

1. Product Details

- **Product:** Indian Curry Powder
- **Origin:** India
- **Form:** Fine powder made from a blend of various ground spices
- **Color:** Golden yellow to reddish-brown

2. Physical Specifications

Parameter	Specification/Range
Appearance	Fine, smooth, and uniform powder
Color	Golden yellow to reddish-brown
Particle Size	80-100 mesh (customizable)
Moisture Content	8% to 12% max
Flavor/Aroma	Warm, earthy, aromatic, with mild heat from chilies and spiciness from cloves and cinnamon
Ash Content	6% to 8% max
Acid Insoluble Ash	1% max
Foreign Matter	0.5% max
Volatile Oil Content	1% to 3%

3. Chemical Specifications

Parameter	Specification
Moisture Content	8% to 12% max
Total Ash	6% to 8% max
Acid Insoluble Ash	1% max
Volatile Oil Content	1% to 3%
Fat Content	10% to 15%
Pesticide Residue	As per international standards
Microbial Load	As per food safety standards

4. Grades of Curry Powder

Grade	Description
Premium Grade	Fine texture, consistent flavor, and uniform color
Regular Grade	Slightly coarser texture, good flavor profile
Industrial Grade	Coarser grind, used for bulk food production

5. Packing and Shipping Details

- **Packing:**
 - PP Bags, Paper Bags, or Cartons
 - Standard Sizes: **10kg, 25kg, 50kg**, or customized packing
- **Load Capacity:**
 - **20 FT Container:** 10-12 Metric Tons (MT)
 - **40 FT Container:** 20-22 Metric Tons (MT)
- **Shelf Life:** Up to **1-2 years** when stored in a cool, dry place, away from moisture, light, and heat.

6. Key Features

- A blend of **high-quality spices**, carefully selected and ground to ensure rich, authentic flavor.
- **Aromatic** with a balance of sweet, spicy, and earthy flavors.
- Free from **additives, artificial colors, and preservatives**.
- Customizable blend to suit **regional preferences** or specific culinary needs.

