

Product Description:

Curry mild 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 Chilli Cumin Fennel Fenugreek Mustard Black pepper Starch powder (derived from Maize) Salt	- Scoville heat 5,000-10,000 SHU max (+/- 2000SHU) - Min 95% passes through 30 mesh	- Foreign objects (glass, metal, timber) 0%	12% max

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 Vic 3805	Product Specification	
Origin	INDIA	Date of issue	21.7.2023
Product Code(s)	HS1010, HS1010-25, HS1011	Supersedes	24.8.2021
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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.