

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

Red Chilli Sauce / Red Chili Sauce / Spicy Red Condiment

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

Enhance your dishes with ODOD LLC's premium bulk Red Chili Sauce. Made from high-quality red chillies and select spices, this ready-to-use sauce ensures consistent heat, flavor, and vibrant color. Perfect for curries, stir-fries, noodles, snacks, and Indo-Chinese dishes, our FDA-compliant packs (10

|                   |                                                                                                                                                                                                                                                                                                |
|-------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Product code      | ODOD-0597                                                                                                                                                                                                                                                                                      |
| Category          | Pastes & Sauces                                                                                                                                                                                                                                                                                |
| MOQ               | 500 kg, up to 1 x 20ft FCL depending on pack format                                                                                                                                                                                                                                            |
| Packing options   | PET or HDPE bottles of 200 g, 500 g and 1 kg in export cartons; food-grade pails of 5 kg, 10 lb, 25 lb and 50 lb; 20 kg jerry cans; 200 kg to 220 kg HDPE or lined steel drums; aseptic bag-in-drum for industrial users. Palletised, stretch-wrapped and shipped as FCL or LCL consolidation. |
| Shelf life        | 12 to 18 months in unopened original packing under recommended storage conditions                                                                                                                                                                                                              |
| HS code           | 21039090                                                                                                                                                                                                                                                                                       |
| Availability      | available                                                                                                                                                                                                                                                                                      |
| Ph                | 3.2 to 3.8                                                                                                                                                                                                                                                                                     |
| Color             | Bright to deep red, uniform; may include permitted colour-retaining processing                                                                                                                                                                                                                 |
| Grade             | Food grade, ready-to-use table and cooking sauce                                                                                                                                                                                                                                               |
| Storage           | Store below 25 C in a dry area away from direct sunlight; refrigerate after opening                                                                                                                                                                                                            |
| Moisture          | max 76%                                                                                                                                                                                                                                                                                        |
| Pungency          | 1,000 to 8,000 SHU in finished sauce, specification dependent                                                                                                                                                                                                                                  |
| Appearance        | Smooth to lightly textured pourable sauce, free from foreign matter                                                                                                                                                                                                                            |
| Consistency       | Bostwick 6 to 10 cm at 20 C, typical                                                                                                                                                                                                                                                           |
| Oil content       | max 2%, formulation dependent                                                                                                                                                                                                                                                                  |
| Heavy metals      | Lead max 1 ppm; within applicable food regulation limits                                                                                                                                                                                                                                       |
| Microbiology      | Total plate count max 10,000 cfu/g; yeast and mould max 100 cfu/g; E. coli and Salmonella absent                                                                                                                                                                                               |
| Salt as nacl      | 2.0 to 4.0%                                                                                                                                                                                                                                                                                    |
| Total solids      | min 24%                                                                                                                                                                                                                                                                                        |
| Total sugars      | 8 to 18%                                                                                                                                                                                                                                                                                       |
| Preservatives     | Permitted class II preservatives within applicable limits, or preservative-free on request                                                                                                                                                                                                     |
| Chilli content    | typically 8 to 20% of formulation, adjustable to buyer specification                                                                                                                                                                                                                           |
| Capsaicin profile | declared per agreed heat band on the quotation                                                                                                                                                                                                                                                 |

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|-------------------------|----------------------------------------------------------------------|
| Acidity as acetic acid  | 0.8 to 1.5%                                                          |
| Packaging compatibility | Food-contact HDPE, PET and lacquered tinplate; hot-filled and sealed |

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/red-chilli-sauce-red-chili-sauce-spicy-red-condiment> or [hello@odod.us](mailto:hello@odod.us).