

Paya Mix is a traditional spice blend used to prepare rich, flavorful paya curry. Made from premium spices like coriander, cumin, black pepper, cloves, and cinnamon, it creates a thick, aromatic gravy with authentic taste. Ideal for home cooks, restaurants, and catering services, Paya Mix simplifies

Product code	ODOD-0237
Category	Spices & Masalas
MOQ	500 kg (blended and packed to buyer specification); FCL quantities available
Packing options	250 g / 500 g / 1 kg consumer pouches in master cartons; 5 kg and 10 kg food-grade poly-lined cartons; 20 kg / 25 kg multiwall paper bags or HDPE bags with inner food-grade liner; private label and bulk institutional packs on request
Shelf life	12 months from date of packing in original sealed packing, stored cool and dry away from direct sunlight
HS code	09109100
Availability	available
Size	Ground, 95% through 60 mesh (custom mesh on request)
Color	Uniform light to dark brown
Grade	Food grade, blended masala powder
Purity	100% spice blend, no fillers or anti-caking agents unless specified
Moisture	max 10%
Admixture	max 1% extraneous matter
Aflatoxin	Total aflatoxin max 10 ppb, B1 max 5 ppb
Total ash	max 9%
Treatment	Steam sterilised or ETO-free options available on request
Composition	Coriander, cumin, black pepper, clove, cinnamon, nutmeg, bay leaf, dry ginger, turmeric, red chilli, edible salt; no artificial colours or flavours
Microbiology	Total plate count max 10 ⁵ cfu/g; E. coli absent/g; Salmonella absent/25 g
Salt content	10-15% (salt-free version available)
Volatile oil	min 0.7% v/w
Flavour profile	Warm, pungent, peppery with clove-cinnamon top notes
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/paya-mix-lamb-goat-trotters-soup-mix> or hello@odod.us.