

Catalogue.

KINGDOM HUB AGRO

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“ Sourcing the Finest
Agricultural Products
from *Southeast Asia*.

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Company *Profile*

Who We Are

Kingdom Hub Agro is an agricultural trading and export solutions provider specializing in high-quality agro-products from Southeast Asia, with a strong focus on Cambodian cashew nuts, as well as rice, coffee, pepper, cinnamon, and star anise.

As an experienced agro-export brokerage firm, we connect established suppliers with buyers in European markets, ensuring smooth and efficient trade.

Our expertise ranges from supplier relations, logistics, quality control, to regulatory compliance, allowing us to deliver tailored, end-to-end supply chain solutions.

Our Mission

Based in Cambodia, our mission is to bridge the gap between Southeast Asian producers and international markets by providing seamless, reliable, and high-quality trading solutions.

We strive to support sustainable and ethical sourcing while helping our partners grow through transparent and efficient supply chain management.

By leveraging our extensive network and deep market knowledge, we aim to bring the best of Southeast Asia's agro-products to the world, ensuring value for both suppliers and buyers.



**Kingdom
Hub Agro**

Our Products:

- Cashew Nuts
 - Rice
 - Pepper
 - Star Anise
 - Coffee
 - Cinnamon
-

Cashew Nuts



Cashew Nuts

Product Specification

Charts.

1.7.

Our Cashews Suppliers

Production Volume

Our Cashews suppliers' production capacity stands at 120 tons per day, with the capability to scale operations as needed to meet growing demand.

Packing Options:

We offer flexible and secure packaging to ensure the freshness and quality of our cashew nuts during transit:

- 22.68kg Sealed vacuum bags, packed in a carton box.
- 2x10kg Tin boxes, packed in a carton box.

Logistics:

16 MT per 20ft container

22.5 MT per 40ft container

FOB

FOB: Sihanoukville Ports

- 30% deposite upon order placement
- +70% payed by wire transfer against scanned shipping documents

Certifications:

BRC, Halal, Kosher, SA8000, FDA, ISO, HACCP, Organic EU, USDA, ECOCERT



Major Components of *Cashew Nuts*

Ingredients		F2023
Moisture (g/100g)	4.9	1.17
Protein (g/100g)	16	11.7
Fat (g/100g)	47.3	44.8
Ashes (g/100g)	2.4	2.2
Carbohydrates (g/100g)	29.4	24.2
Energy (kcal/100g)	607	568
Sodium (mg/100g)	7.3	3.3
Salt Equivalent (g/100g)	0.0190	0.0084

1. White Wholes (WW)

Grade	Description	Colour/ Characteristics	Count per pound	Moisture Max (%)	Broken Max (%)	Next lower size	Defects
WW-160	(New Strain, Very Rare) White Whole, Premium	White/pale ivory/light ash, uniform shape	150-170	5	5	10% max	7% max
WW-180	White Whole, Premium	/	170-180	5	5	10% max	7% max
WW-210	White Whole, Premium	/	200-210	5	5	10% max	7% max
WW-240	White Whole, Premium	/	220-240	5	5	10% max	7% max
WW-320	White Whole, Premium	/	300-320	5	5	10% max	7% max
WW-450	White Whole, Premium	/	400-450	5	5	10% max	7% max

Packing Options:

22.68kg Sealed vacuum bags, packed in a carton box.

2x10kg Tin boxes, packed in a carton box.

Logistics:

16 MT per 20ft container

22.5 MT per 40ft container

FOB Sihanoukville



WW-160
320 - 350 nuts per kg.



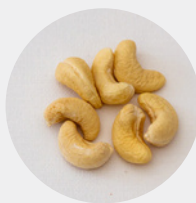
WW-180
355 - 395 nuts per kg.



WW-210
440 - 465 nuts per kg.



WW-240
485 - 530 nuts per kg.



WW-320
660 - 705 nuts per kg.



WW-450
880 - 990 nuts per kg.

2. Scoreched Wholes (SW)

Grade	Description	Colour/ Characteristics	Count per pound	Moisture Max (%)	Broken Max (%)	Next lower size	Defects
SW-160	Scorched Whole, Rare	Slightly darkened due to roasting or drying	150-170	5	5	10% max	7% max
SW-180	Scorched Whole, Premium	Slightly darkened due to roasting or drying	170-180	5	5	10% max	7% max
SW-210	/	/	200-210	5	5	10% max	7% max
SW-320	/	/	300-320	5	5	10% max	7% max
SW-450	/	/	400-450	5	5	10% max	7% max

Packing Options:

22.68kg Sealed vacuum bags, packed
in a carton box.

2x10kg Tin boxes, packed in a carton
box.

Logistics:

16 MT per 20ft container

22.5 MT per 40ft container

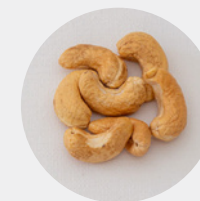
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SW-160
320 - 350 nuts per kg.



SW-180
355 - 395 nuts per kg.



SW-210
440 - 465 nuts per kg.



SW-320
660 - 705 nuts per kg.



SW-450
880 - 990 nuts per kg.

3. Desert Wholes

Grade	Description	Colour/ Characteristics	Count per pound	Moisture Max (%)	Broken Max (%)	Next lower size	Defects
DW	Dessert Wholes	Kernels may be deep scorched, deep brown, Deep blue, speckled, discoloured and black spotted	N/A	5	5	10% max	7% max
SDW-180	Scorched Dessert Wholes	Kernels may be over-scorched, immature, shriveled (Pirival), speckled (Karaniram) discoloured and light blue.	N/A	5	5	10% max	7% max

Packing Options:

22.68kg Sealed vacuum bags, packed
in a carton box.

2x10kg Tin boxes, packed in a carton
box.

Logistics:

16 MT per 20ft container

22.5 MT per 40ft container

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DW



SDW

4. White Pieces

Grade	Description	Colour/ Characteristics	Count per pound	Moisture Max (%)	Broken Max (%)	Next lower size	Defects
B	Butts	White/pale ivory, naturally attached	Kernels broken crosswise (evenly or unevenly)	5	5	10% max	7% max
S	Splits	White/pale ivory, lengthwise halves	Kernels split naturally	5	5	10% max	7% max
LWP	Large White Pieces	White/pale ivory	Not passing through 4 mesh SWG sieve (4.75 mm)	5	Nil	10% max	7% max
SWP	Small White Pieces	White/pale ivory	Not passing through 6 mesh 20 SWG sieve (2.80 mm)	5	Nil	10% max	7% max
BB	Baby Bits	White/pale ivory	Not passing through 10 mesh 24 SWG sieve (1.70 mm)	5	1	10% max	7% max

Packing Options:

22.68kg Sealed vacuum bags, packed
in a carton box.

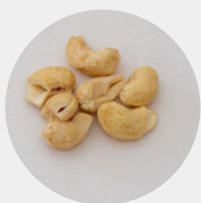
2x10kg Tin boxes, packed in a carton
box.

Logistics:

16 MT per 20ft container

22.5 MT per 40ft container

FOB Sihanoukville



Butts



Splits



Large White
Pieces



Small White
Pieces



Baby Bits

5. Scorched Pieces

Grade	Description	Colour/ Characteristics	Count per pound	Moisture Max (%)	Broken Max (%)	Next lower size	Defects
SB	Scorched Butts	Slightly darkened crosswise cuts	Kernels naturally attached	5	5	10% max	7% max
SS	Scorched Splits	Slightly darkened lengthwise halves	Kernels split naturally	5	5	10% max	7% max
LSP	Large Scorched Pieces	Large slightly darkened broken pieces	Passing through a mesh 16 SWG sieve (4.75 mm)	5	Nil	10% max	7% max
SSP	Scorched Small Pieces	Slightly darkened smaller pieces	Not passing through 6 mesh 20 SWG sieve (2.80 mm)	5	Nil	10% max	7% max
SBB	Scorched Baby Bits	Smallest scorched pieces	Not passing through a 10 mesh 24 SWG sieve (1.70 mm)	5	1	10% max	7% max
SBB1	Scorched Baby Butts	Scorched crosswise small broken pieces	Not passing through a 10 mesh 24 SWG sieve (1.70 mm)	5	1	10% max	7% max

Packing Options:

22.68kg Sealed vacuum bags, packed in a carton box.

2x10kg Tin boxes, packed in a carton box.

Logistics:

16 MT per 20ft container

22.5 MT per 40ft container

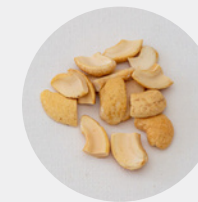
FOB Sihanoukville



Scorched Butts



Scorched Splits



Large Scorched Pieces



Scorched Small Pieces



Scorched Baby Bits



Scorched Baby Butts

6. With Skin (AS)

Grade	Description	Colour/ Characteristics	Count per pound	Moisture Max (%)	Broken Max (%)	Next lower size	Defects
AS-160	Whole Kernels with Skin, Very Rare	White/pale ivory with un- peeled skin	170-180	5	5	10% max	7% max
AS-180	Whole Kernels with Skin	/	200-210	5	5	10% max	7% max
AS-210	Whole Kernels with Skin	/	220-240	5	5	10% max	7% max
AS-240	Whole Kernels with Skin	/	300-320	5	5	10% max	7% max
AS-320	Whole Kernels with Skin	/	400-450	5	5	10% max	7% max
AS-450	White Whole, Premium	/	400-450	5	5	10% max	7% max

Packing Options:

22.68kg Sealed vacuum bags, packed
in a carton box.

2x10kg Tin boxes, packed in a carton
box.

Logistics:

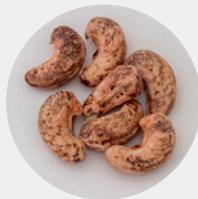
16 MT per 20ft container

22.5 MT per 40ft container

FOB Sihanoukville



AS-160
320 - 355 nuts per kg.



AS-180
355 - 395 nuts per kg.



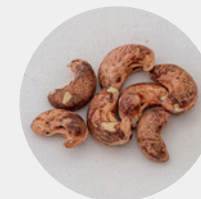
AS-210
440 - 465 nuts per kg.



AS-240
485 - 530 nuts per kg.



AS-320
660 - 705 nuts per kg.



AS-450
880 - 990 nuts per kg.

Cashew Nuts

Varieties & *Classifications.*

1.2.



Variety

Cambodia cultivates several locally developed cashew nut varieties, including M23, H09, M1, M10, IM4, M7, and SAN1.

Among these, M23 dominates with 70% of cultivation, followed by H09 at 10%, while M1 and M10 each account for 5%.

The remaining share comprises IM4, M7, SAN1, ancestral varieties, and those imported from Vietnam.

M23 cashews are larger and more weather-resistant but require higher maintenance.

Globally, cashew varieties are classified by flowering cycles, yield per hectare, nut size, outturn (percentage of usable kernels by weight compared to in-shell weight), and overall quality.



M23

Flowers: Mid-November to February
(2-3 cycles per year).
Yield: 1.5 to 2.6 tonnes/hectare
Nut Count: 110-130 nuts/kg.
Outturn: 28-33%.



H09

Flowers: Late November to early January
(1 cycle/year).
Yield: 1.3 to 2.4 tonnes/hectare
Nut Count: 120-150 nuts/kg.
Outturn: 28-32%.



M1

Flowers: Once a year.
Yield: 10-20% less than M23
Features: Larger nuts with a brighter
shell, slightly higher kernel percentage,
but sensitive to fertilized soil.



IM4

Flowers: Mid-December to February
(2 cycles/year).
Yield: 1.2 to 2.3 tonnes/hectare.
Nut Count: 120-135 unshelled nuts/kg.
Outturn: 27-32%.

Cashew Classification by *Size*



WW-160

320 - 355 nuts per kg

Referred to as the “King of Cashews,” this rare and exceptional grade stands out for its large size and unparalleled quality.



WW-180

355 - 395 nuts per kg

Also known as the “King of Cashews,” this grade is celebrated for its impressive size and top-tier quality.



WW-210

440 - 465 nuts per kg

Jumbo Cashews, this grade offers slightly smaller yet high-quality nuts, appeal and cost-effectiveness.



WW-240

485 - 530 nuts per kg

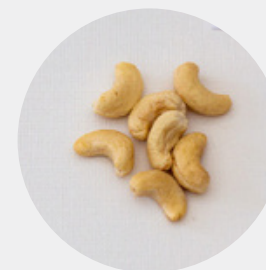
“Medium Cashew” grade, offering a mid-range price point and a perfect balance between quality and affordability.



WW-320

660 - 705 nuts per kg;

Also called “Medium Cashew”.
The most widely sold nut globally due to its affordability and medium size.



WW-450

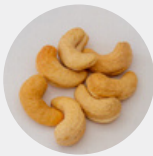
880 - 990 nuts per kg;

Smaller-sized cashews in the budget-friendly whole cashew category.

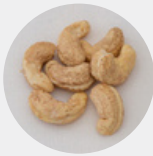
Classification by *Shape*



Whole (WW):
Intact cashews maintaining their shape, with no more than 1/8 of the kernel broken.



Scorched Wholes (SW):
Intact cashews slightly darkened by roasting, with no more than 1/8 of the kernel broken.



Dessert Wholes (DW):
Intact cashews with deep scorching, discoloration, or spotting, not more than 1/8 broken.



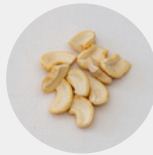
Scorched Dessert Wholes (SDW):
Scorched version of Dessert Wholes with more imperfections like discoloration or spotting.



Splits (S):
Cashews split lengthwise into two natural halves, with no discoloration.



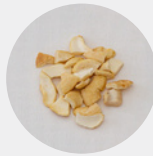
Scorched Splits (SS):
Lengthwise halved cashews with slight darkening from roasting.



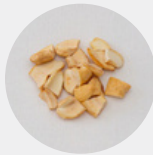
Large White Pieces (LWP):
Large broken cashew pieces, not passing through a 4-mesh sieve.



Large Scorched Pieces (LSP):
Smaller broken cashew pieces, not passing through a 6-mesh sieve.



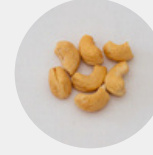
Small White Pieces (SWP):
Smaller broken cashew pieces, not passing through a 6-mesh sieve.



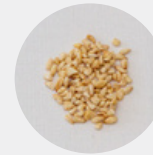
Scorched Small Pieces (SSP):
Smaller scorched pieces than SP, not passing through a 6-mesh sieve.



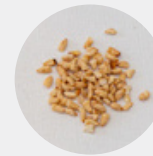
Bits (B):
Cashews broken crosswise into halves, retaining a clean break and natural look.



Scorched Bits (SB):
Halved cashews slightly darkened due to roasting or drying.



Baby Butts (BB):
Smallest cashew pieces and plemules, not passing through a 10-mesh sieve.



Scorched Baby Butts (BBS):
Smallest scorched cashew pieces, not passing through a 10-mesh sieve.

With Skin (AS)
Cashew kernels with the skin intact, with no more than 1/8 of the kernel broken.



Turn waste into *gold*.

Why Choose Broken Cashew Pieces?

Types of Cashew Pieces Perfect for Food Processing

1

Cost-Effective: Broken pieces are priced lower than whole cashews, making them ideal for bulk use in processed products. Reduce raw material costs while maintaining the premium quality of your products.

2

Versatility: Their texture and flavor adapt perfectly to processed food products, opening doors to a variety of innovative applications.

3

Sustainability:
Utilizing broken pieces aligns with waste reduction goals and promotes sustainable practices in the food industry.



Large White Pieces
Ideal for snacks, trail mixes, and baking. Perfect for visually



Large Scorched Pieces
Suitable for flavored



Small White Pieces
Excellent for use in cashew butter, sauces, and spreads.



Scorched Small Pieces
Work well in finely processed products like cashew cream and plant-based dairy



Butts
Ideal for industrial uses such as toppings for baked goods, trail mixes, and



Scorched Butts
Perfect for roasted snacks, seasoned nut blends, or as a cost-effective ingredient in sauces and fillings.

Applications in *Food Industry*

Key Features

In the food industry, innovation and cost-effectiveness go hand-in-hand. Broken cashew nuts, baby bits, and other by-products of cashew processing offer an affordable and versatile solution for creating high-value products while minimizing waste. These fragments may not meet retail display standards, but their nutritional value and rich, creamy texture remain intact, making them an ideal ingredient for a wide range of food applications.

Types of Products



Cashew Oil



Cashew Butter



Cashew Milk



Cashew Cheese



Cashew Liqueur



Cashew Ice Cream



Cashew Juice



Cashew Jam

About Cashew Nuts Production in *Cambodia*.

1.3.





Why Choose Cambodian *Cashew Nuts*?

1. Unique Climate and Soil

Cambodia's tropical environment ensures ideal growing conditions for cashew nuts, resulting in superior taste and texture.

3. Strategic Location

Proximity to major export markets like Vietnam and China allows for seamless logistics and reduced transportation costs.

2. High-Quality Varieties

Premium varieties like M23 and H09 are known for their size, yield, and exceptional flavor.

4. Sustainability and Certifications

Ethical farming practices, USDA Organic, and EU Organic certifications provide trust and value.

Cultivation

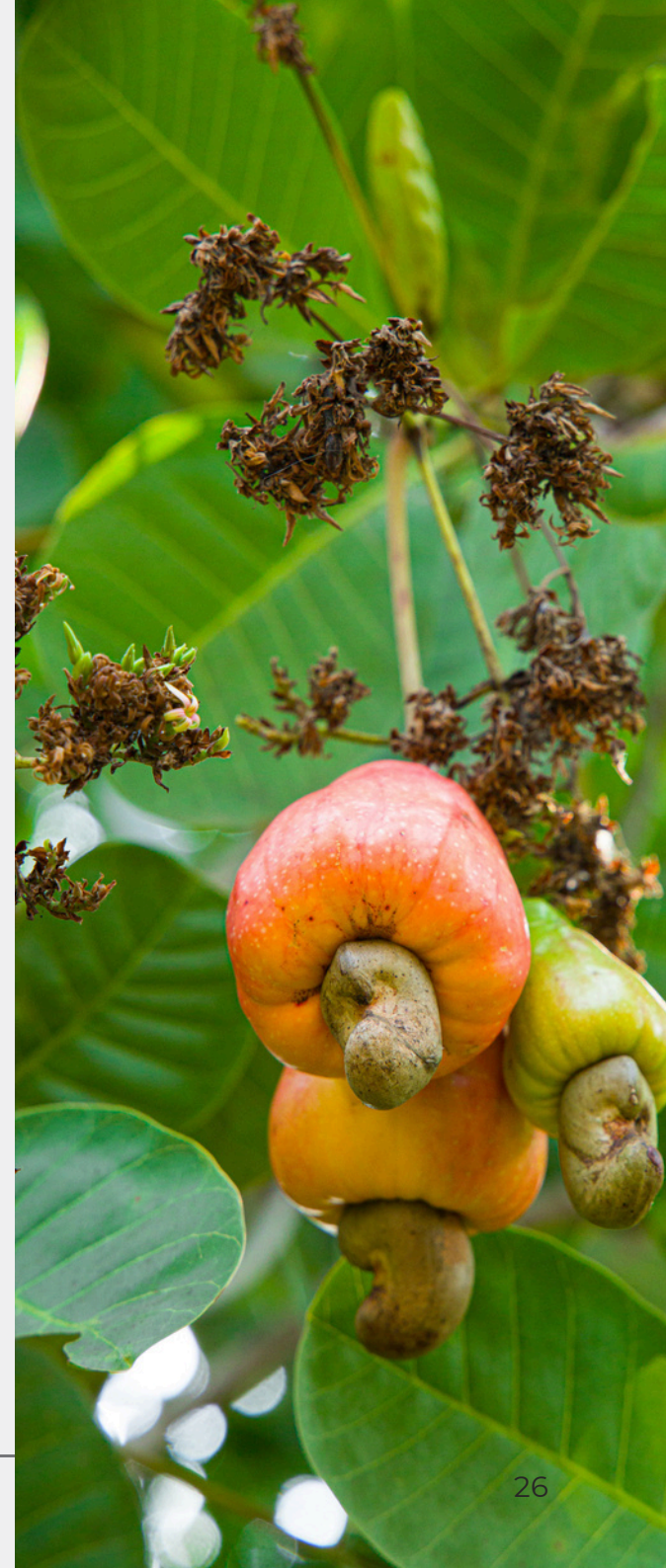
Cashew trees were first introduced to Southeast Asia in the 16th century, and Cambodia's northeast provinces of Ratana-kiri and Mondulkiri have proven ideal for their growth. Cambodia's tropical climate and fertile soil create perfect conditions for cultivating high-quality cashews.

Cashew nuts are widely enjoyed in Cambodian cuisine, often roasted and salted to add crunch and flavor to stir-fries, curries, and desserts. The country also produces "Cashew Nut Wine," a sweet and tangy beverage made by fermenting cashew fruits.

Beyond their taste, cashews are packed with healthy fats, protein, fiber, and essential minerals like magnesium and zinc, making them a versatile and nutritious snack.

Most cashews in Cambodia are grown by smallholder farmers with plots of 5 hectares or less. However, a majority of raw nuts are sold to Vietnam for shelling and processing, limiting Cambodia's ability to add value locally. Efforts are underway to change this dynamic, focusing on training farmers, introducing improved seeds, and promoting organic practices to boost productivity.

The National Cashew Policy 2022-27 aims to establish Cambodia as a leader in processed cashews, with initiatives to build value-addition infrastructure and expand access to global export markets. These efforts highlight Cambodia's potential to produce top-quality cashews while creating sustainable opportunities for local farmers.



Harvest



Cambodia's cashew harvest season runs from February to May, with an average yield of 1.5 tons per hectare. Currently, around 95% of raw cashew nuts are exported to Vietnam for processing, with smaller volumes going to India and China. Efforts are under-way to expand domestic processing capacity.

The harvest season provides critical income for small holder farm-ers who often manage small-scale plots. Training and government policies, such as the National Cashew Policy 2022–2027, aim to improve yield quality and boost processing capabilities, ensuring better returns for farmers.

Two main umbrella organizations, the Cashew Nut Association of Cambodia (CAC) and the Cambodia Cashew Federation (CCF), oversee activities in the sector. Cambodia currently has 30 small-scale processing plants and three medium-sized facilities in Kampong Thom, Kampong Cham, and Preah Vihear provinces.

To meet the National Policy on Cashew 2022-2027 goals, at least 50 additional medium-sized processing facilities are required.

Key Harvesting Practices Manual Picking: Cashew fruits are handpicked from the trees by skilled farmers to minimize damage and ensure only ripe fruits are collected.

Separation of Nut and Fruit: Once harvested, the cashew nut is separated from the fruit, which is then repurposed for products like cashew apple juice, jam, or syrup.

Drying: Freshly harvested cashew nuts are sun-dried to reduce moisture content, preserving their quality and extending shelf life.

Challenges During Harvest Weather Dependency: Unpredictable weather patterns can affect the harvesting schedule and yield quality.

Labor-Intensive Process: Harvesting is labor-intensive, requiring significant manual effort, particularly in separating and drying the nuts.

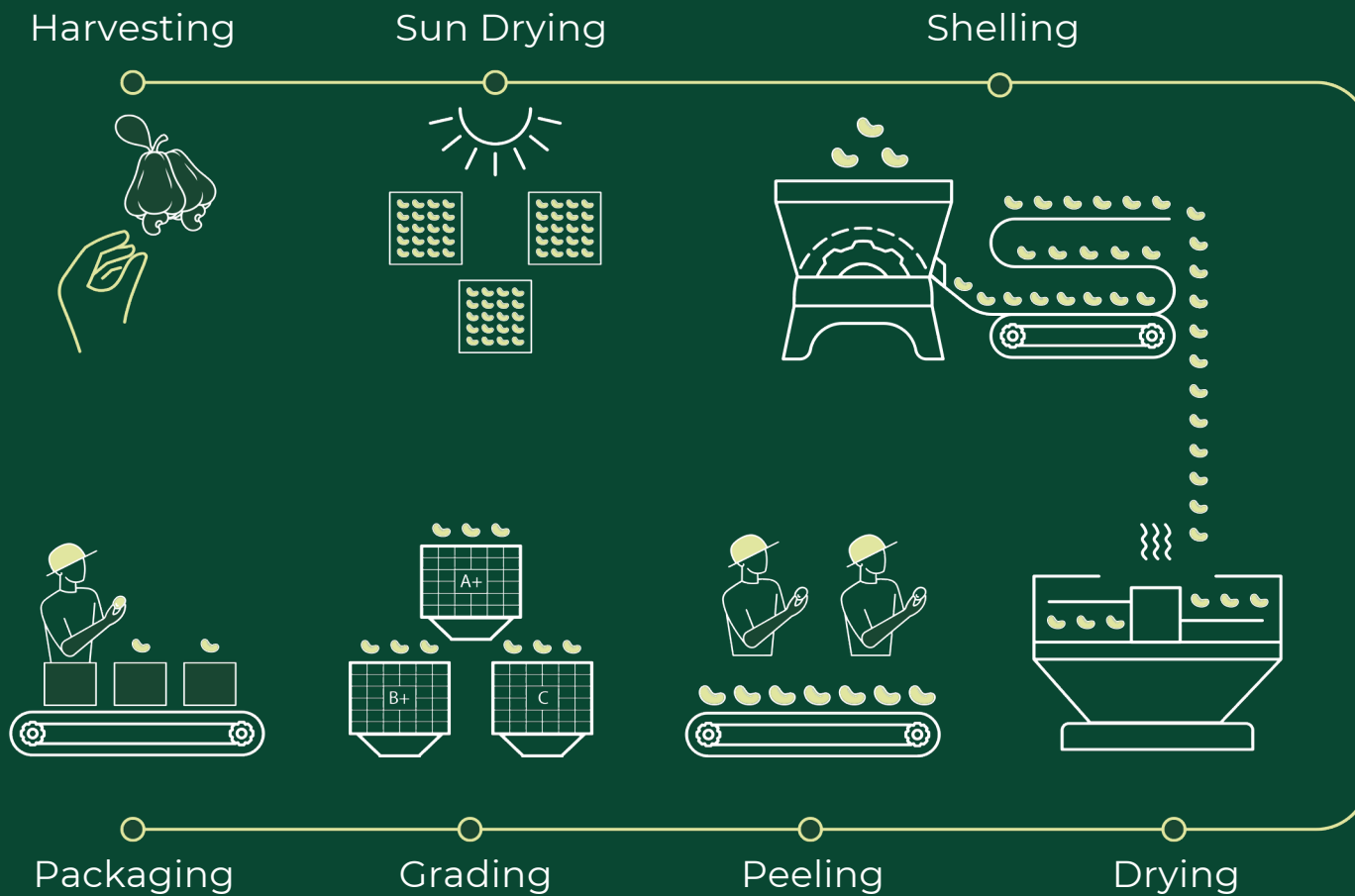
Certifications and Standards:

- General Certifications: HACCP, ISO 22000.
- Organic Certifications: USDA Organic, EU Organic.
- Packaging Standards: Adherence to international guidelines for food safety and sustainability.

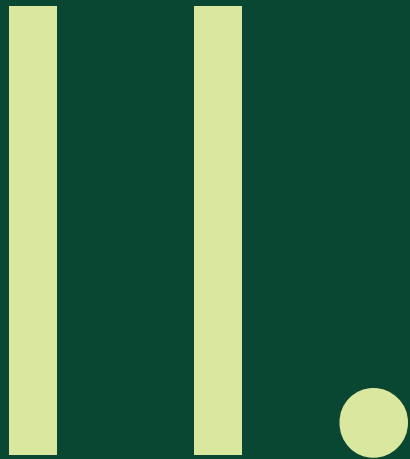


Cashew Nuts

Processing



Other Products



Rice

Perfumed Rice



Jasmine Rice

Broken: 5% max; Moisture: 14% max; Foreign matters: 0.1% max; Chalky kernel: 3% max; Damaged kernel: 0.5% max; Yellow kernel: 0.5% max; Red & red steak kernel: 0.5% max; Paddy grain: 2 grains/kg max; Average length of grain: 6.8mm



Hom Mali Rice

Broken: 3% max; Moisture: 14% max; Foreign matters: 0.1% max; Chalky kernel: 2% max; Damaged kernel: 0.5% max; Yellow kernel: 0.5% max; Red & red steak kernel: 0.5% max; Paddy grain: 2 grains/kg max; Average length of grain: 6.8mm



Fragrant Rice

Broken: 3% max; Moisture: 14% max; Foreign matters: 0.1% max; Chalky kernel: 3% max; Damaged kernel: 0.5% max; Yellow kernel: 0.5% max; Red & red steak kernel: 0.5% max; Paddy grain: 2 grains/kg max; Average length of grain: 6.6mm



KDM Rice

Broken: 3% max; Moisture: 14% max; Foreign matters: 0.1% max; Chalky kernel: 2% max; Damaged kernel: 0.5% max; Yellow kernel: 0.5% max; Red & red steak kernel: 0.5% max; Paddy grain: 2 grains/kg max; Average length of grain: 6.8mm



ST25 Rice - Premium Grade

Broken: 5% max; Moisture: 14% max; Foreign matters: 0.1% max; Chalky kernel: 2% max; Damaged kernel: 0.5% max; Yellow kernel: 0.5% max; Red & red steak kernel: 0.2% max; Paddy grain: 1 grain/kg max; Average length of grain: 7.4mm

Round & Medium Rice



Japanica Round Rice

Broken: 3% max; Moisture: 14% max; Foreign matters: 0.1% max; Chalky kernel: 3% max; Damaged kernel: 0.5% max; Yellow kernel: 1% max; Red & red steak kernel: 0.75% max; Paddy grain: 2 grains/kg max; Average length of grain: 5.0mm



Calrose Rice

Broken: 5% max; Moisture: 14% max; Foreign matters: 0.1% max; Chalky kernel: 3% max; Damaged kernel: 0.5% max; Yellow kernel: 1% max; Red & red kernel: 0.8% max; Paddy grain: 2 grains/kg max; Average length of grain: 5.4mm



Camolino Rice

Broken: 3% max; Moisture: 14% max; Foreign matters: 0.1% max; Chalky kernel: 5% max; Damaged kernel: 0.75% max; Yellow kernel: 1% max; Red & red steak kernel: 1% max; Paddy grain: 5 grains/kg max; Average length of grain: 5.8mm

Long Grain White Rice



Long Grain White Rice 5% Broken

Broken: 5%; Moisture: 14% - 14.5% max; Foreign matters: 0.1% - 0.2% max; Chalky kernel: 7% - 12% max; Damaged kernel: 0.75% - 1.75% max; Yellow kernel: 0.5% - 1.75% max; Red & red steak kernel: 0.5% - 2% max; Paddy grain: 15 - 20 grain/kg max; Average length of grain: 6.2mm



Long Grain White Rice 15% Broken

Broken: 15%; Moisture: 14% - 14.5% max; Foreign matters: 0.1% - 0.2% max; Chalky kernel: 7% - 12% max; Damaged kernel: 0.75% - 1.75% max; Yellow kernel: 0.5% - 1.75% max; Red & red steak kernel: 0.5% - 2% max; Paddy grain: 15 - 20 grain/kg max; Average length of grain: 6.2mm



Long Grain White Rice 25% Broken

Broken: 25%; Moisture: 14% - 14.5% max; Foreign matters: 0.1% - 0.2% max; Chalky kernel: 7% - 12% max; Damaged kernel: 0.75% - 1.75% max; Yellow kernel: 0.5% - 1.75% max; Red & red steak kernel: 0.5% - 2% max; Paddy grain: 15 - 20 grain/kg max; Average length of grain: 6.2mm



Rice 100% Broken

Broken: 100% max; Moisture: 14.5% max; Foreign matters: 0.2% max; Chalky kernel: 12% max; Damaged kernel: 1.75% max; Yellow kernel: 1.75% max; Red & red steak kernel: 2% max; Paddy grain: 22 grain/kg max

Coffee

Robusta Green Coffee Beans



Robusta Screen 18 Wet Polished

Moisture: 12.5 PCT MAX.; Foreign Matter:
0.1 PCT MAX.; Black Bean: 0.1PCT MAX;
Broken Bean: 0.5 PCT MAX; Other Beans:
0.5 PCT MAX; Screen Size: 90 PCT MIN
Above Screen 18



Robusta Screen 18 Clean

Moisture: 12.5 PCT MAX.; Foreign Matter:
0.1 PCT MAX.; Black Bean: 0.1PCT MAX;
Broken Bean: 0.3 PCT MAX; Other Beans:
0.1 PCT MAX; Screen Size: 90 PCT MIN
Above Screen 18



Robusta Screen 18 Unwashed

Moisture: 12.5 PCT MAX.; Foreign Matter:
0.5 PCT MAX.; Black Bean: 1.0PCT MAX;
Broken Bean: 1.0 PCT MAX; Other Beans:
0.5 PCT MAX; Screen Size: 90 PCT MIN
Above Screen 19



Robusta Screen 16 Clean



Robusta Screen 16 Wet Polished

Moisture: 12.5 PCT MAX.; Foreign Matter:
0.1 PCT MAX.; Black Bean: 0.1PCT MAX;
Broken Bean: 0.5 PCT MAX; Other Beans:
0.5 PCT MAX; Screen Size: 90 PCT MIN
Above Screen 16

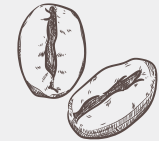


Robusta Screen 16 Unwashed

Moisture: 12.5 PCT MAX.; Foreign Matter:
0.5 PCT MAX.; Black Bean: 0.1PCT MAX;;
Broken Bean: 0.1 PCT MAX; Other Beans:
0.5 PCT MAX; Screen Size: 90 PCT MIN
Above Screen 16



Robusta 2-5%



Arabica Screen 13 Unwashed

Arabica Green Coffee Beans



Arabica Screen 18 Washed

Moisture: 12.5 PCT MAX.; Foreign Matter:
0.1 PCT MAX.; Black Bean: 0.1PCT MAX;
Broken Bean: 0.5 PCT MAX; Other Beans:
0.5 PCT MAX; Screen Size: 90 PCT MIN
ABOVE Screen 18



Arabica Screen 16 Washed



Arabica Screen 13 Washed



Arabica Screen 18 Unwashed



Arabica Screen 16 Unwashed

Pepper

Black Pepper



Black Pepper
500G/L FAQ

Moisture: 13.5 % max

Foreign matter: 1.0%

Density: 500ml min

Free from dust, no extraneous
matters



Black Pepper
500G/L ASTA



Black Pepper
570G/L ASTA

White Pepper



White Pepper
630G/L

Moisture: 13.5% max

Foreign matter: 0.5%

Density: 630ml min

Free from dust, no extraneous
matters

Star Anise



Spring Star Anise

Moisture: 13.5% Max

Admixture: 1% Max

Broken: 8% Max

Ash: 9% Max

Size off Flower: 2cm up

Feature: aromatic, natural color, well dried,
clean, no mold or fungus



Broken Star Anise

Moisture: 13.5% Max

Admixture: 2% Max

Feature: aromatic, natural color, well dried,
clean, no mold or fungus

Cassia

Cassia Cigarette



Cassia Cigarette (Cassia Vera)
- Rolling 80%

Moisture: 13.5% Max

Admixture: 0.5% Max

Length: 8-20 cm

Rolling: 85-95%

Feature: aromatic, natural color, well dried,
clean, no mold or fungus



Cassia Cigarette (Cassia Vera)
- Rolling 90%



Cassia Cigarette (Cassia Vera)
- Rolling 95%



Cassia Cigarette (Cassia Vera)
- 5-6 cm mix



Split Cassia

Moisture: 13.5% Max

Admixture: 1% Max

Length: 20-45 cm

Rolling: 80% Min

Feature: aromatic, natural color, well dried,
clean, no mold or fungus



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*Special thanks to
CAC, 3CORsEco, JICA, Midnight Lab, EuroCham
for their valuable resources and collaboration.*

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