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Vindaloo Curry Paste / Goan Style Vindaloo Masala Paste

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

Vindaloo Curry Spice Paste from ODOD LLC is a premium, ready-to-use blend of authentic spices, herbs, and natural ingredients, delivering bold, fiery, and aromatic flavor. Perfect for chicken, lamb, seafood, vegetarian curries, and fusion dishes, it is ideal for home kitchens, Indian grocery store

Product code	ODOD-0462
Category	Spices & Masalas
MOQ	500 kg per SKU; mixed-SKU LCL consolidation and full container loads available
Packing options	Food-grade HDPE pails of 5 kg, 10 kg and 20 kg with induction seal; 25 lb and 50 lb bulk pails; 200 kg aseptic-lined food-grade drums for industrial users; retail-ready 8 oz and 16 oz glass or PET jars packed in 12 or 24 units per export carton; palletised and shrink-wrapped for FCL/ LCL shipment; private label and customised carton printing available
Shelf life	18 months in original unopened packing when stored below 25 C; refrigerate after opening and use within 30 days
HS code	21039090
Availability	available
Ph	3.5-4.3
Salt	4-8%
Color	Deep reddish brown to dark red, characteristic of roasted chilli and spice blend
Grade	Food grade, ready-to-use cooking paste (bulk and retail pack)
E coli	Absent in 1 g
Storage	Store in a cool, dry place below 25 C, away from direct sunlight; refrigerate after opening
Texture	Smooth to lightly coarse, particle size approx. 0.5-2.0 mm
Moisture	50-60%
Aflatoxin	Total aflatoxin max 10 ppb, B1 max 5 ppb (spice raw material basis)
Ash total	max 8% on dry basis
Appearance	Thick, homogeneous semi-solid paste, free from foreign matter
Salmonella	Absent in 25 g
Composition	Chilli, vinegar (acetic acid), garlic, ginger, edible oil, salt, cumin, coriander, turmeric, black pepper, clove, cinnamon, cardamom, tamarind
Oil content	12-20%
Heavy metals	Lead max 2.5 ppm, Arsenic max 1.0 ppm
Preservative	As per buyer specification and destination regulation; preservative-free formulation available for hot-fill packing

Total solids	40-50%
Usage dosage	Typically 40-80 g paste per kg of meat, seafood or vegetables
Customization	Heat level, salt, acidity, oil content, viscosity and private label formulation available on request
Flavor profile	Bold, hot, tangy and aromatic; vinegar-forward with garlic, ginger and warm spice notes
Foreign matter	Nil
Yeast and mould	max 100 cfu/g
Capsaicin source	Dried red chilli, blend adjustable to buyer heat specification
Total plate count	max 10,000 cfu/g
Acid insoluble ash	max 1.0% on dry basis
Added color flavor	Nil, unless specified by buyer
Acidity as acetic acid	1.5-3.0%
Scoville heat indicative	2,000-8,000 SHU (paste basis, spec dependent)

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/vindaloo-curry-paste-goan-style-vindaloo-masala-paste> or hello@odod.us.