

**PAKISTAN STANDARD SPECIFICATION
FOR
CURRY POWDER (1st Rev.)**

0. FOREWORD

- 0.1 This Pakistan Standard was adopted by the Pakistan Standards Institution on 05-06-1992 after the draft finalized by the Spices and Condiments Sectional Committee, had been approved by the Agricultural and Food Products Divisional Council.
- 0.2 Pakistan Standards Institution laid down this standard specification on Curry Powder in 1985. The committee felt it necessary to revise in the light of latest development made in the Industries in this field.
- 0.3 Spices and Condiments are in common use in this country some of them are also imported in considerable quantities. Black pepper is one of the most important commodities imported. Besides black pepper, curry powder, which is a mixture of different spices and condiments.
- 0.4 In the preparation of this Standard the views of the consumers, manufacturers, technologists and testing Authorities have been taken into consideration the prevailing methods of trade. The Sectional committee is responsible for the preparation of this standard to consult and drawn freely from the corresponding AOAC and assistance derived from this source is acknowledged with thanks
- 0.5 International System has been adopted in Pakistan and all quantities and dimensions appearing in this standard have been given in this standard.
- 0.6 For the purpose of deciding whether a particular requirement of this standard is complied with the final value observed or calculated, expressing the result of a test or analysis shall be rounded off in accordance with PS: 103-1991(1st Rev.) Methods for Rounding Off Numerical Values, the number of significant placed retained in the rounded off value shall be the same as that of the specified value in this standard.
- 0.7 This standard is intended chiefly to cover the technical provisions relating to Curry Powder and it does not include all the necessary provisions of a contract.

1. SCOPE

This Standard prescribes the requirements for Curry powder which is used as a spicing Ingredient in the preparation of foods.

2. REQUIREMENTS

Description

The Curry Powder is the product obtained by grinding clean dried and sound spices and condiments. Any of the spices and condiments listed in PS : 2825-1990 for Spices & Condiments Botanical nomenclature.

The curry powder may contain edible starchy material max. 10 %) (nature to be declared) It may also contain not more than 5 % (m/m) of food-grade Salt. The curry powder shall be free from artificial colouring matter.

The proportion of spices and condiments used in curry powder, within the scope of this Pakistan Standard, shall be not less than 85% .

Flavour:

The flavour of the curry powder shall be clean, fresh and typical of the products. It shall not have rancid taste or musty smell.

Freedom from moulds, insects and Aflatoxin.

The curry powder shall be free from living insects and moulds and shall be practically free from dead insects, insects fragments and rodent contamination visible to the naked eye (corrected if necessary for abnormal vision with such magnification as may be necessary in any particular case..

Aflatoxin should be less than 5 ppb or 5 micrograms/kg.

Freedom from coarse particles.

The curry powder shall be free from coarse particles and shall be of a fineness specified in PS: 392-1994 @ Test Seives.

Requirements

The curry powder shall also comply with the requirement given in the following Table.

TABLE
REQUIREMENT FOR CURRY POWDER

S.#	CHARACTERISTICS	REQUIREMENTS	METHODS OF TEST
i.	Moisture % (m/m), max	10.0	AOAC 30.200 (1970)
ii.	Volatile Oil ml/100 g on dry basis, min	0.4	AOAC 30.009 (1970)
iii.	Non-volatile ether extract on dry basis, min.	7.5	AOAC 30.009 (1970)
iv.	Acid-insoluble ash on dry basis, max.	1.0	AOAC 30.003 (1970)
v.	Crude fibre on dry basis, max	15.0	AOAC 30.014 (1970)

3. SAMPLING

Sample the curry powder by the method described in (PSS: for chilli powder 1742 – 1985.)

4. METHODS OF TEST:

The sample of curry powder shall be tested for conformity of the material to the requirements of this Pakistan Standard by the methods of test referred to in the Table -1.

5. PACKING MARKING

Packing:

The curry powder shall be packed in sealed, clean and sound containers (for example glass or tinfoil containers, properly lined with waterproof paper, or in moisture –proof bags) made of a material which does not impart any smell to the curry powder.

Small containers containing curry powder shall be packed in suitable cases.

Marking :

The following particulars shall be marked or labeled on each container :

- a. name of the material and the trade name or brand name, if any
- b. name and address of the manufacturer or packer;
- c. batch or code number;
- d. net mass;

- e. name of spices and condiments and other ingredients used in the preparation of the curry powder, in descending order of their proportion , by mass (m/m)
 - f. date of packing and expiry.
 - g. Any other marking required by the purchaser.
- 5.2.2 The particulars (a to d) in 5.2.1 shall be marked on each case. If glass containers are used, the words “Glass, with care” shall be marked each case.