

"Exporting Nature, Wellness & Sustainability"

Who We Are



Taraka International is a global export company built on the values of trust, clarity, and long-term commitment.

Inspired by the Sanskrit word Taraka—meaning star—our name reflects our purpose: to guide global buyers toward high-quality Indian products with consistency and care.

Behind Taraka is a team driven by clear thinking, strong execution, and a deep respect for global standards. The vision was simple: build something meaningful, reliable, and lasting—where every partnership is valued and every shipment reflects excellence.

We work closely with importers, wholesalers, and FMCG buyers in markets across the world, providing dependable export solutions that are rooted in transparency and quality.

At Taraka, our goal isn't just to export products—it's to build trust, deliver value, and grow through relationships that last.

Let Taraka be the star that guides you to India's finest.



What is Quinoa



Discover the Flavors of the Mediterranean





Complete Protein



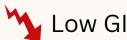
Non-GMO



Versatile Use



Gluten-Free





Rich in Minerals

Quinoa, often called the "mother of all grains," is a nutrient-rich superfood celebrated for its exceptional health benefits and culinary versatility. Naturally gluten-free and loaded with complete plant-based protein, dietary fiber, and essential minerals, quinoa supports a balanced lifestyle and suits a wide range of dietary needs. Its light, nutty flavor and fluffy texture make it ideal for everything from hearty salads to wholesome breakfast bowls. Grown with care and processed to meet strict quality standards, quinoa continues to gain global popularity among chefs, nutritionists, and healthconscious consumers alike.





White Quinoa

WHITE QUINOA

White Quinoa is the most popular and versatile variety. Known for its light texture and subtle nutty flavor, it cooks quickly and pairs perfectly with a wide range of dishes. At Taraka International, we export premium-grade White Quinoa grown under strict quality control and sustainability standards

Product Highlights

- Mild, delicate flavor
- Fluffy texture when cooked
- Quick cooking time (10– 15 minutes)
- Lightest taste among all quinoa types

Nutritional Benefits

- High in protein and dietary fiber
- Rich in magnesium, iron, and zinc
- Low glycemic index
- Naturally gluten-free

Packaging Options

- Bulk: 25kg / 50kg PP bags
- Retail: 500g / 1kg / 2kg pouches
- Private Labeling Available

Ideal For

- Salads & Bowls
- Pilafs & Stir-Fries
- Baby Food & Health Snacks
- Vegan and Gluten-Free Meals









RED QUINOA

Red Quinoa stands out for its earthy taste and rich color. It holds its shape well after cooking, making it ideal for grain salads and hearty dishes. Organically cultivated and triple-cleaned, red quinoa is a premium-quality grain favored for both nutrition and presentation.

Product Highlights

- Bold, nutty flavor
- Crunchier and firmer texture
- Rich red-brown color
- Maintains shape after cooking

Nutritional Benefits

- High in antioxidants
- Excellent source of protein and iron
- Promotes heart health
- Contains all 9 essential amino acids

Packaging Options

- Bulk: 25kg / 50kg PP bags
- Retail: 500g / 1kg / 2kg pouches
- Private Labeling Available





Black Quinoa

BLACK QUINOA

Rare and nutrient-dense, Black Quinoa is known for its rich, earthy flavor and striking color. It's slightly sweeter and crunchier than other types. Cleaned to export quality and sourced from dedicated organic farms, black quinoa is a standout choice for both nutrition and culinary appeal.

Product Highlights

- Earthy, sweet taste
- Deep black-purple color
- Longer cooking time
- Crunchy texture perfect for creative dishes

Nutritional Benefits

- Highest antioxidant level among all quinoa
- Supports digestive and cardiovascular health
- Full protein profile
- Rich in fiber and minerals

Packaging Options

- Bulk: 25kg / 50kg PP bags
- Retail: 500g / 1kg / 2kg pouches
- Private Labeling Available

Ideal For

- Gourmet Restaurants
- Protein-Rich Vegan Meals
- Grain Mixes & Specialty Food Blends

• Culinary Presentations











Tri-Color Quinoa

Tri-Color Quinoa is a vibrant blend of white, red, and black quinoa – offering a unique combination of textures, colors, and flavors. This beautifully balanced mix meets the aesthetic and nutritional standards of premium markets worldwide, making it a favorite for both chefs and health-conscious consumers.

Product Highlights

- Vibrant three-color blend
- Fluffy and crunchy texture
- Nutty, earthy taste
- Great for colorful dishes

Nutritional Benefits

- High in fiber, protein, and minerals
- Complete plant-based protein
- Packed with antioxidants
- Supports heart and digestive health

Packaging Options

- Bulk: 25kg / 50kg PP bags
- Retail: 500g / 1kg / 2kg pouches
- Private Labeling Available



Ideal For

- Salads, Buddha Bowls
- Decorative Dishes & Platters
- Healthy Meal Kits
- Premium Supermarket Chains







Specialty Quinoa

Specialty Quinoa Solutions for Innovative Food Brands

Clean Label. Nutrient-Rich. Market-Ready.

Meet growing consumer demand for gluten-free, plant-based, and functional foods with our premium specialty quinoa products—formulated for performance, versatility, and clean-label integrity.

Why Choose Us?

- Bulk & Private Label Options
- Certified Gluten-Free, Non-GMO
- Clean-label, allergen-friendly ingredients
- Custom formulation & packaging support

Join leading brands in food innovation by incorporating our specialty quinoa ingredients into your next big product.

Quinoa Flakes

- Instant Nutrition, Clean Texture.
- Made from 100% whole quinoa, steamed and rolled into flakes for fast-cooking, highprotein applications.

Ideal for:

- Hot cereals and porridge blends
- Baked goods, bars, and granola
- Veggie patties and plant-based burgers
- ✓ High in protein and fiber
- ✓ Mild flavor for versatile formulation
- ✓ Gluten-free and easy to digest

Quinoa Flour

- Functional Gluten-Free Flour
- Stone-ground for consistent texture and nutritional quality. Perfect for health-forward, allergen-friendly formulations.

Ideal for:

- Gluten-free baking mixes
- Crackers, cookies, and breads
- Pancakes and pasta
- ✓ Non-GMO, gluten-free
- ✓ Nutrient-dense (fiber, protein, iron)
- ✓ Works well in flour blends



Specialty Quinoa



Sprouted Quinoa

- Enhanced Bioavailability. Raw-Friendly.
- Whole quinoa seeds soaked and germinated to boost nutrition and improve digestibility.

Ideal for:

- Raw bars and superfood snacks
- Salads and refrigerated meals
- Functional food and beverage products
- ✓ Higher vitamin content (B, C)
- ✓ Lower phytic acid for better absorption
- ✓ Raw and organic-compatible



Quinoa Puffs

- Crispy. Light. Protein-Packed.
- Puffed quinoa is a crunchy, ready-to-use ingredient perfect for snack and breakfast applications. Made through high-heat popping with no added oil or sugar.

Ideal for:

- Snack bars and energy bites
- Breakfast cereals and granola
- Confectionery inclusions
- ✓ Naturally crunchy texture
- ✓ High in plant-based protein
- ✓ Clean label, gluten-free, and low fat



Ready-to-Eat Quinoa

- Convenient. Shelf-Stable. Fully Cooked.
- Pre-cooked quinoa, vacuum-sealed or retort-packed for instant use in prepared meals and graband-go applications.

Ideal for:

- Meal kits and ready meals
- Salads and bowls
- Foodservice and catering
- ✓ No prep needed just open and use
- ✓ Long shelf life with no refrigeration
- ✓ Perfect grain base for health-focused dishes





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