

PAKISTAN STANDARD

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**CURRY POWDER  
(2<sup>ND</sup> REVISION)**



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**PAKISTAN STANDARD SPECIFICATION  
FOR  
CURRY POWDER (2<sup>nd</sup> Rev.)**

**0. FOREWORD**

- 0.1 This Pakistan Standard was adopted by the Pakistan Standards & Quality Control Authority, Standards Development Centre on **30-03-2010** after the draft finalized by the Spices and Condiments Technical Committee, had been approved by the National Standards Committee for Agricultural and Food Products.
- 0.2 Pakistan Standards & Quality Control Authority, laid down this standard specification on Curry Powder in 1985, first revised in 1997 and 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 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 Technical committee is responsible for the preparation of this standard to consult and draw freely from the corresponding AOAC and assistance derived from this source is acknowledged with thanks.
- 0.5 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 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.
- 0.6 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**

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

**2. REQUIREMENTS**

**2.1 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%.

## 2.2 FLAVOR:

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

2.2.1 Color free from Sudan I, II, III, IV

## 2.3 FREEDOM FROM VISIBLE MOULDS & INSECTS :

The curry powder shall be free from living insects and moulds and shall be practically free from dead insects, insect's 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).

2.3.1 AFLATOXIN should be less than 20 ppb or 20 micrograms/kg.

## 2.4 FREEDOM FROM COARSE FOREIGN PARTICLES:

The curry powder shall be free from coarse foreign particles and shall be of a fineness specified in (PS: 392) for Test Sieves.

## 2.5 REQUIREMENTS:

The curry powder shall also comply with the requirement given in the following Table-1

**TABLE-1**  
**REQUIREMENT FOR CURRY POWDER**

S.#	CHARACTERISTICS	REQUIREMENTS	METHODS OF TEST
i.	Moisture % (m/m), max.	10.0	AOAC 30.200
ii.	Acid-insoluble ash on dry basis, max.	2.0	AOAC 30.003
iii.	Crude fiber on dry basis, max.	15.0	AOAC 30.014

2.6 The Curry Powder should be manufactured and packed under hygienic conditions and also comply with the requirements given in Table – 2.

**TABLE – 2**  
**MICROBIOLOGICAL REQUIREMENTS FOR CURRY POWDER**

S. No	CHARACTERISTIC	REQUIREMENTS	References
1.	Salmonella	Should be NIL / 25 gm	McCormic
2.	Total coliforms	1X10 <sup>4</sup> cfu /gm	McCormic
3.	Yeast / Mould count	1 X 10 <sup>5</sup> cfu /gm	European spices Association
4.	Total Bacterial count	1 X 10 <sup>6</sup> cfu /gm	McCormic & ESA

**3. SAMPLING**

- 3.1 Sample the curry powder by the method described in Appendix-A (PS: 1742) for Chilli Powder(Red Pepper)Powder.
- 3.2 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 Table -1.

**4. PACKING & MARKING**

**4.1 PACKING:**

The curry powder shall be packed in sealed, clean and sound containers (for example glass or tinsplate 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.

**4.2 MARKING :**

4.2.1 The following particulars shall be marked or labelled on each container :

- a. The name of the product and trade name or brand name if any.
- b. Name and address of the manufacturer.
- c. Batch or code Number.
- d. Net weight
- e. Date of manufacture and expiry.
- f. Name of spices and condiments and other ingredients used in the preparation of the Curry powder.
- g. Any other marking required by the purchaser.
- h. Pakistan Standard Number, Mark and License Number.

4.2.2 The particulars (a to d) in 4.2.1 shall be marked on each case. If glass containers are used, the words "Glass, with care" shall be marked each case.

**5. METHOD OF TESTS:**

The relevant testing methods of ISO, CAC, and of other internationally recognized standard methods, may be taken in to account for ana1ysis purpose.

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