



ZENITH ECLIPSE JOURNAL

CORIANDER SEEDS

Preserve aroma. Define the form.

Whole. Screened. Split. Cracked. Ground. A coriander purchasing guide for spice processors, food manufacturers, packers and distillation buyers.

THE COVER STORY

Start with the dried spice and its form.

Connect aroma with measurable quality.

Protect the product through delivery.

03

SELECT YOUR SEEDS

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

Make the application part of the brief.

A spice mill, seasoning manufacturer and distiller need different evidence from the same aromatic raw material.



We review dried coriander enquiries for spice houses, millers, food manufacturers, packers and distillation buyers. Commercial coriander seed is the mature dried fruit of *Coriandrum sativum*; define the intended style and use at the start.

For food ingredients, bring the aroma profile, particle requirements and hygiene plan into the specification. For distillation, define the feedstock analysis and any processing trial your operation needs.

Our sales and logistics teams connect the product brief with packing, documents and the route. Availability, origin, treatment and analytical results are confirmed for the offered lot and contracted scope.

IN THIS EDITION

- 03** Choose the coriander form
- 04** Read the quality evidence
- 05** Protect the aroma
- 06** Connect the delivery
- 07** Build your enquiry
- 08** Talk to our team

PRODUCT PORTFOLIO

Choose the form your process needs.

Whole fruits, split material, coarse pieces and powder require their own particle and quality criteria.



01 Whole coriander

Intact dried fruits for packing, pickling or further processing. Define appearance, aroma, cleanliness and damage limits, with the food-safety plan relevant to the destination and downstream use.

02 Screened whole seed

Whole coriander selected to a stated sieve distribution. Specify the method, retained proportions and permitted undersize, then align form integrity and cleanliness with the packing or processing application.

03 Split coriander

Fruit separated into approximately two halves. Agree whole-fruit remnants, split integrity, broken pieces and fines. Make the intended milling, blending or processing use part of the written specification.

04 Cracked or coarse-cut

Multiple pieces for seasoning and food processing, quoted with upper and lower sieve limits. Define fines, aroma, treatment status and any trial needed for the finished formulation.

05 Ground coriander

Powder available only within the confirmed offer. Specify particle profile, additive status, analytical and microbiological requirements, traceability and protective packaging for your food-manufacturing process.

QUALITY INTELLIGENCE

Protect aroma. Verify the evidence.

Identity, sensory quality, physical cleanliness and analytical results each answer a different buying question.



PARAMETER	WHAT THE BUYER SHOULD CHECK
Identity & style	Confirm <i>Coriandrum sativum</i> dried mature fruit and whole, split, cracked or ground style. Define particle requirements and any added material or treatment declarations in the specification.
Aroma & volatile oil	Approve sensory condition and define any volatile-oil requirement with method, unit and moisture basis. A volatile-oil result alone does not establish identity or your operation's distillation yield.
Moisture & ash	Agree moisture method and limit. Request total and acid-insoluble ash where required, with reporting basis and acceptance criteria stated. Read these results alongside the physical cleanliness assessment.
Physical cleanliness	Set definitions and limits for extraneous matter, other seeds, stones, damaged fruit and insect-related material. Choose sampling and inspection methods appropriate to whole spice or the supplied processed form.
Food-safety controls	Agree destination microbiological, residue and contaminant requirements. If microbial reduction is requested, confirm the process, evidence and post-treatment handling; appearance and aroma cannot establish microbiological acceptability.
Sampling & lot records	Define representative increments, laboratory sample handling, sealed counter-samples and result finality. Match reports to the nominated lot, and use suitable hygienic collection for microbiological samples.

Aroma, cleanliness and safety need separate evidence.

SOURCE READING

- FDA / Spice identity definitions
- Spices Board / Analytical parameters
- FDA / Spice-safety controls

PACKING & RECEIVING

Keep aroma inside the pack.

Choose protective formats around whole spice, cut material or powder, then agree the storage and handling plan.

01

SACKS / RECEIVING

Lined sacks

For whole and suitable cut forms, confirm clean food-contact material, liner, closure, net weight and lot marks. Match the pack and pallet configuration to the receiving warehouse.

02

PACKING / RECEIVING

Protected processed forms

Ground and coarse-cut products may need stronger moisture and odour barriers. Agree pack material, seal integrity and handling requirements with the processor for the expected route and storage period.

03

PACKING / RECEIVING

Pallets & cargo units

Review pallet condition, wrap, stacking, securing and legal payload. Confirm clean, dry transport equipment and compatibility with adjacent cargo, with protection from water ingress and strong foreign odours.

Protect the spice at every handoff.

Keep whole, split, cracked and ground lots separately coded. Agree receipt checks and open-pack handling, including the processor's storage requirements after delivery. We assess feasible pack weights and formats for the product, origin and volume. The quotation confirms the packing specification, labels and loading scope.

Carry the quality brief with the cargo.

Connect spice identity, treatment records and document timing with a workable delivery plan.

OCEAN

ROAD

RAIL

MULTIMODAL

Share the coriander form, quantity, loading location, shipment window and destination. We review the product and freight enquiries together, with the agreed services and operational assumptions stated in writing.

01 Define the handover

State the appropriate Incoterms® 2020 rule and exact named place or port. Align the sale and freight offers on carriage, loading, insurance and destination-service responsibilities.

02 Agree the document matrix

List commercial, origin, transport, lot-analysis and treatment records for the actual food or distillation use. Check import requirements and phytosanitary certification when applicable to the product and route.

03 Plan approval before dispatch

Coordinate sample approval, treatment where contracted, lot release, inspection and booking. Agree document cut-offs and receiving checks, with package, weight and seal records where required.

SOURCE READING

[ICC / Incoterms 2020](#)

[IPPC / Phytosanitary certificates](#)

YOUR NEXT PURCHASE

Give your coriander enquiry detail.

Share these eight points so our sales, quality and logistics teams can review the same requirement.

YOUR CORIANDER SEEDS ENQUIRY / EIGHT DETAILS

- ☐ Food, milling, packing, seasoning or distillation application
- ☐ Whole, screened, split, cracked or ground supplied form
- ☐ Sieve distribution, particle profile and permitted broken material
- ☐ Sensory, moisture, ash and volatile-oil requirements with methods
- ☐ Cleanliness, microbiology, residues and contaminants as applicable
- ☐ Treatment, additive declarations and sample-approval procedure
- ☐ Quantity, packing, destination, delivery rule and shipment window
- ☐ Origin preferences, sampling, inspection and required documents

Still defining the specification?

Begin with form, use, quantity and destination if your specification is developing. Share the finished-product or distillation requirements your operation must meet. Define sensory approval and analytical limits separately. We confirm available processing, testing, packing and delivery scope in the written offer before contracting.

[SEND YOUR CORIANDER SEEDS REQUIREMENTS](#)



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YOUR NEXT CORIANDER-SEEDS PURCHASE

Your product. Your requirements.

Let's connect the details.

Share the coriander form, intended application, aroma and quality brief, quantity, packing and destination. We will review the enquiry and confirm the available product and delivery scope.

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