

## Description:

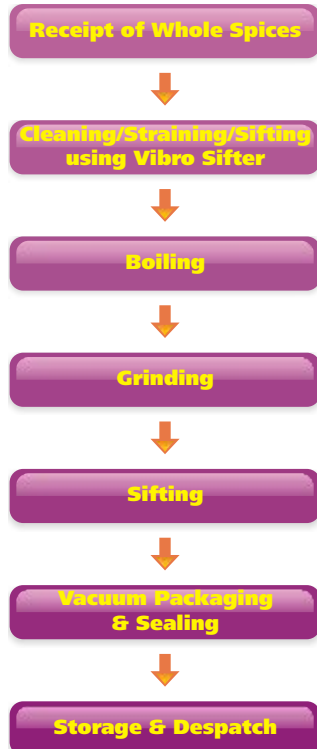
Garam Masala is a robust blend of the most aromatic and flavorful spices of India and is used sparingly in various Indian curries. For exotic taste and flavor add it sparingly to Meat Sauces, Pasta sauces, Soups, Gravies, Stuffing, Mixes, Stews, Casseroles, Stir-fried Dishes and Barbecue Marinade.

**Suggested Usage:** ■ Use as topping to enrich the gravies, curries, biryanis & masala preparations with a blend of aromatic spices

## Product Characteristics:

<b>1) Physical Parameter</b>	
Color	Brown
Appearance	Dry Homogenous
Taste	Wholesome & Characteristic
Flavour	Spicy
Texture	Coarse
Consistency	Free Flowing
<b>2) Chemical Parameter</b>	
Mesh Size No	8
Moisture %	8-10%
<b>3) Microbiological Parameter</b>	
Total plate count (cfu/gm)	Less than 10 <sup>4</sup>
Yeast & mould (cfu/gm)	Less than 10 <sup>2</sup>
Coliform (cfu/gm)	Absent
Salmonella (cfu/25 gm)	Absent
S.aureus (cfu/gm)	Absent
E.coli (cfu/gm)	Absent
<b>4) Net Wt</b>	
	250 gm X 15 Pouches
<b>5) Gross Wt</b>	
	4 kg
<b>6) Storage</b>	
	Store at Ambient, clean condition
<b>7) Shelf Life</b>	
	Six Months (Sealed Pack)

## Manufacturing Process:



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

1) <b>Protein:</b>	14.3	4) <b>Crude Fibre:</b>	13.98	7) <b>Calcium (mg.):</b>	755.44
2) <b>Fat:</b>	12.35	5) <b>Carbohydrates:</b>	36.34	8) <b>Phosphorus (mg.):</b>	368.12
3) <b>Minerals:</b>	4.7	6) <b>Energy (K cal):</b>	309.35	9) <b>Iron (mg.):</b>	9.63

## 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

