



ZENITH ECLIPSE JOURNAL

CHICKPEAS

From calibration to kitchen.

Kabuli. Desi. Whole. Dehulled. Split. An illustrated buying guide that connects chickpea identity, lot quality and processing needs with export delivery.

THE COVER STORY

Choose the class. Define the form.

Measure size with a clear method.

Connect lot approval with delivery.

03

SELECT YOUR PULSES

Choose by end use and product form.

04

READ THE QUALITY

Match the tests to your requirements.

06

CONNECT THE ROUTE

Align the cargo contract with delivery.

THE ZENITH ECLIPSE APPROACH

Begin with the product you want to make.

A hummus producer, dal mill and retail packer ask different questions. A useful chickpea enquiry starts with the finished application.



BUILT AROUND YOUR END USE

Zenith Eclipse reviews Kabuli and Desi chickpea enquiries for packers, food manufacturers, wholesalers and importers. Identify your intended product first, then define the class, physical form and quality evidence needed for approval.

Keep calibration separate from grade and processing performance. Large seed does not by itself establish cooking behaviour; a clean appearance does not replace the safety tests required for the destination.

Bring purchasing, quality and freight teams into one brief. The written offer should confirm the nominated product, quantity, packing, shipment window and commercial scope, with origin and availability assessed for the enquiry.

IN THIS EDITION

- 03** Select your chickpeas
- 04** Measure the lot
- 05** Protect the format
- 06** Connect the delivery
- 07** Build the RFQ
- 08** Talk to our team

PRODUCT PORTFOLIO

Class. Calibration. Processing form.

Kabuli and Desi are classes. Size and presentation are separate decisions; define all three when requesting an offer.



01 Kabuli chickpeas

Typically lighter-coloured and larger than Desi, with variety differences. For canning, hummus, food service or packing, specify appearance, calibration and the preparation tests your operation needs.

02 Desi chickpeas

Generally smaller and often darker, used in whole-seed foods, dal and flour programmes. State seed-coat appearance and the intended processing route; discuss usable output through an agreed trial.

03 Calibrated Kabuli

Define sieve aperture, retained percentage and permitted undersize, or an exact seed count per stated mass. Count and millimetre size are different measurements; compare offers on the same method.

04 Dehulled & split

Request the actual supplied form, with limits for residual hull, unsplit material, broken pieces and fines. A whole-seed specification does not define the quality of a finished dal product.

05 Processing-selected lots

For cooking, canning, roasting or milling, agree a representative sample, trial method and acceptance criteria. Performance requirements and availability are confirmed for the proposed lot.

THE BUYER'S QUALITY GUIDE

Measure the lot. Test the application.

Use a representative sample and clear methods. Physical grade, size distribution and processing approval answer different questions.



PARAMETER	WHAT THE BUYER SHOULD CHECK
Identity & grade	Confirm Kabuli or Desi, whole or processed form, and the named grading system or private specification. A grade designation must identify the applicable class and standard.
Calibration	Record sieve aperture and retained distribution, or count per defined mass. A lower seed count indicates larger average seeds only when the mass and counting method match.
Moisture & purity	Agree moisture method and maximum. Set foreign-material and mineral-matter limits, with clear definitions for other grains and chickpea classes. State the sample basis for percentages.
Seed condition	Assess mechanical damage, splits, green, shrivelled, heated and discoloured seeds using the chosen definitions. Keep defects distinct so a size result cannot conceal unacceptable condition.
Process performance	For hydration, cooking, firmness or milling trials, agree sample mass, water, time, temperature and reporting basis. Evaluate the offered lot under conditions relevant to your operation.
Safety & evidence	State destination residue, contaminant and microbiological requirements where applicable. Match analytical reports to the lot and sampling plan; visual sorting cannot establish compliance with laboratory limits.

A size result is not a processing guarantee.

SOURCE READING

- CGC / Chickpea grading factors
- CGC / Chickpea classes

PACKING & RECEIVING

Protect calibration through every handoff.

Match the pack to the supplied chickpea form, receiving equipment and onward processing.

01

SACKS / RECEIVING

Sacks & lined bags

Specify feasible net weight, material, liner, closure, lot marks and label language. Confirm food-contact suitability and pallet requirements before the packing programme is agreed.

02

BIG BAGS / HANDLING

Big bags

Match lifting loops, discharge arrangement and filled weight to the receiver's equipment. Confirm handling and stacking limits with the packer, with protection against damage and moisture.

03

CONTAINER / BULK

Suitable container bulk

Assess a suitable liner or other bulk configuration against the route and discharge method. Agree clean equipment, legal payload, securing, moisture protection and cargo-release arrangements.

Pack for the receiver's operation.

For whole chickpeas, include breakage control in the loading plan. For dehulled or split products, discuss fines, product movement and the unloading method. Repeat orders benefit from agreed lot marks and an intake calendar. Packing options depend on origin, form and volume; the quotation confirms what is feasible.

Keep the lot and the route connected.

Align the chickpea description, sample approval and cargo documents with the delivery plan.

OCEAN

ROAD

RAIL

MULTIMODAL

Share the loading point, product form, tonnage, shipment window and final receiving location. Zenith Eclipse can review the commodity and freight enquiry together, with the scope confirmed in the written offers.

01 Name the handover

Use the appropriate Incoterms® 2020 rule and exact named port or place. Align loading, carriage, insurance and destination services with the sale contract and actual movement.

02 Agree the records

Set the commercial, origin, transport, weight and quality document list. Check importing plant-health requirements and arrange phytosanitary certification when required by the applicable authority.

03 Sequence the milestones

Agree sample or trial approval, lot release, inspection, booking and document deadlines. Record package and seal details as applicable, and plan the receiving appointment before dispatch.

SOURCE READING

[ICC / Incoterms 2020](#)

[IPPC / Phytosanitary certificates](#)

PROCUREMENT WORKSHEET

Build a clearer chickpea enquiry.

Give your purchasing, quality and logistics teams the same eight details before comparing offers.

YOUR CHICKPEAS ENQUIRY / EIGHT DETAILS

- ☐ Intended product: packing, hummus, canning, dal, flour or roasting
- ☐ Kabuli or Desi class; whole, dehulled or split supplied form
- ☐ Sieve aperture and retention, or count per stated mass and method
- ☐ Governing grade, moisture, purity and complete defect limits
- ☐ Processing trial, safety tests and lot-approval requirements
- ☐ Quantity, shipment tolerance, packing, labels and pallet needs
- ☐ Destination, Incoterms® 2020 rule and shipment window
- ☐ Origin preferences, sampling, inspection and document requirements

Still defining the specification?

Begin with the intended application, tonnage and destination if your specification is still developing. Separate essential limits from preferences. For processing orders, ask your plant to define the trial and usable-output basis. Confirm the final acceptance schedule in writing before approving an offer.

SEND YOUR CHICKPEAS REQUIREMENTS



ZENITH ECLIPSE
CO

YOUR NEXT CHICKPEAS PURCHASE

Your pulses. Your requirements.

Let's connect the details.

Share your chickpeas requirement, intended use, quality brief, volume and destination. Our sales and logistics teams will review the enquiry and confirm the applicable product and delivery scope.

CHICKPEAS SALES

sales@zenitheclipse.com

FREIGHT & LOGISTICS

trans@zenitheclipse.com

TELEPHONE / WHATSAPP

+971 4 250 0715



EXPLORE CHICKPEAS SUPPLY

zenitheclipse.com

Scan to view products
and request a quotation.

