

Buy Tandoori BBQ Masala in Bulk | Wholesale Indian Grocery USA

Product code	ODOD-0045
Category	Spices & Masalas
MOQ	500 kg (bulk); higher MOQ may apply for customised blends and private label retail packs
Packing options	25 kg multi-wall paper bags with food grade inner liner; 10 kg and 20 kg HDPE laminated bags; 5 kg aluminium foil laminate pouches; retail 1.12 lb pouches or jars packed in export cartons; private label and shipper cartons available; palletised and shrink wrapped for FCL and LCL shipments
Shelf life	12 months from date of packing in original unopened packing, stored in a cool, dry place away from direct sunlight and strong odours
HS code	09109100
Availability	available
Form	Fine ground powder, free flowing
Color	Reddish brown to deep red, characteristic of paprika and chilli content
Grade	Food grade, blended spice mix
Purity	min 99% blended spices, salt and permitted ingredients; no added starch or artificial colour unless specified
Moisture	max 10%
Admixture	max 1%
Aflatoxin	Total aflatoxin max 10 ppb; B1 max 5 ppb
Total ash	max 12%
Treatment	Untreated, steam sterilised or ETO treated as per buyer requirement
Pack sizes	1.12 lb retail packs; 5 kg, 10 kg, 20 kg and 25 kg bulk packs
Granulation	95% through 40 to 60 mesh
Microbiology	Total plate count max 100,000 cfu/g; E. coli negative; Salmonella absent in 25 g
Salt content	12% to 20% (blend dependent)
Volatile oil	0.5% to 1.5% v/w
Foreign matter	max 0.5%
Flavour profile	Pungent, smoky, mildly hot with garlic, ginger and garam masala 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/tandoori-bbq-masala or hello@odod.us.