



Product Name	Chaat Masala	Product Code	SAE-CHAAT-MASALA
Botanical Name	Spice blend	HS Code	0910.91
Category / Class	Indian Spices · Blended Spices & Masalas	Shelf Life	On request
Commercial Form	Ground powder	Minimum Order	1 MT or mixed load
Sourcing Origin	India	Port & Terms	Nhava Sheva · FOB/CFR/CIF



1. GENERAL PRODUCT INFORMATION & COMMERCIAL PROFILE

Chaat Masala — Spice blend

Tangy blend of dry mango (amchur), black salt, cumin and mint used on fruit, snacks and street food.

Commercial varieties / grades	Standard, Custom recipe
Forms available	Ground powder

2. PHYSICAL & CHEMICAL SPECIFICATIONS

Full specification on request. We send the current specification and a certificate of analysis for the lot you are buying.

3. PACKING & SHIPPING LOGISTICS

Standard export packaging	25 kg PP or multi-wall paper bags with inner liner; 10–20 kg cartons; Retail and private-label packs (50 g – 1 kg)
Custom / private label	Retail packs, custom bags and cartons with your artwork, language and barcodes
20 ft FCL container load	On request
40 ft FCL container load	On request
Storage conditions	Cool, dry, well-ventilated store away from direct sunlight and moisture
Product shelf life	On request

4. KEY QUALITY FEATURES

- Machine-cleaned and graded to buyer specification (destoner, gravity separator, Sortex).
- Steam sterilisation available for the USA, EU, Australia and New Zealand.
- Certificate of analysis for every lot; third-party inspection on request.
- Bulk, retail or private-label packing; can ship alone or in a mixed container.

Accreditations & compliance: ISO 22000 · ISO 9001 · FSSAI · APEDA · Spices Board India · Kosher · Star Export House. Pre-shipment inspection and certificate of analysis on request.

Issued by:

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