

Gongura Pickle, also known as Gongura Pachadi, is a tangy, spicy South Indian delicacy made from Gongura (Roselle) leaves, mustard, and aromatic spices. Available in 200g–500g retail jars and 1kg–5

Product code	ODOD-0135
Category	Pickles & Condiments
MOQ	500 kg per SKU; LCL and FCL quantities accepted
Packing options	200 g, 400 g and 500 g food-grade PET or glass jars with induction seal, packed in 5-ply export cartons; 1 kg and 5 kg food-grade HDPE/PP pails with tamper-evident lids; 10 kg bulk pails for repacking and foodservice. Palletised and shrink-wrapped for container loading. Private label and custom carton configurations available.
Shelf life	12 months in original unopened packing when stored in cool, dry conditions
HS code	20089900
Availability	available
Ph	3.2-4.2
Color	Dark olive green to greenish brown
Grade	Food grade, export quality, oil-based leaf pickle
Storage	Cool, dry place away from direct sunlight; refrigerate after opening
Texture	Semi-coarse, spreadable, non-flowing
Moisture	60-70%
Appearance	Thick, coarse leaf paste with visible spice particles
Oil content	18-25% (edible oil base)
Salt content	8-14%
Foreign matter	Nil
Flavour profile	Tangy and sour with spicy, earthy notes
Added preservatives	As declared on label; preservative-free options available
Fill weight tolerance	+/- 2% of declared net weight
Acidity as citric acid	1.5-3.0%
Artificial colour flavour	None added

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/gongura-pickle-roselle-pickle-sorrel-pickle> or hello@odod.us.