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MS 890 (1995) (English): SPECIFICATION FOR CURRY
POWDER (FIRST REVISION)



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MALAYSIAN STANDARD

MS 890 : 1995

**SPECIFICATION FOR CURRY POWDER
(FIRST REVISION)**

Price : RM10



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The Malaysian Standards are subject to periodical review to keep abreast of progress in the industries concerned. Suggestions for improvements will be recorded and in due course brought to the notice of the Committees charged with the revision of the standards to which they refer.

The following references relate to the work on this standard:

Committee reference : SIRIM 481/2/17

Draft for comment : D358 (ISC A)R

Amendments issued since publication

Amd. No.	Date of issue	Text affected

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Committee representation

The Food and Agricultural Industry Committee under whose supervision this Malaysian Standard was prepared, comprises representative from the following Government Ministries, trade, commerce and manufacturer associations and scientific and professional bodies.

Department of Agriculture

Federal Agricultural Marketing Authority

Federation of Malaysian Consumer's Associations

Federation of Malaysian Manufacturers

Malaysian Agricultural Research and Development Institute

Ministry of Agriculture

Malaysian Oil Palm Grower's Council

Rubber Research Institute of Malaysia

Universiti Pertanian Malaysia

The Working Group on Spices and Condiment which prepared this Malaysian Standards consists of the following representatives:

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Puan Normah Ahamad	Malaysian Agricultural Research and Development Institute
Encik Isa Mansor/Puan Zaitun Jantan	Pusat Penyelidikan Sains dan Teknologi Pertahanan
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Tuan Haji A. Rahman b. Yaacob/)	Kari Utara Semenanjung Malaysia
Encik Kee Hung Chiang)	

FOREWORD

This Malaysian Standard was prepared by the Working Group on Spices and Condiments under the authority of the Food and Agricultural Industry Standards Committee.

It was felt necessary to revise this Malaysian Standard because of increasing awareness of quality products. This standard provides guidelines on various quality requirements to ensure a uniform and consistent product quality and also protect consumer interest.

Curry powder is manufactured by the grinding process, using spices and other approved ingredients as raw materials. For easy distribution to retail outlets or market centres they are packed in various packaging containers of various sizes and weight.

In the preparation of this standard specification the following publications were referred to:

- (a) MS 81, 'Methods of sampling and test for spices and condiments'.
- (b) ISO 2253 : 1986 : Second edition, 'Curry powder - Specification'.
- (c) MS 900, 'Nomenclature for spices and condiments - First list (Bilingual : English - Bahasa Malaysia).

This revised standard was prepared with a view to supersede MS 890 : 1994 'Specification for curry powder'.

SPECIFICATION FOR CURRY POWDER (FIRST REVISION)

1. Scope

- 1.1 This Malaysian Standard specifies the minimum requirements for curry powder which is used as a flavouring material in the preparation of foods.
- 1.2 Recommendations relating to storage and packaging materials are given in Appendix A as a guide.

2. Requirements

2.1 Description

Curry powder is the product obtained by grinding and mixing together clean, dry and sound spices condiments and other approved ingredients . Any of the spices and condiments listed in MS 900 may be used. It may also includes clean, dry and whole curry leaves (*Murraya Koenigii Spreng*).

- 2.1.1 Curry powder shall be free from preservative and artificial colouring matter.

2.2 Flavour and Odour

The flavour of the curry powder shall be fresh and typical of the product. It shall not have a rancid taste or musty odour.

2.3 Freedom from moulds, insects, etc.

Curry powder shall be free from living insects, moulds, dead insects, insect 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. If the magnification exceeds X10, this fact shall be stated in the test report. Contamination shall be determined by the method described in the supplement of MS 81.

2.4 Freedom from coarse particles

Curry powder shall be free from coarse particles and shall pass through a 1.00 mm sieve with nothing remaining on the sieve, except curry leaves (see 2.1).

2.5 Chemical requirements

Curry powder shall also comply with the requirements given in Table 1.

2.6 Other requirements

Curry powder shall also comply with the Food Regulations currently in force in Malaysia.

3. Sampling

- 3.1 The sampling plan shall be in accordance with the procedure prescribed in MS 81 : Part 7 : 1993.

Table 1. Chemical requirement for curry powder

Characteristic	Requirement
Moisture, % w/w, max.	9
Volatile oil, ml/100 g on dry basis, min.	0.3
Non-volatile ether extract % w/w on dry basis, min.	7.5
Acid-insoluble ash, % w/w on dry basis, max.	1
Crude fibre, % w/w on dry basis, max.	18

4. Methods of test

The sample of curry powder shall be tested for conformity to the requirements of this Malaysian Standard by the methods of test prescribed in MS 81.

5. Packing and labelling

5.1 Packing

The curry powder shall be packaged in sealed, clean and sound containers, made of a material which will maintain the quality and does not impart any smell or toxic substances to the curry powder. Recommended packaging materials are listed in Appendix A.

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

5.2 Labelling

- 5.2.1 Each container shall be marked legibly and indelibly or a label shall be attached to the container, with the following information:

- 5.2.1.1 name of the material, specific to purpose of use, (e.g. curry powder for fish curry, curry powder for kurma curry etc.);
- 5.2.1.2 trade name or brand;
- 5.2.1.3 name and address of the manufacturer or packer;

- 5.2.1.4 net weight (metric unit);
- 5.2.1.5 name of spices and condiments and other ingredients used in the preparation of the curry powder, in descending order of proportion, by weight (w/w);
- 5.2.1.6 best before (date);
- 5.2.1.7 any other marking required to comply with the Trade Description Act currently in force in Malaysia.
- 5.2.2 The particulars 5.2.1.1 to 5.2.1.5 shall be marked on each case. If glass containers are used, the words 'Glass, handle with care' shall be marked on each case.
- 5.2.3 Each container may, by prior arrangement with the Standards and Industrial Research Institute of Malaysia, be marked with the Certification Mark of the Institute. Details of terms and conditions governing the use of this mark may be obtained directly from the Institute.

6. Legal requirements

- 6.1 The product shall in all other aspects comply with the requirements of the legislations currently in force in the country.

7. Hygiene

- 7.1 The product shall be prepared under strict hygienic conditions in accordance with Good Manufacturing Practices and relevant public health requirements currently in force.

8. Compliance

- 8.1 When on testing, each of the sample is found to conform to the requirements specified in this Malaysian Standard Specification, the lot, batch or consignment from which the samples have been drawn shall be deemed to comply with the standard specification.

Appendix A

Recommendations relating to storage and packaging material

A1. Storage

The curry powder should be stored and protected from direct sunlight or other sources of excessive heat and high humidity to prevent loss of aroma and change in colour and from objectionable odours and cross infestation.

A2. Packaging material

The recommended packaging materials for the packing of the curry powder are as indicated in Table 2.

Table 2. Recommended packaging materials

Packaging material		Shelf life*	Choice
(a)	Hermetically sealed containers	Up to 12 months	Recommended Best but non flexible
(b)	Aluminium foil, laminated with paper and coated with about 0.02 mm polyethylene	Up to 12 months	Recommended Best, flexible but expensive
(c)	Cellophane 300 MSADT laminated with 150 g polyethylene	Up to 5 months	Recommended

* Shelf life for small retail packages

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