

Product Description:

Curry hot is derived by blending a variety of herbs and spices together to produce a unique flavour enhancing spice.



Organoleptic properties:

Colour from yellow - yellow brown free flowing powder Odour sweet and spicy, free from offending odours Taste warm and spicy free from offending flavours.

Physical /Grade Parameters:

Ingredients	Tolerances	Defects	Total
			Moisture
Turmeric			
Coriander	- Scoville heat		
Fenugreek	20,000-30,000	- Foreign objects	
Chilli Powder	SHU max (+/-	(glass, metal, timber) 0%	12% max
Cumin ground	2000)	- Extraneous matter	
Black Pepper	- Min 95% passes	0.5% max target nil	
Mustard	through 30 mesh		
Starch Powder			
(derived from			
Maize)			
Salt			

Microbial Parameters:

Non steamed:

Parameters	Quality Standard.
Salmonella	Absent in 25g
E. Coli	<10cfu/g

Food Safety CODEX HACCP SAIGLOBAL	TH & CO-TRADING PTY LTD Suite 3C, level 2, 58 Victor Crescent Narre Warren Vic3805	Product Specification	
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Steam sterilized:

Parameters	Quality Standard.
Salmonella	Absent in 25g
Listeria	Absent in 25g
E. Coli	<10cfu/g
Total Plate count	<500,000cfu/g
Yeast and Mould	<1000cfu/g

Shelf Life:

Product shelf life is 24 months when stored under the correct conditions.

Storage and Handling:

Product should be stored in ambient conditions (<20°C) with a maximum relative humidity of 59%. Product should be kept free from direct sunlight in air tight containers/bags. Storage areas should be clean and regularly treated against pests.

<u>Allergen</u>	Present in Product
	YES / NO
Cereals containing gluten & their products (wheat,rye,barley,oats,spelt)	No
Crustacea & Crustacea products	No
Egg & egg products	No
Fish & Fish Products (including molluscs w/out shells & fish oils)	No
Lupin & Lupin products	No
Milk & Milk products	No
Peanuts & Peanut Products	No
Sesame Seeds & sesame products	No
Soy & soybean products	No
Tree nuts & tree nut products	No
Sulphites, present in ingredients, additives or processing aids*	No

Packaging/Weight:

Bulk 20 or 25kg Kraft paper bags with inner liner or cartons containing 10 by 1kg inner bags.

Intended Use:

Food supplied as an ingredient for use in further manufacturing and processing.

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Non Irradiation & Ethylene Oxide Statement:

This product is declared free from exposure or treatment from sources of irradiation and ethylene oxide.

Genetic Modification:

This product and any processing aids used in the preparation of this product are declared free from genetic modification.