

ODOD LLC

Wholesale food products for Indian cuisine · odod.us

Sazonador Seasoning Salt

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

Sazonador Seasoning Salt from is a premium, all-in-one seasoning blend perfect for Indian restaurants, caterers, and foodservice distributors. Packed with bold spices, herbs, and salt, it delivers consistent flavor, aroma, and color across curries, tandoori, snacks, and street food.

Product code	ODOD-0660
Category	Spices & Masalas
MOQ	500 kg (larger volumes by FCL or LCL consolidation)
Packing options	1 kg, 5 kg and 10 kg food-grade poly pouches or laminated bags in export cartons; 20 kg and 25 kg multiwall paper bags with inner food-grade liner; HDPE drums and 500 kg bulk bags for industrial users; private label and retail packing on request
Shelf life	12 months from packing date in original sealed packing, stored cool and dry away from direct sunlight and strong odours
HS code	21039090
Availability	available
Size	60-80 mesh typical; custom granulation on request
Color	Pale yellow to light golden-brown, uniform, blend dependent
Grade	Food grade, blended seasoning salt (bulk / foodservice)
Purity	min 99% blend components, free from added starch unless specified
Moisture	max 3%
Admixture	max 0.5% extraneous matter
Aflatoxin	Total aflatoxin max 10 ppb; B1 max 5 ppb
Total ash	max 25% (blend dependent, salt inclusive)
Treatment	Steam sterilised or ETO-free options available on request
Appearance	Free-flowing granular to fine powder, no lumps or foreign matter
Composition	Refined salt base with ground spices, dehydrated garlic and onion, herbs and permitted flavour enhancers as per agreed recipe
Oil content	Volatile oil from spice portion 0.3-1.0% typical
Yeast mould	max 1,000 cfu/g
Bulk density	0.65-0.85 g/ml
Heavy metals	Within Codex/FDA permissible limits
Salt content	45-65% (customisable per specification)
Customisation	Salt level, heat level, granulation and clean-label versions available
Flavor profile	Savoury, garlic-forward with warm spice notes; balanced salt and herb finish

Allergen status	Declared per recipe; allergen statement issued with each lot
Anticaking agent	Permitted anticaking agent within food regulation limits, on request
E coli salmonella	Absent in 25 g
Total plate count	max 50,000 cfu/g
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/sazonador-seasoning-salt> or hello@odod.us.