

Vindaloo Curry Powder

AIAT

Description: Hot version of curry, notes of cinnamon, ginger, cardamom, cloves, garlic.

Physical Properties

Appearance	dark yellow to burnt orange in color with green flakes and mustard seeds.
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Organoleptic Properties

Flavor	Hot version of curry, notes of cinnamon, ginger, cardamom, cloves, garlic.
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Packaging, Labeling, Storage

Packaging	Poly bag in box, plastic jar, or to customer specification
Receiving Conditions	Product should be shipped and handled in a sanitary manner.
Storage Conditions	Store in a dry, cool place.
Shelf Life	36 months (under optimum storage conditions).

Other

Gluten Status	This product (and if applicable its ingredients) by nature does not contain the gluten proteins found in wheat, rye or barley. This product has not been tested to verify gluten levels less than 20 ppm.
Natural Status	This product is a 100% pure, natural substance. It does not contain any artificial, synthetic or natural identical additives.
BE Status	This product does not contain bioengineered ingredients.
Vegan Status	This product does not contain any animal derived products including meat, milk, seafood, eggs, honey or bone char.
Halal Status	This product does not contain alcohol, natural L-cysteine extracted from hair or feathers, animal fats and/or extracts, bloods of any origin, blood plasma, pork and/or other meat by-products & alcohol is not used as a processing aid.
SDS Waiver	To the best of our knowledge this product is non-hazardous and not subject to the requirements of 29 CFR 1910.1200. Although this product does not require specific hazard precautions, users should take care to minimize personnel exposure and workplace contamination.

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Ingredient Statement

Spices, dried chile peppers, turmeric, salt, tomato powder, garlic, citric acid. Contains mustard.

Product Certifications

Certified Kosher Parve

Nutritional Analysis

Serving Size	100.00	g
Calories	304.00	
Total Fat	8.60	g
Saturated Fat	1.13	g
Trans. Fat	0.00	g
Cholesterol	0.00	mg
Sodium	2,924.10	mg
Total Carbohydrates	58.68	g
Dietary Fiber	23.84	g
Sugars	12.49	g
Protein	11.44	g
Vitamin A	7,362.26	IU
Vitamin C	25.78	mg
Calcium	352.16	mg
Iron	20.12	mg
Added Sugars	0.00	g
Vitamin D	0.00	mcg
Potassium	1,466.45	mg

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"Q #1: Does the item above contain any of the following allergens or their derivatives?"		"Q #2: Is the item above produced on equipment that comes in contact with any of the following allergens?"		"Q #3: Is the item above produced in a facility that uses or processes these allergens?"		ALLERGENS
YES	NO	YES	NO	YES	NO	
	X	X		X		MILK
	X	X		X		EGGS
	X	X		X		SOYBEANS
	X	X		X		WHEAT
	X		X		X	PEANUTS
	X	X		X		TREE NUTS
	X		X		X	FISH
	X		X		X	CRUSTACEAN SHELLFISH
	X	X		X		SESAME
X		X		X		MUSTARD
	X	X		X		ADDED SULFITES

Equipment is cleaned and sanitized between production runs to prevent allergens from contaminating non-allergenic products.



NON
GMO

GLUTEN
FREE

STORE IN A DRY, COOL PLACE.

Nutrition Facts

servings per container	
Serving size about 1/4 tsp (.5g)	
Amount per serving	
Calories	0
	% Daily Value*
Total Fat 0 g	0%
Saturated Fat 0 g	0%
Trans Fat 0 g	
Cholesterol 0 mg	0%
Sodium 15 mg	1%
Total Carbohydrate 0 g	0%
Dietary Fiber 0 g	0%
Total Sugars 0 g	
Includes 0 g Added Sugars	0%
Protein 0 g	
Vitamin D 0.0 mcg	0%
Calcium 1.8 mg	0%
Iron 0.1 mg	0%
Potassium 7.3 mg	0%

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

INGREDIENTS

Spices, Dried Chile Peppers, Turmeric, Salt, Tomato Powder, Garlic, Citric Acid. Contains Mustard.

VINDALOO CURRY POWDER

Vindaloo Curry Powder is a very hot curry spice blend used to make a version of curry that originated in the southwestern Goa region of India.

- Very fragrant mixture of chiles, cinnamon, ginger, cardamom, cloves and other spices with underlying turmeric, garlic and fenugreek notes
- Finely ground powder
- Hot and spicy flavor

BASIC PREP

No preparation needed. Add to taste.

SUGGESTED USES

- Add to vinegar and use to marinate meat or seafood prior to cooking traditional vindaloo
- Combine with a little oil and brush over fish or prawns before cooking.

RECIPE

Chicken Vindaloo

- 1 whole chicken, cut into 10 pieces
- 1 1/2 tablespoon Vindaloo Curry Powder
- 2 cloves garlic
- 1 tablespoon vinegar
- 1 teaspoon onion powder
- 1 teaspoon sugar
- 1 teaspoon salt
- 2 tablespoons canola oil, divided
- 1 small onion, chopped
- 1 tomato, chopped
- 1 teaspoon tomato paste
- 2 cups water

Preheat oven to 375°F.

Combine Vindaloo Curry Powder, garlic, 1 tablespoon oil, vinegar, onion powder, salt and sugar in a processor to create a paste. Rub the paste over all the chicken pieces.

Heat a large skillet to medium high and add remaining canola oil.

Fry the chicken pieces to a golden color and remove, reserving the chicken.

Add the onion to the pan and cook for 3 minutes, then add the tomato and tomato paste. Cook 1 minute more, then return chicken to the pan, add the water and place the pan in the oven for 45 minutes. Cook until the fattest part of the chicken leg reads 165°F on a thermometer.

Serves 4

Vindaloo is a curry dish that is popular in the Goa region of India. It is trademarked by spicy heat and vinegar. Our blend is made with chiles, cinnamon, ginger, cardamom, cloves and other spices with underlying turmeric, garlic and fenugreek.



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COUNTRY OF ORIGIN DECLARATION FOR

**VINDALOO CURRY POWDER
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THIS PRODUCT ORIGINATES FROM UNITED STATES