL , Chisinau, Republic of Moldova.
- SIGNATURES OF ASIA , Combodia.

## **PURBASHA TRADING**

**Corporate Office :** B-134/5, South Badda, Lake Par, Gulshan Dhaka-1212.

**Factory & Head Office :** I.K Road, Baraichara, Joynogor, Ishwardi, Pabna.

Mobile: +880 1737-372515, +880 1711 251011, +880 1711 251012