

Sabji Pakoda is a classic Indian snack featuring assorted vegetable fritters coated in a flavorful, spiced chickpea flour batter and deep-fried to golden crispiness. Perfect as an appetizer, tea-time snack, or side dish, Sabji Pakoda is beloved across Indian households and restaurants. ODOD LLC SU

Product code	ODOD-0295
Category	Snacks & Namkeen
MOQ	500 kg per SKU; mixed-SKU consolidation accepted up to 1 x 20ft container
Packing options	Retail packs of 200 g, 400 g, 1 kg and 2 kg in laminated nitrogen-flushed pouches; bulk packs of 5 kg and 10 kg in food-grade metallised laminate liners inside export cartons; cartons palletised and stretch-wrapped for FCL or LCL consolidation. Custom pack sizes, private label and barcoded retail labelling available.
Shelf life	6 months from packing in original unopened packing, stored cool and dry away from direct sunlight
HS code	21069099
Availability	available
Size	20-45 mm cluster size, typical
Color	Golden to deep golden brown, uniform within batch
Grade	Premium export grade, ready-to-eat fried namkeen
Protein	8-12% typical
Texture	Crisp, non-soggy, breaks cleanly
Moisture	max 4%
Additives	No artificial colours; no added preservatives; vegetarian
Ash content	max 5%
Oil content	20-30%
Broken fines	max 5% by weight at point of packing
Product form	Irregular crisp fritter clusters, vegetable pieces coated in besan batter
Salt content	1.5-3.0%
Foreign matter	Nil
Allergen profile	Contains legume (chickpea) derivatives; may contain traces of cereals, tree nuts and sesame depending on facility line
Peroxide value of extracted oil	max 10 meq O2/kg
Free fatty acids of extracted oil	max 1.0% as oleic acid

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/snacks->

namkeen/sabji-pakoda-pakodi-bhajiya or hello@odod.us.