



**RATH & CO-TRADING PTY LTD**

Suite 3C, level 2, 58 Victor Crescent  
Narre Warren 3805

**Product Specification**

<b>Origin</b>	INDIA	<b>Date of issue</b>	25.8.2021
<b>Product Code(s)</b>	HS1028, HS1029	<b>Supersedes</b>	20.6.2018
<b>Product</b>	GARAM MASALA	<b>Page 1 of 4</b>	

**Product Description:**

Garam masala is derived by blending a variety of spices together to produce a unique flavour enhancing spice. There are several different blends of garam masala ranging in taste and heat value.

**Organoleptic properties:**

Colour from medium brown – dark brown free flowing powder  
 Odour sweet and spicy, free from offending odours  
 Taste warm and spicy free from offending flavours.

**Physical /Grade Parameters:**

Name	Ingredients	Tolerances
Standard Mild Garam Masala	Garlic Flakes Bay leaves Onion Flakes Fennel Seed Bengal Gram Cinnamon Coriander seed Fenugreek Nutmeg Cumin Black pepper Clove Cardamom Turmeric Powder Salt Chilli powder	- Min 95% passes through 30 mesh -Moisture <12% - Foreign objects (Glass, metal, plastic) 0% - Heat value 2000-2500 SHU (+/- 500SHU) - Extraneous matter 0.5% max



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Premium Indian Garam Masala	Garlic Flakes Bay leaves Onion Flakes Fennel Seed Bengal Gram Cinnamon Coriander seed Fenugreek Nutmeg Cumin Black pepper Clove Cardamom Turmeric Powder Salt Chilli powder	- Min 95% passes through 30 mesh -Moisture <12% - Foreign objects (Glass, metal, plastic) 0% - Heat value 3000-4000 SHU (+/- 500SHU) - Extraneous matter 0.5% max
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### Microbial Parameters:

#### Non- steamed:

Parameters	Quality Standard.
Salmonella	Absent in 25g
E. Coli	<10cfu/g

#### Steam sterilized:

Parameters	Quality Standard.
Salmonella	Absent in 25g
Listeria	Absent in 25g
E. Coli	<10cfu/g
Total Plate count	<1000000cfu/g
Yeast and Mould	<1000cfu/g

### Shelf Life:

Product shelf life is 24 months when stored under the correct conditions.



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**Storage and Handling:**

Product should be stored in ambient conditions (<20°C) with a maximum relative humidity of 59%. Product should be kept free from direct sunlight in air tight containers/bags. Storage areas should be clean and regularly treated against pests.

**Allergen**

**Present in Product**

**YES / NO**

Cereals containing gluten & their products (wheat,rye,barley,oats,spelt)	No
Crustacea & Crustacea products	No
Egg & egg products	No
Fish & Fish Products (including molluscs w/out shells & fish oils)	No
Lupin & Lupin products	No
Milk & Milk products	No
Peanuts & Peanut Products	No
Sesame Seeds & sesame products	No
Soy & soybean products	No
Tree nuts & tree nut products	No
Sulphites, present in ingredients, additives or processing aids*	No

**Packaging/Weight:**

Bulk 20 or 25kg Kraft bag with inner liner.

**Intended Use:**

Food Supplied as an ingredient for use in further manufacturing or processing.

**Non Irradiation & Ethylene Oxide Statement:**

This product is declared free from exposure or treatment from sources of irradiation and ethylene oxide.

**Genetic Modification:**

This product and any processing aids used in the preparation of this product are declared free from genetic modification.