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Curry Powder / Curry Masala / Mixed Spice Powder

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

Curry Powder from ODOD LLC is an authentic, premium spice blend made from coriander, cumin, turmeric, chili, fenugreek, and other aromatic spices. Known for its rich flavor and golden color, curry powder is essential in curries, dals, stews, rice, soups, and snacks.

Product code	ODOD-0298
Category	Spices & Masalas
MOQ	500 kg per blend; FCL and LCL consolidation available
Packing options	25 kg and 50 lb multi-wall paper bags with food-grade inner liner; 10 kg and 20 kg cartons with poly liner; 1 kg, 5 lb, 10 lb and 25 lb consumer and catering packs in laminated pouches or HDPE jars; private-label and retail packs in 100 g, 200 g, 400 g and 1 lb on request; palletised and shrink-wrapped for container loading
Shelf life	18 months in original unopened packing when stored in a cool, dry place away from direct sunlight and strong odours
HS code	09109100
Availability	available
Salt	Nil unless specified in the recipe
Size	Ground to 60 mesh standard; 80 mesh or coarse grind on request
Color	Golden yellow to yellowish brown, uniform across the batch
Grade	Standard blend and premium (low-heat, medium and hot profiles); custom formulations to buyer recipe
Purity	min 99.5%, no added starch, colour or artificial flavour unless specified
Moisture	max 8%
Admixture	max 0.5% extraneous matter
Aflatoxin	Total aflatoxin max 10 ppb, aflatoxin B1 max 5 ppb
Total ash	max 9%
Treatment	Steam sterilisation or ETO treatment available on request
Appearance	Free-flowing ground powder, free from lumps and extraneous matter
Microbiology	Total plate count max 10 ⁵ cfu/g; E. coli absent in 1 g; Salmonella absent in 25 g
Flavor profile	Aromatic and warm, balanced pungency, characteristic of coriander-cumin-turmeric base
Foreign matter	Nil visible
Metal detection	Passed through magnet and metal detector before packing
Acid insoluble ash	max 1.5%
Pesticide residues	Within destination market limits as agreed in the specification sheet

Typical composition	Coriander, cumin, turmeric, red chilli, fenugreek, black pepper, mustard, fennel, clove, cardamom, cinnamon, curry leaf; ratios to buyer specification
Capsaicin heat level	Mild, medium or hot profiles, typically 1,000 to 12,000 SHU as blended
Volatile oil content	min 0.5% v/w
Curcumin from turmeric component	typical 0.3% to 0.8%, formulation dependent

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/curry-powder-curry-masala-mixed-spice-powder> or hello@odod.us.