

## VADOUVAN FRENCH MASALA CURRY ZMYF3

Description: Use in place of curry powder.

### Physical Properties

Appearance	Bright yellow-orange with visible spices	Method: Visual observation
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### Organoleptic Properties

Flavor	Similar to curry blends.	Method: Organoleptic analysis
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### Microbiological Properties

Standard Plate Count	Maximum: 500,000 cfu/g	Method: FDA BAM or AOAC equivalent
Coliform	Maximum: 1,000 MPN/g	Method: FDA BAM or AOAC equivalent
Yeast	Maximum: 5,000 cfu/g	Method: FDA BAM or AOAC equivalent
Mold	Maximum: 5,000 cfu/g	Method: FDA BAM or AOAC equivalent

### Packaging, Labeling, Storage

Packaging	Poly bag in box, food grade paper bag, 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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SDS Waiver

Product Name: Vadouvan French Masala Curry Powder

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## VADOUVAN FRENCH MASALA CURRY ZMYF3

### ALLERGEN STATEMENT

"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.



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## VADOUVAN FRENCH MASALA CURRY

### ZMYF3

#### **Ingredient Statement**

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Spices, Turmeric, Salt, Onion, Garlic, Smoked salt, Shallots, Sugar, Olive oil. Contains: Mustard.

#### **Product Certifications**

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Certified Kosher Parve

#### **Proximate Analysis**

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Protein	12.63
Carbohydrate	50.41
Moisture	6.86
Ash	17.92
Fat	12.18

#### **Nutritional Analysis**

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Serving Size	100.00	g
Calories	315.11	
Total Fat	12.07	g
Saturated Fat	1.41	g
Trans. Fat	0.00	g
Cholesterol	0.00	mg
Sodium	5,294.65	mg
Total Carbohydrates	50.44	g
Dietary Fiber	17.28	g
Sugars	8.58	g
Protein	12.67	g
Vitamin A	1,648.01	IU
Vitamin C	11.06	mg
Calcium	326.52	mg
Iron	22.18	mg
Added Sugars	2.98	g
Vitamin D	0.00	mcg
Potassium	1,162.71	mg



STORE IN A DRY, COOL PLACE.

## Nutrition Facts

servings per container	
<b>Serving size</b> about 1/4 tsp (.5g)	
<b>Amount per serving</b>	
<b>Calories</b>	<b>0</b>
	<b>% Daily Value*</b>
<b>Total Fat</b> 0 g	<b>0%</b>
Saturated Fat 0 g	<b>0%</b>
Trans Fat 0 g	
<b>Cholesterol</b> 0 mg	<b>0%</b>
<b>Sodium</b> 25 mg	<b>1%</b>
<b>Total Carbohydrate</b> 0 g	<b>0%</b>
Dietary Fiber 0 g	<b>0%</b>
Total Sugars 0 g	
Includes 0 g Added Sugars	<b>0%</b>
<b>Protein</b> 0 g	
Vitamin D 0.0 mcg	<b>0%</b>
Calcium 1.6 mg	<b>0%</b>
Iron 0.1 mg	<b>0%</b>
Potassium 5.8 mg	<b>0%</b>

\* 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, Turmeric, Salt, Onion, Garlic, Smoked Salt, Shallots, Sugar, Olive Oil. Contains: Mustard.

# VADOUVAN FRENCH MASALA CURRY POWDER

Vadouvan French Masala Curry Powder is a spicy-savory interpretation of Indian masala curry powder, blending classic curry spices with aromatic onion, garlic, and shallot.

- Ground to fine powder with flecks of garlic, onion, and shallots
- Warm, savory, aromatic curry flavor with spicy heat from chiles
- Contains mustard

## BASIC PREP

Ready to use. Add as needed. To convert to paste, mix equal parts Vadouvan French Masala Curry, olive oil and water. Use more oil to create a thinner paste to use for basting.

## SUGGESTED USES

- Use in any recipe or application calling for curry powder
- Season lamb, goat, chicken, tangy yogurts and winter squash
- Add to meat rubs, popcorn, dips, sauces, vinaigrettes and compound butters

## RECIPE

Vadouvan Carrot Soup with Brown Butter Almond Drizzle

8 tablespoons (1 stick) butter, divided  
 1 medium onion, diced  
 1 shallot, chopped  
 2 teaspoons peeled and grated fresh ginger  
 6 medium carrots, peeled and cut into 1/2-inch rounds  
 1 tablespoon Vadouvan French Masala Curry Powder  
 1/2 cup fresh carrot juice  
 6 cups vegetable stock  
 2 tablespoons heavy cream  
 Kosher salt  
 Ground white pepper  
 1/3 cup Sliced Almonds, roughly chopped  
 1 tablespoon fresh lemon juice

Melt 2 tablespoons butter in a large saucepan over medium-low heat. Add onion, shallot and ginger, and cook, stirring occasionally, until onions are softened and translucent, about 10 minutes. Add carrots and continue cooking until softened, about 15 minutes. Do not let vegetables caramelize.

Add Vadouvan French Masala Curry Powder and cook until fragrant, about 2 minutes. Add carrot juice, and bring to a boil. Cook for 5 minutes. Add vegetable stock and return to a boil, then lower heat and simmer until vegetables are fully cooked, about 45 minutes.

While carrot mixture cooks, melt remaining 6 tablespoons butter in a small metallic saucepan (so you can see butter's color) over medium-low heat. Continue to heat, swirling pan occasionally, until butter is golden brown and has a slightly nutty aroma. Pour through a fine mesh sieve into a bowl, and discard dark solids. Pour brown butter into a small skillet, and add almonds. Continue to cook, stirring often, until almonds are lightly browned and fragrant. Stir in lemon juice; set aside.

Blend carrot mixture, in a blender or using an immersion blender, until very smooth. Add cream, and season to taste with salt and white pepper.

Ladle soup into bowls, and finish with a drizzle of brown butter and almonds.

Makes 6 servings

This full-flavored carrot soup is spiced with the savory French curry blend known as Vadouvan, which marries Indian flavors with garlic and shallot. The brown butter almond drizzle is a simple yet elegant finishing touch that elevates the soup to a dinner party-ready dish.



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**ZMYF3**

**COUNTRY OF ORIGIN DECLARATION**

**THIS PRODUCT ORIGINATES FROM UNITED STATES**