

Technical Specifications & Product Data Sheet

Product Name: Spray Dried Tamarind Powder

Grade: Premium B2B / Industrial Food Grade

Botanical Name: *Tamarindus indica*

1. Product Overview & Manufacturing Process

Produced via advanced **spray drying technology**, this premium-grade tamarind powder retains the authentic, tangy flavor profile, natural acidity, and active nutritional compounds of fresh, mature tamarind pulp. Free from artificial colors, synthetic additives, and preservatives, the fine, free-flowing hygroscopic powder dissolves instantly in cold and warm liquids, making it ideal for large-scale commercial food processing, seasoning blends, and dietary supplements.

2. Physical & Chemical Parameters

Parameter	Specification	Test Method / Standard
Appearance / Color	Fine, free-flowing light to dark brown powder	Organoleptic / Visual
Flavor & Aroma	Characteristic tangy, sour tamarind taste free of off-odors	Organoleptic
Solubility	Instantaneous and complete in water	Visual Dispersion
Moisture Content	< 5.0% max	Gravimetric Oven Drying
Total Ash	< 4.0% max	Muffle Furnace
pH (1% Solution)	2.5 – 3.5	Potentiometric Method
Acidity (as Tartaric Acid)	12.0% – 18.0%	Titrimetry

3. Microbiological Standards

Parameter	Limits	Test Method
Total Plate Count (TPC)	< 10,000 CFU/g	IS 5402
Yeast & Mold	< 100 CFU/g	IS 5403
Coliforms	Absent / g	IS 5401
E. Coli	Negative / 25g	ISO 16649-2
Salmonella	Negative / 25g	ISO 6579-1

4. Packaging, Storage & Shelf Life

- **Standard Bulk Packaging:** 25 kg food-grade polyethylene (PE) liner sealed inside a multi-layer kraft paper bag or heavy-duty fiber drum. Custom private-label packaging sizes available upon request for B2B partners.
- **Storage Conditions:** Store in a cool, dry place away from direct sunlight and high humidity. Keep container tightly sealed after opening to prevent moisture absorption.
- **Shelf Life:** 24 months from the date of manufacturing when stored under recommended unopened conditions.

5. Regulatory & Compliance

- **Food Safety:** Manufactured in compliance with FSSAI, HACCP, and ISO food safety management systems.
- **GMO Status:** Non-GMO (Genetically Modified Organism free).
- **Allergen Statement:** Produced in a facility free from major food allergens.

6. Commercial & Export Details

- **Minimum Order Quantity (MOQ):** Contact for bulk container loads or trial shipment sizes.
- **Port of Loading:** Chennai, India.
- **Supply Ability:** Continuous year-round industrial bulk supply available for international export.