

ODOD LLC Wholesale food products for Indian cuisine · odod.us

Biryani Paste / Biryani Masala Paste / Spicy Biryani Cooking Base

Specification sheet · typical values · issued 2026-10-10

Bring authentic Indian flavors to your restaurant kitchen with ODOD LLC's premium Biryani Paste. Crafted from fresh spices and aromatics, our paste delivers consistent flavor, aroma, and texture—perfect for biryanis, curries, marinades, and catering menus. Available in 10 lb, 25 lb, and 50 lb bulk

Product code	ODOD-0626
Category	Pastes & Sauces
MOQ	500 kg per variant; full container loads available
Packing options	10 lb (4.54 kg), 25 lb (11.34 kg) and 50 lb (22.68 kg) food-grade HDPE pails with inner liner; 200 kg food-grade drums with aseptic or laminated liner for industrial use; 1 kg and 5 kg pouches in export cartons for retail-ready or foodservice distribution; private label and custom label formats available. Palletised and stretch-wrapped for FCL and LCL consolidation.
Shelf life	18 months from date of manufacture in unopened original packing, stored in a cool, dry place away from direct sunlight; refrigerate after opening
HS code	21039090
Availability	available
Ph	3.8 to 4.6
Color	Reddish brown to deep brown, natural spice colour
Grade	Food service / industrial grade, ready-to-use cooking base
Texture	Smooth to slightly coarse paste with visible spice particulates
Moisture	45% to 60%
Additives	Permitted food-grade preservative within US FDA limits; no added synthetic colour unless specified
Aflatoxin	Total aflatoxin max 10 ppb, B1 max 5 ppb (spice inputs)
Total ash	max 8% on dry basis
Appearance	Homogeneous semi-thick paste, free from foreign matter
Oil content	12% to 20%
Heavy metals	Lead max 2.0 ppm, Arsenic max 1.0 ppm
Microbiology	Total plate count max 10,000 cfu/g; yeast and mould max 100 cfu/g; E. coli absent /g; Salmonella absent /25 g
Salt as nacl	6% to 10%
Total solids	40% to 55%
Customization	Heat level, salt level, oil level and regional profile (Hyderabadi, Lucknowi, vegetable base) adjustable to buyer specification

Particle size	Ground solids typically below 1.0 mm
Water activity	max 0.92
Allergen status	Declared on specification sheet per formulation; dairy-free and gluten-free variants available on request
Acid insoluble ash	max 1.0% on dry basis
Typical composition	Onion, ginger, garlic, green chilli, tomato, edible oil, salt, coriander, cumin, chilli, turmeric, garam masala group spices (cardamom, clove, cinnamon, bay leaf, nutmeg, mace), acidulant and permitted preservative
Acidity as acetic acid	0.8% to 1.8%

Values are typical for the grade and vary by lot and season; contractual specifications, tolerances and test methods are stated in the quotation. Country of origin is stated on the quotation and shipping documents. Certifications: US FDA, ISO, Halal, HACCP, GMP; certificates supplied with each quotation. Request a quotation at <https://odod.us/products/pastes-sauces/biryani-paste-biryani-masala-paste-spicy-biryani-cooking-base> or hello@odod.us.