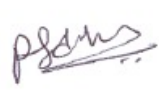


Product Specification

Product Name:	Madras Curry Powder Hot	Date Approved:	11 th May 2016
Issue Number:	9	 Signature: Rahul Chaudhari	
Approved By:	Technical and Quality Manager		
Classification:	Spice		
Specification Number:	SPEC0165		

<i>Physical Properties Typical</i>		<i>Chemical Properties Typical</i>		<i>Microbiological Properties Typical</i>	
Colour	Pale brown to Yellow	Moisture	12.0% Max	TVC	Max 10 ⁶ CFU/G
Flavour	Hot & Highly Aromatic	Aflatoxin B1	Max 5ppb	Yeast and Mould	Max 10 ⁵ CFU/G
Texture	Fine Powder	Aflatoxin Total	Max 10ppb	Coliform	Max 10 ² CFU/G
Particle Size	90% through 500 micron sieve	Sudan 1, 2, 3 & 4	Absent	Salmonella	ND in 25g
				E. Coli	Max 10 CFU/G
C. Perfringens	Max 10 ² CFU/G				
STORAGE AND DISTRIBUTION	Cool, Clean and Dry in an Infestation Free Warehouse on Pallets away from bright lights and strong odours.				
SHELF LIFE	18 months under the above conditions				
OTHER INFO	Country of Origin – Various Allergy Information: Packed in a facility that handles Nuts, Sesame (In separate plant), Gluten, Soya, Celery, Milk powder and Mustard.				
INGREDIENTS	Ground Coriander (<i>Various</i>), Ground Cumin (<i>India</i>), Ground Turmeric (<i>India</i>), Chilli powder (<i>India</i>), Salt(<i>EU</i>), Ground Fennel seeds (<i>India</i>), Lentils (<i>Various</i>), Ground Bay leaves(<i>Turkey</i>), Fenugreek powder (<i>India</i>), Ground Cassia (<i>China, Indonesia</i>), Garlic powder(<i>China</i>), Ground Cloves (<i>Various</i>)				

Product Image

