

PRODUCT SPECIFICATION

Product Identification	
Product	Hot Curry ETO
Ingredients	Mixed spices & Condiments (Coriander, Turmeric, Cumin, Pepper, Mustard, Chilli, Fennel, Fenugreek, Garlic), Yellow lentil, Salt, Edible vegetable oil (Sunflower).
Country of Origin	India
Issue Date	23.06.2022
Product Code	100000059636

Organoleptic Characteristics	Specification
Appearance	Powder
Colour	Reddish Brown
Flavour	Aromatic

Physical Characteristics	Specification	Unit	Method
Extraneous Plant Matter	0.25%	%w/w	IS 1797:2017
Foreign Matter	Practically Absent	%w/w	IS 1797:2017
Water activity	0.65 Max		ASTA 6.0
Granulation on USS # 30 (600 micron)	10.0 Max	% w/w	ASTA 10.0

Chemical Characteristics	Specification	Unit	Method
Moisture	8.0 Max	% v/w	ASTA 2.0
Salt (as NaCl)	4.0 Max	% v/w	AOAC, 16.191 12th Ed
Acid Insoluble Ash	2.0 Max	% w/w	ASTA 4.0
Aflatoxin Total	20.0 Max	ppb	ASTA 24.2
Sudan I (CAS No: 842- 07-09)	Absent	ppb	*ECNN03/99
Sudan II (CAS No: 3118- 97-6)	Absent	ppb	*ECNN03/99
Sudan III (CAS No: 85-86-91)	Absent	ppb	*ECNN03/99
Sudan IV (CAS No: 85- 83-6)	Absent	ppb	*ECNN03/99

Microbiological Characteristics	Specification	Unit	Method
Total Plate count	100,000 Max	CFU/g	APHA 5 TH Ed. Comp. Ch.8
Yeast & Mold	1000 Max	CFU/g	APHA 5 TH Ed. Comp. Ch.21
Coliforms	100 Max	MPN/g	BAM Online Ch.4
E. Coli	<3	MPN/g	BAM Online Ch.4
Salmonella	Not detected	2x375g	BAM Online Ch.5, AOAC 2013.01,978.24

PACKING : Aluminium trillaminate

HEALTH & SAFETY

The product is manufactured, packed, stored and shipped in accordance with relevant standards

ALLERGEN : Mustard

LABEL DECLARATION : OLAM standard available on request or as per customer

STORAGE CONDITION

Temperature : Not more than 27° C

Relative Humidity : Not more than 70%

Keep closed in a cool dry warehouse, free from infestation and not exposed to direct sunlight

Do not store adjacent to material which gives strong odours

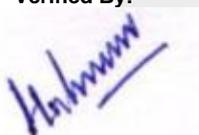
SHELF LIFE

18 months under above prescribed storage conditions.

STERILIZATION : ETO

ABBREVIATION

*ECNN03/99: European Commission news notification 03/99

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				Head Quality