

## **ORGANIC CURRY LEAVES POWDER**

PRODUCT SPECIFICATION (Spec No: 8.7)

#### PRODUCT DESCRIPTION

Organic Curry leaves powder which is very popular as culinary used as a seasoning in South Asian cooking which have a distinct smoky, citrus-like flavor and aroma. However, these leaves are rich in Vitamin A, B, C and B2 furthermore it contains iron and calcium. Now this product is trending as super food in the world

#### **INGREDIENTS**

100% Organic curry leaves

#### **PACKAGING**

100g, 250g, 500g standard pouch & 20kg inner poly bag & outer craft bag

#### **STORAGE**

Store in a cool, dry place

#### SHELF LIFE

24 months from date of manufacture

### PRODUCT ACQUIRED

ISO 22000:2018, HACCP. GMP. USDA Organic, EU Organic

MICROBIOLOGICAL STANDARDS				
Test	Test Method	Limits/Specification		
Aerobic Plate	ISO 4833-1: 2013	Max 10 <sup>5</sup>		
Count				
Yeast &	ISO 21527: 2008	Max 10 <sup>3</sup>		
Mould count				
Coliforms	ISO 4831: 2006	Absent		
E. coli	ISO 7251: 2005	Absent		
Salmonella	ISO 6570: 2002	Absent		

PHYSICAL & CHEMICAL STANDARDS		
Parameter	Limits/Specification	
Moisture	< 10%	
Flavor	Characteristic flavor	
Odor	Characteristic odor	
Color	Olive green to light green	

NUTRITION FACTS		
16 servings per 50g container		
Serving size	(3g)	
Amounts Per Serving		
Calories	11Kcal	
	% Daily Value	
Total Fat 0.6g	1%	
Saturated Fat 0.1g	0.5%	
Trans Fat 0g		
Cholesterol 0mg	0%	
Sodium 7mg	0.3%	
Total Carbohydrates 1g	0.3%	
Dietary Fiber 0.5g	2%	
Total Sugar Og		
Includes Og Added Sugars	0%	
Protein 0.3g	0.6%	
Calcium 11mg		
Potassium 14mg		

# \*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to daily diet. 2, 000 calories a day is used for general nutrition advice.

Prepared By	Sanduni Sithara – Research and Development Executive	
Seconded By	Angela Jayatilake – Director Marketing and Administration	
Recommended By	Shehan Marthris – Director Production and Sales	
Approved By	Peter Jayatilake – Managing Director	