

Green Chilli Sauce / Green Chili Sauce / Spicy Green Condiment

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

Enhance your dishes with ODOD LLC’s premium bulk Green Chili Sauce. Made from fresh, high-quality green chilies and select spices, this ready-to-use sauce ensures consistent heat, fresh flavor, and vibrant color. Perfect for curries, stir-fries, noodles, snacks, and Indo-Chinese dishes, our FDA-co

Product code	ODOD-0594
Category	Pastes & Sauces
MOQ	500 kg, product and packing dependent; up to 1 x 20ft FCL for dedicated runs
Packing options	Food-grade HDPE jars or pails of 1 kg, 5 kg and 10 lb, 25 lb and 50 lb bulk packs; 20 kg and 25 kg aseptic or lined bag-in-box; 200 kg food-grade drums with liner; PET or glass bottles 190 g to 1 kg for retail packs. Palletised and shrink-wrapped for FCL and LCL consolidation.
Shelf life	12 months in original unopened packing when stored in a cool, dry place away from direct sunlight; refrigerate after opening
HS code	21039090
Availability	available
Ph	typical 3.2-4.0
Brix	typical 12-20 degrees Brix
Color	Natural green to olive green, uniform
Grade	Food grade, commercial / foodservice bulk
Moisture	max 80%
Pungency	typical 2,000-8,000 SHU; mild, medium and hot profiles available
Added colour	nil or permitted colour on buyer specification
Heavy metals	within Codex / destination-country regulatory limits
Microbiology	commercially sterile / shelf stable; yeast and mould and coliforms within specification
Product form	Smooth to lightly textured pourable sauce
Salt as nacl	typical 2.5-5.0%
Total solids	typical 18-25%
Customisation	heat level, garlic and ginger ratio, acidity, viscosity and label language to buyer specification
Particle size	screened; typical 1-3 mm particulates for textured grade
Preservatives	permitted class II preservatives within destination-country limits, or preservative-free hot-fill on request
Foreign matter	nil

Flavour profile	Pungent, sharp and tangy with characteristic green chilli aroma
Viscosity bostwick	typical 8-14 cm/30 sec at 20 degrees C
Green chilli content	typical 25-40% by weight (recipe dependent)
Acidity as acetic acid	typical 1.0-2.5%

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/green-chilli-sauce-green-chili-sauce-spicy-green-condiment> or hello@odod.us.