

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

Butter Chicken Cooking Sauce is a ready-to-use curry base made with tomatoes, cream, butter, and authentic Indian spices. Perfect for preparing the iconic butter chicken in minutes, this sauce ensures authentic taste, consistency, and convenience for both households and professional kitchens. ODOD G

Product code	ODOD-0482
Category	Pickles & Condiments
MOQ	500 kg (product and pack dependent; up to 1 x 20ft FCL for mixed loads)
Packing options	Retail pouches 250 g / 500 g in printed cartons; glass or PET jars 300 g / 450 g; food-service cans 800 g / 2.5 kg / 3 kg; bag-in-box and aseptic-lined drums 5 kg / 10 kg / 20 kg for industrial use; cartons palletised, stretch wrapped, suitable for FCL and LCL consolidation. Customer-specified export cartons and private label packing available.
Shelf life	12-18 months in original unopened packing, pack format dependent
HS code	21039090
Availability	available
Ph	4.2-4.6
Form	Smooth, homogeneous pourable sauce, thermally processed and hot filled
Color	Orange-red to deep tomato red, typical of tomato-cream base
Grade	Food service / retail grade, ready-to-use curry base
Storage	Store in a cool, dry place below 25 C, away from direct sunlight; refrigerate after opening
Moisture	max 78%
Additives	No artificial colors or flavors in standard specification
Allergens	Contains milk and tree nuts (cashew); declared on label
Labelling	Private label, customer artwork and multilingual labelling available
Composition	Tomato paste and puree, cream, butter, onion, ginger, garlic, edible oil, sugar, salt, cashew paste, Indian spices and herbs, acidity regulator
Fat content	8-14%
Sugar added	3-6%
Microbiology	Commercially sterile; pathogens absent as per applicable food safety standards
Salt content	1.2-2.0%
Total solids	min 22%
Preservatives	Preservative-free option and permitted-preservative option available on request

Certifications	US FDA registration, ISO, Halal, HACCP, GMP; certificates provided with each quotation
Dilution usage	Approx. 100-150 g sauce per 250 g cooked protein or vegetable
Flavor profile	Creamy, mildly spiced, sweet-tangy tomato forward; heat level mild (1 of 5)
Foreign matter	Nil
Particle texture	Smooth, no visible fibre or seed clusters; sieve residue max 1%
Viscosity bostwick	4-8 cm / 30 sec at 20 C
Net weight tolerance	+/- 2%

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/pickles-condiments/butter-chicken-cooking-sauce> or hello@odod.us.