



KARIMIX UK Limited
Stone Stile Farm, Selling, Faversham
Kent ME13 9SD

T: +44 (0)1227 733878 | technical@karimix.com

Product Spec (Long) KM 0331 / Karimix Goan Curry Paste

Product	KM 0331 / Karimix Goan Curry Paste
Description	Smooth, spiced and enriched with coconut
Ingredient Declaration	Rapeseed oil, onion, sugars, coconut, salt, tamarind paste, garlic, coriander, ginger, spirit vinegar, cumin, fennel, turmeric, black pepper, spices, cinnamon, chillies
Allergens	For allergens see ingredients in BOLD . Made in a factory using nuts.
GMO Status	This product is non-GMO and does not knowingly contain any GMO ingredients.
Serving Suggestions	Use 15g to 20g of paste & 50-60g coconut milk. Add paste mixture with protein. Add salt and pepper to taste.
Warnings	Paste must be cooked before consumption
Country of Origin	Manufactured in the UK

Specific Dietary Requirements	Suitable For?	Comments
Vegetarian	Yes	Certified
Vegan	Yes	Certified
Coeliacs	No	Uncertified
Organic	No	Uncertified
Kosher	No	Uncertified
Halal	No	Uncertified

Calculated utilising Supplier Data

Nutritional Information	Typical Values per 100g	Typical Values per 20g
Energy (kJ)	1,640 kJ	328 kJ
Energy (kcal)	392 kcal	78 kcal
Fat	38.0 g	7.6 g
of which saturates	5.7 g	1.1 g
Carbohydrate	9.9 g	2.0 g
of which sugars	8.1 g	1.6 g
Fibre	2.6 g	0.5 g
Protein	3.1 g	0.6 g
Salt	6.0 g	1.2 g
Sodium	2,362.3 mg	472.5 mg

Ingredients in Decending Order	%	Country of Origin
Rapeseed oil	30-40	UK, EU
onion	10-20	Poland, Netherlands
sugars	5-10	UK, USA
coconut	5-10	Thailand, Indonesia
salt	5-10	UK
tamarind paste	1-5	INDIA
garlic	1-5	China
coriander	1-5	India, Bulgaria, Romania, Turkey, Moldova, Ukraine
ginger	1-5	China
spirit vinegar	1-5	UK, Germany
cumin	1-5	India, Iran, Turkey
fennel	1-5	India
turmeric	1-5	India
black pepper	1-5	India, Indonesia, Brazil, Vietnam
spices	1-5	Madagascar/Sri-Lanka
cinnamon	1-5	Indonesia. Sri Lanka, Madagascar, Seychelles
chillies	1-5	India
Total	100	



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Allergen (inc. products & derivatives)	Contains?	On Site?	Comments
Celery	No	Yes	
Cereals containing Gluten	No	Yes	
Crustaceans	No	Yes	
Egg	No	Yes	
Fish	No	Yes	
Lupin	No	No	
Milk	No	Yes	
Molluscs	No	Yes	
Mustard	No	Yes	
Tree nuts	No	Yes	
Peanuts	No	Yes	
Sesame seeds	No	Yes	
Soybeans	No	Yes	
Sulphur dioxide & Sulphites	No	In individual ingredients at < 10ppm	0ppm

Karimix allergen statement will be issued on request.

Non Declarable Additives / Processing Aids

E No	E Name	Function	Comments
E535	Sodium ferrocyanide	Anti-caking agent in salt - non declarable	Present in salt @ 0.0015%

Sensitive Content	Contains?	Comments
Additives	No	
Preservatives	No	
Benzoates	No	
Corn / Maize	No	
Yeast	No	
Colours: artificial	No	
Colours: nature identical	No	
Colours: natural	No	
Glutamates / MSG	No	
Flavourings: natural	No	
Flavourings: artificial	No	
Sweeteners (e.g. aspartame)	No	
BHA/BHT	No	
Hydrogenated vegetable oils	No	
Hydrogenated vegetable protein (HVP)	No	
Beef	No	
Pork	No	
Lamb	No	
Poultry	No	
Animal product: other	No	
Coconut	Yes	
Natural rubber latex	No	
in product packaging, packaging adhesives		
Genetically modified organisms *	No	
Alcohol	No	

* if present identify ingredients which contain such material & GM origin labelling required.

Organoleptic Profile & Standards	Acceptable	Unacceptable
Appearance	Thick creamy brown yellow paste	light brown and thin
Texture	rich oil base with soft particles	smooth and dry
Aroma	aromatic spices	sweet
Flavour	sour savoury mild heat with coconut notes	sweet

Product will be checked against previously accepted standard.



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Microbiological Standards

Attribute	Target cfu/g	Reject cfu/g	Freq. of Testing	Comments
TVC	<100,000	>100,000	As per requirement	
Enterobacteria	<100	>100	As per requirement	
Coliforms	<100	>100	As per requirement	
E Coli	<10	>10	As per requirement	
Staphylococcus	<20	>20	As per requirement	
Pseudomonas Sp.	<1,000	>1,000	As per requirement	
Bacillus Cereus	<1,000	>1,000	As per requirement	
Listeria Sp.	<10	>10	As per requirement	
Salmonella	<1,000	>1,000	As per requirement	
Mould	<1,000	>1,000	As per requirement	
Listeria Sp.	Absent in 25g	Present in 25g	As per requirement	
Salmonella	Absent in 25g	Present in 25g	As per requirement	

Chemical Standards

Test	Target	Tolerance ±	Frequency	Comments
pH	3.5	± 0.3	Every Batch	
Brix		± 0.3	Every Batch	
AW				
Moisture				
Sodium				
Salt				
Viscosity				
Others				

Product Storage / Shelf Life and Packaging

Unit Fill Weight	175g	1kg	3.5kg
Pack Type	Glass jar / bottle	Polymer	Polymer
Shelf Life			
From production	36 months	36 months	36 months
After opening	As per BBE on pack	As per BBE on pack	As per BBE on pack
Minimum on supply	18 months	18 months	18 months
Durability	Best Before End	Best Before End	Best Before End
Storage Conditions			
On supply	Ambient	Ambient	Ambient
After opening	Refrigerated	Refrigerated	Refrigerated
Suitable for Freezing	No	No	No
Inner Barcode	5027092006081	5027092006104	5027092043543
Outer Barcode	05027092006098	05027092006111	05027092043550
Net Case Weight	2.07kg	4.25kg	22.01kg
Gross Case Weight	2.14kg	4.37kg	22.47kg
Units per Case/Tray	6	4	6
Cases per Layer	37	30	8
Layers per Pallet	10	7	4
Cases per Pallet	370	210	32
Primary Packaging	190ml Round glass jar with 63mm black T/O cap (cardboard tray)	1L Classic polythene bottle with 80mm white cap (4 unit cardboard outer)	3.75L Bear Polythene bottle with 80mm white cap
Secondary Packaging	Cardboard tray, shrink wrapped, outer case label	Cardboard box with 4 units, outer case label	Cardboard box with 6 units, outer case label
Tertiary Packaging	Std White CHEP Styled Pallet 1200mm x 1000mm or Euro Pallet Wrapped with pallet wrap		
Retail Packs	All product will be labelled in accordance with Food Information Regulations 2013 (FIR 2013)		
Foodservice / Catering	As a minimum: Supplier Name, Product Name, Product Code, Unit Size, Batch ID Number, Best Before Date, Date of Manufacture. Remaining information will be provided via Karimix Product information sheet or suppliers own specification format.		

Acknowledgement of Product Specification Information Received

Signature	Name	Title / Position	Date

Important: Specifications may be signed electronically. If not signed within one month of the date on the Specification, the Specification will be deemed to have been approved by the customer. The specification remains valid until superseded by a newer version.

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