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Curry Seasoning Specification Sheet

1. Product Description

Curry Seasoning is a dried, ground aromatic spice blend used in South Asian and Southeast Asian cuisines, designed to deliver a balanced earthy flavor profile with a vibrant golden-yellow hue.

2. Sensory Characteristics

Property	Specification
Appearance	Fine, uniform powder; no clumping or grit
Color	Bright golden-yellow to deep ochre
Aroma	Pungent, warm, earthy; cumin and coriander dominant
Flavor	Savory, complex, mild heat; no bitter or metallic aftertaste

3. Physical & Chemical Requirements

Particle Size: 95% minimum through US #35 mesh sieve
Moisture Content: Max 10.0%
Total Ash: Max 7.0%
Acid Insoluble Ash: Max 1.0%
Bulk Density: 0.45 – 0.60 g/cm³

4. Composition (Typical Ingredients)

Turmeric, Coriander Seed, Cumin, Fenugreek, Ginger/Garlic, Chili or Black Pepper, and supporting spices such as cinnamon, cloves, cardamom, or mustard seed. Note: Usually formulated without salt or flour unless specified. If salt is added, it must not exceed 5% of total weight.

5. Microbiological Standards

Total Plate Count: < 100,000 CFU/g
Yeast & Mold: < 1,000 CFU/g
Salmonella: Negative in 25g
E. coli: < 10 CFU/g

6. Storage & Shelf Life

Storage: Cool, dry place (<20°C and <60% RH), away from sunlight and strong odors. Packaging: High-barrier food-grade poly-lined bags or airtight containers. Shelf Life: 18–24 months from manufacturing date.

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