

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

Create authentic, restaurant-style chicken tikka effortlessly with our premium Chicken Tikka Mix. This ready-to-use spice blend delivers rich aroma, vibrant color, and bold flavor, making it ideal for Indian restaurants, caterers, and food service providers.

Product code	ODOD-0543
Category	Spices & Masalas
MOQ	500 kg per SKU; FCL loads quoted on request
Packing options	200 g, 500 g and 1 kg laminated foil pouches in 10-20 kg master cartons; 5 kg and 10 kg food-grade aluminium foil or PE-lined bags in cartons; 25 kg multi-wall paper bags with inner food-grade liner; private label and retail-ready packing available
Shelf life	12 months from packing date in original sealed packing, stored in a cool, dry place away from direct sunlight and strong odours
HS code	09109100
Availability	available
Form	Fine ground powder, free flowing
Size	95% through 60 mesh
Color	Deep red to reddish brown, uniform
Grade	Food grade, restaurant/food-service blend
Purity	100% spice blend, no added starch or artificial colour (natural colour version); synthetic colour version available on request
Moisture	max 8%
Aflatoxin	total max 10 ppb, B1 max 5 ppb
Total ash	max 12%
Treatment	Steam sterilised or ETO-free options available on request
Salt content	8-14% (recipe dependent)
Usage dosage	80-120 g blend per 1 kg meat, with yoghurt or acidulant
Volatile oil	min 0.5% v/w
Capsaicin heat	10,000-25,000 SHU (blend level, adjustable)
Foreign matter	max 0.5%
Yeast and mould	max 1,000 cfu/g
E coli salmonella	Absent in 25 g
Total plate count	max 100,000 cfu/g
Acid insoluble ash	max 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/spices->

masalas/chicken-tikka-mix or hello@odod.us.