



Product Specification Sheet					
Product		Frozen Curry Leaves Paste			
Description		The good sound leaves of curry leaves are selected and cleaned. The stem is removed. The leaves are washed, strained, blanched at 90° C and grinded to make paste. The paste is passed through less than 1 mm sieve to obtain smooth paste. The packed and frozen.			
Origin		India			
Finish products Ingredients		Curry leaves and lemon juice Not from GMO No exogenous foreign bodies of any kind. It does not contain any ingredients added during processing which could be considered as allergen {According to CODEX STA1- 1985- (Rev1-1991)}			
		Parameter	Specifications		
1	Organole	ptic Characteristics			
1.1	Appearar	nce	Smooth paste		
1.2	Texture		Soft, smooth paste		
1.3	Colour		Uniformly dark green colour		
1.4	Odour		Characteristics of the curry leaves and free from foreign and off odour		
1.5	Taste		Characteristics of the curry leaves and free from foreign and off taste		
2	Physical and Chemical Characteristics				
2.1	рН		5.5-8.5		
2.2	Titrable a	cidity (% citric acid)	0.3-0.9		
2.3	Foreign N	1atter	0		

FRIZWELL AGRO FOODS

#Spl.14, Ground Floor, 5th Main road, Jigani Industrial Area, 2nd Phase, Anekal Taluk, Bengaluru - 560105 GSTN: 29AAHFF5377J1ZV, info@frizwell.com, www.frizwell.com







3	Microbiological Characteristics		
3.1	Standard Plate Count (cfu/g)	Max 40,000	
3.2	Yeast & Mould Count (cfu/g)	Max 100	
3.3	Total Coliform (cfu/g)	Absent	
3.4	E. Coli (cfu/g)	Absent	
3.5	Salmonella (/25 g)	Absent	
3.6	Listeria monocytogenes (/25 g)	Absent	

Chemical preservatives and Additives: Product is manufacture from Curry leaves and does not contain any added preservatives, colors, flavours or other adulterants

Pesticide Residue: Product conform to the WHO recommendation and EC directives regarding pesticide residues

Packaging: Available in 1 kg x 10 pouches in 5 ply carton.

Labelling: Every pack is labelled in accordance with current international legislations

Others: GMP, HACCP, Food Safety and other quality management systems are applied throughout manufacturing and storage. Products are subjected to metal detection/online magnet prior to packing

Storage: Frozen product should always be stored below -180 C

Best Before: Twenty four months from the date of manufacturing when stored below -180 C