

Description:

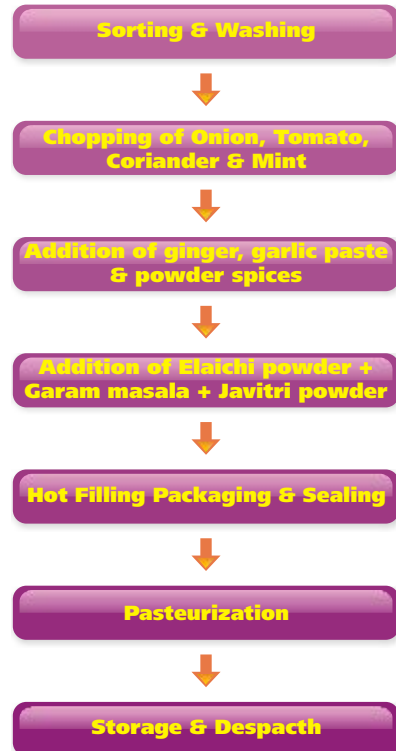
Blend of spices for a traditional Indian Biryani.

Suggested Usage: ■ For a lip smacking biryani in minutes just add this paste with Vegetables or Chicken and Basmati Rice and you are ready with Dum, Handi, Nawabi or Hyderabadi biryani.

Product Characteristics:

1) Physical Parameter	
Color	Dark Brown
Appearance	Oily
Taste	Wholesome & Characteristic
Flavour	Spicy
Consistency	Viscous
2) Chemical Parameter	
°Brix (%TSS)	30 - 32° Brix
pH	3.8 - 4
% Acidity (as Lactic Acid)	1.7 - 2.0%
% Salt (%NaCl)	1.4 - 1.8%
3) Microbiological Parameter	
Total plate count (cfu/gm)	Less than 10 ³
Yeast & mould (cfu/gm)	Less than 10 ¹
Coliform (cfu/gm)	Absent
Salmonella (cfu/25 gm)	Absent
S.aureus (cfu/gm)	Absent
E.coli (cfu/gm)	Absent
4) Net Wt	1 kg X 15 Pouches
5) Gross Wt	16 kg
6) Storage	Store at Ambient, clean condition
7) Shelf Life	Six Months (Sealed Pack)

Manufacturing Process:



Nutritional Facts (in gm. per 100 gm. of product):

1) Protein:	3.39	4) Crude Fibre:	2.23	7) Calcium (mg.):	91.2
2) Fat:	33.15	5) Carbohydrates:	22.76	8) Phosphorus (mg.):	113.01
3) Minerals:	1.18	6) Energy (K cal):	393.6	9) Iron (mg.):	2.57

Benefits for you:

- Time saving - fast and easy
- No wastage
- Consistent Quality
- Long Shelf Life
- Multiple Uses
- Less Storage & handling
- Low manpower
- Value for money
- Ready to use

