Issue Date: 2025



Majestic International Spice Los Angeles CA 90025 Tel: 323-303-3324 www.majesticspice.com

# PRODUCT SPECIFICATION SHEET CURRY POWDER

**SEASONING** 

**Ingredients** Chili Cayenne, Corainder, Cloves, Cumin, Nutmeg, Turmeric, Black Pepper.

Physical Yellow blend of spices
Characteristics with black specs.

**Manufactured in USA** 

**Aroma and Flavor** Mild with distinct curry aroma

Allergens None
GMO Statement None

Level of Heat < 500 SHU

Nutrition	Fa	cts
Serving Size 100 g		
Servings Per Containe	r 1	
Amount Per Serving		
Calories 330 Calo	ries from	Fat 80
	% Dai	ly Value
Total Fat 9g		14%
Saturated Fat 1.5g		8%
Trans Fat 0g		
Cholesterol Omg		0%
Sodium 70mg		3%
Total Carbohydrate	64g	21%
Dietary Fiber 22g		89%
Sugars 3g		
Protein 12g		
Vitamin A 35% •	Vitamin	C 35%
Calcium 45% •	Iron 140	%
* Percent Daily Values are		
calorie diet. Your daily vi		-
or lower depending on ye Calories	2,000	2,500
Total Fat Less than	65 g	80 g
Sat Fat Less than	20 g	25 g
Cholesterol Less than	300 mg	300 mg
Sodium Less than	2,400 mg	
Total Carbohydrate	300 g	375 g
rotal Garboriyurate	25 g	30 g

**Kosher Orthodox Union** 

#### **General Requierements**

Product conforms to all provisions of the Federal Food and Drug Cosmetic Act. Product is manufactured in accordance with Good Manufacturing Practices and Under Modern Sanitary Conditions.

#### **Packaging and Storage**

Packed in poly-lined corrugated box in bulk of 50 lbs. Shelf-life is 24 months from the date of production. Store in cool dry place.

### **Microbiological Characteristics**

Total Plate Count	100,000 cfu/g max APHA CHP 7, FDA BAM
Yeast and Mold	<3,000 cfu/g Max FDA BAM, 7th Ed
Total Coliforms	<1,000 cfu/g Max FDA BAM, 7th Ed
E. Coli	<10 cfu/g Max AOAC 966.23
Salmonella	Negative/25g AOAC 2004.03, 2011.03

## Physical/Chemical Characteristics

Free flowing powder minimum of 95% pass thru USS # 35 (granulation)

#### **Defect levels**

The product shall be free of all other extraneous, foreign or non-conforming substances which will affect the safety, appearance and edibility of the product.

Product passed through metal detector with Standards 2.5 mm Fe; 3.0 mm Non-Fe; 3.0 mm SS.