

ODOD LLC offers premium Kichadi Masala in bulk for Indian restaurants, caterers, and food distributors. Made from a balanced blend of coriander, cumin, black pepper, turmeric, curry leaves, and other spices, it delivers authentic South Indian flavor in every batch. This ready-to-use masala saves p

Product code	ODOD-0656
Category	Spices & Masalas
MOQ	500 kg (mixed pallet possible); FCL quantities available
Packing options	200 g / 500 g / 1 kg consumer pouches in export cartons; 5 kg, 10 kg and 25 kg food-grade multiwall paper bags or HDPE bags with inner liner; private label and buyer-branded packing on request; palletised and shrink-wrapped for FCL/LCL shipment
Shelf life	12 months from packing date in original sealed packing, stored cool and dry away from direct sunlight
HS code	09109990
Availability	available
Form	Fine ground powder, homogeneously blended
Size	95% through 60 mesh (custom mesh on request)
Color	Light brown to golden brown, natural
Grade	Food grade, machine-cleaned and blended spice mix
E coli	Absent in 1 g
Purity	99% min blended spice content, free from extraneous matter
Moisture	max 10%
Additives	No added colours, no artificial flavours, no anti-caking agent unless specified
Admixture	max 1%
Aflatoxin	Total aflatoxin max 10 ppb, B1 max 5 ppb
Total ash	max 9%
Salmonella	Absent in 25 g
Composition	Coriander, cumin, black pepper, dried red chilli, turmeric, curry leaf, ginger, cinnamon, salt and allied spices (formulation adjustable to buyer recipe)
Volatile oil	min 0.8% v/w
Flavour profile	Mild to medium heat, aromatic, savoury
Acid insoluble ash	max 1.5%

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/kichadi-masala or hello@odod.us.