

 <small>WWW.FRUTEX.COM.AU 18 ST ALBAN'S RD KINGSGROVE NSW 2208 AUSTRALIA PH 02-9502-6500 FX 02-9502-6511</small>	PRODUCT SPECIFICATION	Product Code:	CURR105 CURR105-01 CURR011
	CURRY RAJA MEDIUM HEAT BLEND	Issue No:	AFGC-S-4
		Change Notice No:	3
		Date Issued:	20/03/2024

Product Identification	
Product Name	Curry Raja Medium Heat Blend
Country of Origin	Blended and Packed in Australia from Imported and Local Ingredients Primary components from India, Australia, Sri Lanka, Indonesia, and Vietnam.
Description	A traditional Indian style curry powder, blended from quality ingredients.
Intended Use	Food supplied as an ingredient for use in further manufacturing or processing
Ingredient List	Maize Flour, Turmeric, Coriander, Fenugreek, Cumin, Salt, Celery, Cinnamon, Chilli, Cloves, Cassia, Nutmeg.

Personal Diet & Regulations	
Allergens due to ingredient nature	Curry Raja Medium Heat Blend contains no known allergens, and/or derivatives thereof.
Allergen cross-contact statement	May contain gluten and soy. No other declarable allergens, as per VITAL assessment.
GMO statement	Curry Raja Medium Heat Blend is a non GM product.
Halal accreditation	Curry Raja Medium Heat Blend is Halal suitable (validation means: Certified).
Kosher accreditation	Curry Raja Medium Heat Blend is Kosher suitable (validation means: Certified).

Nutritional Information			
Nutrient		Average quantity per 100g	Units
Energy		1380	kJ
Protein		10.4	g
Fat	Total	9.9	g
	Saturated	1	g
Carbohydrate	Total	40.2	g
	Sugars	7.7	g
Sodium		3050	mg

Data from theoretical source (FSANZ, USDA, Supplier Database, NIP Calculator. Average values subject to seasonal variation.).

Organoleptic Specification(s)	
Test / Parameter	Specification
Colour	Yellow to dark yellow
Flavour	Spicy, balanced flavour, medium hot
Aroma	Typical of indian style curry

Physical Specification(s)		
Test / Parameter	Specification	Units
Extraneous Matter	≤ 0.1	%
Bulk Index	120 - 145	g/250mL
Particle Size	≤ 10 % retained on 500µm	N/A

Microbiological Specification(s)		
Test / Parameter	Specification	Units
E. Coli	≤ 10	cfu/g
Salmonella	Not Detected	/25g

Chemical Specification(s)		
Test / Parameter	Specification	Units
Moisture	≤ 12	%
Water Activity	≤ 0.690	N/A

Packaging description:	Multi-wall paper bag with inner polyethylene liner and sewn closure (25 KG), or blue high density polybag, or heat sealed plastic/foil pouch (1 or 3 KG). No staples, wire closure or castrating rings to be used.
Traceability comments:	
Delivery temperature:	Delivery temperature is ambient temperature.
Pack size:	25 or 3 or 1kg
Storage and shelf life:	Before opening, the product should be stored in ambient conditions. Additionally, store in a cool, dry place, away from direct sunlight. If stored as advised, the shelf life in original, unopened packaging should be 12 months from the date of production.

The information contained in this specification is based on data considered to be accurate and reliable as at the date of the specification to the best of the supplier's knowledge and belief. It is user's obligation to determine the safe use of the product for its own applications or suitability for use since the conditions of use, handling, storage and disposal are beyond the supplier's control. The user should therefore take all necessary precautions to ensure the safe and suitable use of the product described in the specification.

Quality: George Yik	Signature: GY	Date: 20/03/2024
Authorised by: Liviu Gorgos	Signature: LG	Date: 20/03/2024