

ODOD LLC Wholesale food products for Indian cuisine · odod.us

Tamarind / mli / Tamarind Pulp / Tamarind Paste

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

Tamarind is a premium tangy and aromatic ingredient used for curries, chutneys, sauces, soups, marinades, and beverages. Known for its distinct sour-sweet flavor and natural aroma, tamarind is essential in home kitchens, Indian restaurants, and foodservice operations. Supplied by ODOD LLC, our tam

Product code	ODOD-0467
Category	Spices & Masalas
MOQ	500 kg; full container loads for concentrate and paste (product dependent)
Packing options	Seedless slab and pulp: 5 kg / 10 kg food-grade lined cartons, 20 kg / 25 kg cartons or PP bags with inner liner. Paste and concentrate: 1 kg / 5 kg pouches, 10 kg / 20 kg food-grade HDPE pails, 200 kg drums, 1000 kg IBC. Powder: 20 kg / 25 kg multi-wall paper bags with inner liner. Private label and customised retail packing available.
Shelf life	Seedless slab and pulp: 12 months; paste and concentrate: 18 months; powder: 12 months, in original unopened packing stored cool, dry and away from direct sunlight
HS code	08109020
Availability	available
Color	Reddish brown to dark brown; concentrate: dark brown to near black
Grade	Export quality; seedless slab (Grade A/B), deseeded pulp, tamarind concentrate/paste
Purity	min 99% (slab and pulp basis)
Moisture	Seedless slab: max 20%; pulp: 18-22%; paste/concentrate: 30-40%
Ph paste	2.0-3.0
Additives	No artificial colours; preservative-free or permitted food-grade preservative on request for pulp and paste
Admixture	max 1% extraneous matter
Aflatoxin	Total aflatoxin max 10 ppb; B1 max 5 ppb
Total ash	max 4%
Brix paste	Concentrate/paste: 62-68 Brix (product dependent)
Taste aroma	Characteristic sour to sour-sweet, free from fermented or musty notes
Microbiology	Total plate count max 10 ⁵ cfu/g; yeast and mould max 10 ³ cfu/g; E. coli and Salmonella negative (paste: commercially pasteurised)
Seed content	Seedless slab: max 2%; deseeded pulp: max 1%
Product forms	Whole pods, seedless slab/block, wet pulp, concentrate paste, tamarind powder
Total acidity	8-14% (as tartaric acid, dry basis)

Mesh size powder	Tamarind powder: 60-80 mesh
Acid insoluble ash	max 0.5%
Pesticide residues	Within applicable destination market limits
Fibre shell content	max 2%

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/tamarind-mli-tamarind-pulp-tamarind-paste> or hello@odod.us.