

ODOD LLC

Wholesale food products for Indian cuisine · odod.us

Brown Curry Sauce / Onion / Savory / Masala Sauce

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

Enhance your menu with ODOD LLC's premium bulk Brown Curry Sauce (Onion). Made from slow-cooked onions and select spices, this ready-to-use sauce ensures rich, savory flavor, smooth texture, and aromatic appeal. Perfect for curries, gravies, marinades, and fusion dishes, our FDA-compliant packs (1

Product code	ODOD-0554
Category	Pastes & Sauces
MOQ	500 kg per SKU; FCL quantities from 1 x 20ft container
Packing options	1 kg and 2 kg sealed pouches in cartons; 3 kg and 5 kg food-grade cans or pails; 10 lb, 25 lb and 50 lb bulk packs; 20 kg and 200 kg aseptic-lined drums for industrial use. Cartons palletized, stretch-wrapped and export-marked. Private label and custom carton counts available.
Shelf life	12-18 months in original unopened packing when stored cool and dry; refrigerate after opening and use within 3-5 days
HS code	21039090
Availability	available
Brix	12-20 degrees Bx
Color	Golden brown to deep reddish brown, uniform
Grade	Food grade, ready-to-use cooking base
Purity	No added synthetic colors; preservatives within permitted limits or preservative-free on request
Process	Cooked, hot-filled and sealed; shelf-stable without refrigeration until opened
Texture	Smooth to lightly grainy semi-thick paste, pourable/spoonable
Moisture	60-72%
Admixture	Free from foreign matter, stalks, seeds and skin fragments
Aflatoxin	Total aflatoxin max 10 ppb (spice component)
Acidity ph	4.0-4.6
Oil content	8-16%
Flavor aroma	Savory, sweet-caramelized onion with roasted spice notes; free from burnt, fermented or off odors
Heavy metals	Lead max 1.0 ppm, arsenic max 0.1 ppm
Microbiology	Commercially sterile in hermetically sealed packs; yeast and mould max 50 cfu/g; E. coli and Salmonella absent
Product type	Onion-based brown masala/curry sauce, cooked and homogenized
Salt as nacl	1.5-3.5%

Total solids	28-40%
Customization	Spice level, salt, oil percentage, onion-to-tomato ratio, garlic-ginger addition and clean-label formats available on formulation approval
Particle size	Onion and spice particles passing 2-3 mm, homogenized
Viscosity bostwick	6-12 cm/30 sec at 25 C

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/brown-curry-sauce-onion-savory-masala-sauce> or hello@odod.us.