



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

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

Product Spec (Long) KM 0410 / Karimix Tandoori Paste

Product	KM 0410 / Karimix Tandoori Paste
Description	A rich paste with coriander, ginger and cumin; the perfect traditional aromatic curry.
Ingredient Declaration	Rapeseed oil, spirit vinegar, water, salt, paprika, coriander, turmeric, black pepper, chillies, cumin, sugar, coconut, tomato puree, ginger, garlic, spices, Nutmeg, lemon juice, paprika oil
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 20g-30g paste, 80g Greek yoghurt and 10g honey (optional). Add salt, protein and marinade for 2 hours. BBQ, grill or
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)	1,247 kJ	249 kJ
Energy (kcal)	298 kcal	60 kcal
Fat	28.9 g	5.8 g
of which saturates	3.4 g	0.7 g
Carbohydrate	5.5 g	1.1 g
of which sugars	5.0 g	1.0 g
Fibre	3.6 g	0.7 g
Protein	3.4 g	0.7 g
Salt	7.1 g	1.4 g
Sodium	2,797.0 mg	559.4 mg

Ingredients in Decending Order	%	Country of Origin
Rapeseed oil	20-30	UK, EU
spirit vinegar	20-30	UK, Germany
water	5-10	UK
salt	5-10	UK
paprika	5-10	Spain
coriander	5-10	India, Bulgaria, Romania, Turkey, Moldova, Ukraine
turmeric	1-5	India
black pepper	1-5	India, Indonesia, Brazil, Vietnam
chillies	1-5	India
cumin	1-5	India, Iran, Turkey
sugar	1-5	UK
coconut	1-5	Thailand, Indonesia
tomato puree	1-5	Italy, Spain
ginger	1-5	China
garlic	1-5	China
spices	<1	Madagascar/Sri-Lanka
Nutmeg	<1	West Indies/Guatemala
lemon juice	<1	Italy, Spain, South Africa, South America
paprika oil	<1	INDIA/SPAIN/USA
Total	100	



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

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

Product Spec (Long) KM 0410 / Karimix Tandoori Paste

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	Oily thick dark brown red paste with some particles	yellow
Texture	oily thick	chunky
Aroma	rich aromatic with spices	sweet
Flavour	Savoury with a medium heat, slightly sweet with spices	sour

Product will be checked against previously accepted standard.



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

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

Product Spec (Long) KM 0410 / Karimix Tandoori Paste

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	3.4	± 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	10.0kg
Pack Type	Glass jar / bottle	Polymer	Polymer
Shelf Life			
From production	36 months	24 months	12 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	6 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	5027092045752	5027092041242	
Outer Barcode	05027092045769	05027092041259	
Net Case Weight	2.07kg	4.25kg	10.44kg
Gross Case Weight	2.14kg	4.37kg	10.44kg
Units per Case/Tray	6	4	1
Cases per Layer	37	30	13
Layers per Pallet	10	7	4
Cases per Pallet	370	210	52
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)	10L Polythene pail with plastic handle & lid
Secondary Packaging	Cardboard tray, shrink wrapped, outer case label	Cardboard box with 4 units, outer case label	Stack straight onto pallet
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.

11/02/2025 14:20