

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

Mace (*Myristica fragrans*) is a premium aromatic spice used in curries, soups, sauces, baked goods, desserts, and spice blends. Known for its warm, nutty, and slightly sweet flavor, mace is essential in home kitchens and professional foodservice operations. Supplied by ODOD LLC, our mace is 100% natural.

Product code	ODOD-0409
Category	Spices & Masalas
MOQ	500 kg (higher MOQ may apply for ground and steam-sterilised lots; FCL quantities quoted on request)
Packing options	25 kg and 50 kg multi-wall paper sacks with food-grade liner; 10 kg / 20 kg cartons with inner PE liner; 25 kg PP woven bags with liner; vacuum or aluminium-laminated pouches for ground mace; private-label and customer-specified packing available. Palletised and shrink-wrapped for FCL/LCL shipment.
Shelf life	24 months for whole blades and 12 months for ground mace in original unopened packing, stored in a cool, dry place away from direct sunlight and strong odours
HS code	090831
Availability	available
Form	Whole blade or ground (mesh 40-60 on request)
Size	Blade length typically 25-40 mm
Color	Pale yellow to orange-brown, natural
Grade	Whole blades (single/broken) and ground mace; food grade, export quality
Purity	min 99% (sortex cleaned)
Moisture	max 10%
Additives	No artificial colour, filler or chemical additives
Admixture	max 1%
Aflatoxin	Total aflatoxin max 10 ppb, B1 max 5 ppb (destination limits applied on request)
Total ash	max 3%
Treatment	Steam sterilised or ETO-free options subject to destination regulation
Flavour aroma	Warm, sweet, nutty; characteristic of mace, free from musty or foreign odour
Foreign matter	max 1%
Acid insoluble ash	max 0.5%
Volatile oil content	min 6% v/w

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/mace-jaiphal-ki-jhal or hello@odod.us.