

Masala Blends Product Specifications & Data

Biryani Masala

- Key Ingredients: Cinnamon, Cardamom, Cumin, Coriander, Bay Leaf
- Moisture Max: 12%
- Key Spices Count: 8
- Use Case: Basmati Rice, Meat Dishes
- Flavor Profile: Warm, Sweet, Aromatic
- Certifications: FSSAI, ISO 22000, SEDEX, BROCGS, FDA

Omelet Masala

- Key Ingredients: Turmeric, Chili, Coriander, Cumin, Salt
- Moisture Max: 10%
- Key Spices Count: 5
- Use Case: Eggs, Breakfast Items
- Flavor Profile: Savory, Mild Heat
- Certifications: FSSAI, ISO 22000, SEDEX, BROCGS, FDA

Nawabi Chicken Masala

- Key Ingredients: Cinnamon, Clove, Cardamom, Coriander, Turmeric
- Moisture Max: 11%
- Key Spices Count: 7
- Use Case: Chicken Dishes, Mughlai
- Flavor Profile: Rich, Deep, Complex
- Certifications: FSSAI, ISO 22000, SEDEX, BROCGS, FDA

Meat Masala

- Key Ingredients: Turmeric, Coriander, Cumin, Chili, Fenugreek
- Moisture Max: 11%
- Key Spices Count: 6
- Use Case: Mutton, Beef, Goat

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- Flavor Profile: Bold, Earthy, Spicy
- Certifications: FSSAI, ISO 22000, SEDEX, BROCGS, FDA

Fish Curry Masala

- Key Ingredients: Turmeric, Coriander, Cumin, Fenugreek, Chili
- Moisture Max: 12%
- Key Spices Count: 5
- Use Case: Fish, Seafood Curries
- Flavor Profile: Tangy, Warm, Subtle
- Certifications: FSSAI, ISO 22000, SEDEX, BROCGS, FDA

Peri Peri Masala

- Key Ingredients: Chili (60%), Paprika, Garlic, Herbs, Spices
- Moisture Max: 10%
- Key Spices Count: 6
- Use Case: Grilled Chicken, Fast Food
- Flavor Profile: Hot, Smoky, Bold
- Certifications: FSSAI, ISO 22000, SEDEX, BROCGS, FDA

Pasta Seasoning

- Key Ingredients: Oregano, Basil, Garlic, Black Pepper, Salt
- Moisture Max: 10%
- Key Spices Count: 5
- Use Case: Pasta, Italian Dishes
- Flavor Profile: Herbaceous, Savory
- Certifications: FSSAI, ISO 22000, SEDEX, BROCGS, FDA

Pizza Seasoning

- Key Ingredients: Oregano, Basil, Garlic, Chili Flakes, Thyme
- Moisture Max: 9%
- Key Spices Count: 5

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- Use Case: Pizza, Italian Cuisine
- Flavor Profile: Herbaceous, Aromatic, Zesty
- Certifications: FSSAI, ISO 22000, SEDEX, BROCGS, FDA

Rajwadi Garam Masala

- Moisture Max: 10%
- Ash Max: 7–9%
- Volatile Oil Min: 0.5–1% v/w (from spice oils)
- Extraneous Matter: 1% Max; free from artificial colours unless declared
- Appearance: Dry, free-flowing blended powder with characteristic colour and aroma of the named masala
- Storage Life: 9–12 months in sealed packs
- Certifications: FSSAI, ISO 22000, SEDEX, BROCGS, FDA

Chatkil Chaat Masala

- Moisture Max: 10%
- Ash Max: 7–9%
- Volatile Oil Min: 0.5–1% v/w (from spice oils)
- Extraneous Matter: 1% Max; free from artificial colours unless declared
- Appearance: Dry, free-flowing blended powder with characteristic colour and aroma of the named masala
- Storage Life: 9–12 months in sealed packs
- Certifications: FSSAI, ISO 22000, SEDEX, BROCGS, FDA

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Pav Bhaji Masala

- Moisture Max: 10%
- Ash Max: 7–9%
- Volatile Oil Min: 0.5–1% v/w (from spice oils)
- Extraneous Matter: 1% Max; free from artificial colours unless declared
- Appearance: Dry, free-flowing blended powder with characteristic colour and aroma of the named masala
- Storage Life: 9–12 months in sealed packs
- Certifications: FSSAI, ISO 22000, SEDEX, BROCGS, FDA

Pani Puri Masala

- Moisture Max: 10%
- Ash Max: 7–9%
- Volatile Oil Min: 0.5–1% v/w (from spice oils)
- Extraneous Matter: 1% Max; free from artificial colours unless declared
- Appearance: Dry, free-flowing blended powder with characteristic colour and aroma of the named masala
- Storage Life: 9–12 months in sealed packs
- Certifications: FSSAI, ISO 22000, SEDEX, BROCGS, FDA

Kitchen King Masala

- Moisture Max: 10%
- Ash Max: 7–9%
- Volatile Oil Min: 0.5–1% v/w (from spice oils)

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- Extraneous Matter: 1% Max; free from artificial colours unless declared
- Appearance: Dry, free-flowing blended powder with characteristic colour and aroma of the named masala
- Storage Life: 9–12 months in sealed packs
- Certifications: FSSAI, ISO 22000, SEDEX, BROCGS, FDA

Punjabi Chole Masala

- Moisture Max: 10%
- Ash Max: 7–9%
- Volatile Oil Min: 0.5–1% v/w (from spice oils)
- Extraneous Matter: 1% Max; free from artificial colours unless declared
- Appearance: Dry, free-flowing blended powder with characteristic colour and aroma of the named masala
- Storage Life: 9–12 months in sealed packs
- Certifications: FSSAI, ISO 22000, SEDEX, BROCGS, FDA

Dal-Kathol Masala

- Moisture Max: 10%
- Ash Max: 7–9%
- Volatile Oil Min: 0.5–1% v/w (from spice oils)
- Extraneous Matter: 1% Max; free from artificial colours unless declared
- Appearance: Dry, free-flowing blended powder with characteristic colour and aroma of the named masala
- Storage Life: 9–12 months in sealed packs
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Sambhar Masala

- Moisture Max: 10%
- Ash Max: 7–9%
- Volatile Oil Min: 0.5–1% v/w (from spice oils)
- Extraneous Matter: 1% Max; free from artificial colours unless declared
- Appearance: Dry, free-flowing blended powder with characteristic colour and aroma of the named masala
- Storage Life: 9–12 months in sealed packs
- Certifications: FSSAI, ISO 22000, SEDEX, BROCGS, FDA

Kesar Milk Masala

- Moisture Max: 10%
- Ash Max: 7–9%
- Volatile Oil Min: 0.5–1% v/w (from spice oils)
- Extraneous Matter: 1% Max; free from artificial colours unless declared
- Appearance: Dry, free-flowing blended powder with characteristic colour and aroma of the named masala
- Storage Life: 9–12 months in sealed packs
- Certifications: FSSAI, ISO 22000, SEDEX, BROCGS, FDA

Tea Masala

- Moisture Max: 10%
- Ash Max: 7–9%
- Volatile Oil Min: 0.5–1% v/w (from spice oils)

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- Extraneous Matter: 1% Max; free from artificial colours unless declared
- Appearance: Dry, free-flowing blended powder with characteristic colour and aroma of the named masala
- Storage Life: 9–12 months in sealed packs
- Certifications: FSSAI, ISO 22000, SEDEX, BROCGS, FDA

Butter Milk Masala

- Moisture Max: 10%
- Ash Max: 7–9%
- Volatile Oil Min: 0.5–1% v/w (from spice oils)
- Extraneous Matter: 1% Max; free from artificial colours unless declared
- Appearance: Dry, free-flowing blended powder with characteristic colour and aroma of the named masala
- Storage Life: 9–12 months in sealed packs
- Certifications: FSSAI, ISO 22000, SEDEX, BROCGS, FDA

Jal Jeera

- Moisture Max: 10%
- Ash Max: 7–9%
- Volatile Oil Min: 0.5–1% v/w (from spice oils)
- Extraneous Matter: 1% Max; free from artificial colours unless declared
- Appearance: Dry, free-flowing blended powder with characteristic colour and aroma of the named masala
- Storage Life: 9–12 months in sealed packs
- Certifications: FSSAI, ISO 22000, SEDEX, BROCGS, FDA

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King Of Hing Masala

- Moisture Max: 10%
- Ash Max: 7–9%
- Volatile Oil Min: 0.5–1% v/w (from spice oils)
- Extraneous Matter: 1% Max; free from artificial colours unless declared
- Appearance: Dry, free-flowing blended powder with characteristic colour and aroma of the named masala
- Storage Life: 9–12 months in sealed packs
- Certifications: FSSAI, ISO 22000, SEDEX, BROCGS, FDA

Exotic Curry Masala

- Moisture Max: 10%
 - Ash Max: 7–9%
 - Volatile Oil Min: 0.5–1% v/w (from spice oils)
 - Extraneous Matter: 1% Max; free from artificial colours unless declared
 - Appearance: Dry, free-flowing blended powder with characteristic colour and aroma of the named masala
 - Storage Life: 9–12 months in sealed packs
 - Certifications: FSSAI, ISO 22000, SEDEX, BROCGS, FDA
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Masala Blends Product Specifications & Data

Quality & Safety Standards

Standard	Requirement	GrocerGrade Status	Testing Method	Frequency
Microbiological - Total Aerobic Count	<100,000 CFU/g	PASSED	Plate Count	Every Batch
Microbiological - Salmonella	Absent in 25g	PASSED	PCR/Culture	Every Batch
Microbiological - E. Coli	Absent in 25g	PASSED	Culture Method	Every Batch
Microbiological - Staphylococcus aureus	<100 CFU/g	PASSED	Culture Method	Every Batch
Microbiological - Yeast & Mold	<1,000 CFU/g	PASSED	Plate Count	Every Batch
Moisture Content	9-13% (per spice)	COMPLIANT	Karl Fischer	Every Batch
Extraneous Matter	<2% by weight	COMPLIANT	Manual Inspection	Every Batch
Aflatoxin (Total)	<5 ppb	PASSED	HPLC	Monthly
Heavy Metals - Lead	<2.5 ppm	PASSED	ICP-MS	Quarterly
Heavy Metals - Cadmium	<0.3 ppm	PASSED	ICP-MS	Quarterly
Pesticide Residue	Zero Tolerance	PASSED	GC-MS	Quarterly
Allergen Declaration	Per Regulation	COMPLIANT	Test/Documentation	Per Batch
Cryogenic Processing	Applied where needed	YES	Temperature Log	Per Batch
GMO Status	Non-GMO Verified	VERIFIED	Documentation	Annual

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Certifications & Compliance

Certification	Issuing Body	Scope	Validity	Status
FSSAI License	Food Safety and Standards Authority of India	Food Safety Compliance, Spice Processing	Annual Renewal	ACTIVE
ISO 22000:2018	International Organization for Standardization	Food Safety Management System	3 Years	CERTIFIED
HACCP Certification	Hazard Analysis & Critical Control Points	Food Safety, Hazard Control	2 Years	CERTIFIED
KOSHER Certification	Authorized Kosher Certifier	Kosher Compliance for Jewish Consumers	1 Year	CERTIFIED
AGMARK Grade	APEDA	Quality Grade for Spices	Per Shipment	APPLICABLE
HSN Code	Harmonized System	Product Classification for Export	Permanent	ASSIGNED
GST Registration	GST Department	Tax Compliance, Invoice Validity	Active	REGISTERED

Packaging Specifications

Packaging Option	Size	Qty per Case	Shelf Life	Weight/Unit	Standard
LDPE Sachets	12g - 500g	300-500 pcs	12-18 months	3-8 kg/case	FSSAI Approved
Kraft Paper Packets	100g - 500g	100-200 pcs	12 months	8-12 kg/case	Food Grade
HDPE Containers	500g - 1kg	50-100 pcs	18-24 months	10-15 kg/case	Reusable, BPA-Free
Vacuum Sealed Pouch	200g - 1kg	50-100 pcs	18-24 months	12-20 kg/case	Premium Quality
Bulk Packaging	5kg - 20kg	1-5 bags	24+ months	5-20 kg bag	PP/Kraft Multi-layer

Masala Blends Product Specifications & Data

Customized Labels	As per Buyer Spec	Custom	-	-	Print-Ready Design
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Export Ready Checklist

Requirement	Standard	Status	Document Type	Frequency
Invoice	Commercial Invoice Per Shipment	PREPARED	PDF/Hard Copy	Per Shipment
Packing List	Itemized Box Contents	PREPARED	PDF/Hard Copy	Per Shipment
Certificate of Origin	Country: India	ISSUED	Official Document	Per Shipment
Health Certificate	FSSAI Approved Lab	OBTAINED	Original Certificate	Per Shipment
Phytosanitary Certificate	If Required by Country	CONDITIONAL	Official Document	As Required
MSDS	Hazard Information	AVAILABLE	PDF Document	On Request
Quality Certificate	Lab Test Report	OBTAINED	Certified Report	Per Shipment
Bill of Lading	Shipping Document	ISSUED	Original Copy	Per Shipment
Duty Invoice	GST/Tax Compliant	PREPARED	PDF/Hard Copy	Per Shipment
Allergen Declaration	Per Regulation 1169/2011	DOCUMENTED	Signed Declaration	Per Shipment
Traceability Record	Batch/Lot Tracking	MAINTAINED	Digital/Physical Log	Continuous

All products meet international standards and hold active certifications including FSSAI, ISO 22000, SEDEX, BROCGS and FDA certification, ensuring reliability for export markets across Europe, Americas, Asia, Middle East, and Africa.