DRAFT GUYANA STANDARD

Specification for Curry powder

Guyana National Bureau of Standards
Comment Period: 2023-09-20 to 2023-11-20
Contents

Foreword.............................................................................................................................................................................. ii

Members of Technical Committee-Foods................................................................................................................. iii

1 Scope............................................................................................................................................................................... 1

2 Normative References.................................................................................................................................................... 1

3 Definitions.................................................................................................................................................................... 1

4 Requirements.............................................................................................................................................................. 1

4.1 Description................................................................................................................................................................... 1

4.2 Chemical characteristics ......................................................................................................................................... 2

4.3 Microbiological characteristics............................................................................................................................. 3

5 Packing and marking................................................................................................................................................ 3

5.1 Packing.......................................................................................................................................................................... 3

5.2 Marking......................................................................................................................................................................... 3

6 Hygiene.......................................................................................................................................................................... 3

7 Methods of sampling and testing.......................................................................................................................... 4
DGYSxxx: 2023

Foreword

This Draft Guyana Standard is the first revision of the ‘GYS 29: 1995 Specification for Curry powder’. This draft standard was developed by Guyana National Bureau of Standards through the Technical Committee-Foods in 2023. It was revised to update the requirements for applicability.

In the revision of this standard, assistance was derived from the following publications:

1. GCP 32: 2010, Code of Practice for general principles of food hygiene
2. GYS 506: 2013, Specification for spices and sauces
3. ISO 948 :1980, Spices and Condiments -Sampling
## Members of the Technical Committee-Foods

<table>
<thead>
<tr>
<th>Name</th>
<th>Affiliation</th>
</tr>
</thead>
<tbody>
<tr>
<td>Mr. Milton Ragbeer <em>(Chairperson)</em></td>
<td>Guyana Food Safety Authority</td>
</tr>
<tr>
<td>Ms. Vanessa Lorrimer</td>
<td>Competition and Consumer Affairs Commission</td>
</tr>
<tr>
<td>Mr. Ganesh Rampersaud <em>(Alternate)</em></td>
<td>Competition and Consumer Affairs Commission</td>
</tr>
<tr>
<td>Mr. Raymond Ramsaroop</td>
<td>Edward B Beharry and Company Ltd</td>
</tr>
<tr>
<td>Ms. Tanuja Gill <em>(Alternate)</em></td>
<td>Edward B Beharry and Company Ltd</td>
</tr>
<tr>
<td>Ms. Meresa Ramrattan</td>
<td>Government Analyst-Food and Drug Department</td>
</tr>
<tr>
<td>Mr. Amit Parbat</td>
<td>New Guyana Marketing Corporation</td>
</tr>
<tr>
<td>Mr. Dwight Harris <em>(Alternate)</em></td>
<td>New Guyana Marketing Corporation</td>
</tr>
<tr>
<td>Ms. Saleema Mohammed</td>
<td>Peppy’s Manufacturing</td>
</tr>
<tr>
<td>Ms. Samathra Scott <em>(Technical Secretary)</em></td>
<td>Guyana National Bureau of Standards</td>
</tr>
</tbody>
</table>
Specification for Curry powder

1 Scope

This draft standard specifies the requirements for curry powder which is used as a flavoring material in the preparation of foods.

2 Normative references

The following documents are referred to in the text in such a way that some or all of their content constitutes requirements of this document. For dated reference, only the edition cited applies. For undated references, the latest edition of the referenced document (including any amendments) applies.

GCP 32, Code of Practice for general principles of food hygiene
GYS 506, Specification for spices and sauces
ISO 948, Spices and Condiments -Sampling

3 Definitions

For the purpose of this standard the following definitions shall apply:

3.1 condiments
A condiment is a spice, sauce, or spice mixture that is mainly added to different food dishes to contribute a specific flavor, improve the visual appeal or supplement the dish. It can be either liquid or solid and is mainly added to food immediately before consumption. Condiments may include salt, pepper, etc.

3.2 curry powder
A mixture of finely ground pungent spices such as turmeric, onion, coriander, ginger etc.

3.3 farinaceous
Containing starch.

3.4 flavouring
Imparting specific taste and smell.

3.5 musty
Smelling or tasting old, stale or mouldy.

3.6 rancid
Having an unpleasant, stale taste or smell as a result of decomposition.

3.7 spices
Any of a variety of aromatic vegetable substances, such as ginger, cinnamon, nutmeg etc, used as flavouring.

3.8 tin plate
Thin steel sheet coated with a layer of tin that protects the steel from corrosion.

4 Requirements

4.1 Description

4.1.1 Curry powder shall be the product obtained by grinding and mixing clean, dry and sound spices
and condiments, and may contain edible starchy material (nature to be declared).

4.3.1 The proportion of food grade sodium chloride (common salt) shall not be more than 5% (m/m) and the spices and condiments used in curry powder shall not be less than 85% (m/m).

4.3.1 Permitted ingredients

(a) Spices and condiments
The ingredients used in making curry powder may include any combination of spices and condiments including but not limited to: coriander, fenugreek, cumin, mustard seed, pepper, cinnamon, ginger, turmeric, sodium chloride and shall be of food grade quality.

(b) Starchy material
The filling material incorporated in curry powder shall be of a good quality starch from wheat, rice, corn or approved farinaceous material.

4.3.1 Colour
Curry powder shall be free from added colouring matter.

4.3.1 Odour and flavour
The flavour of curry powder shall be typical of the product, clean, fresh and more or less pungent according to its composition. It shall have no foreign flavour, particularly rancidity or mustiness.

4.3.1 Freedom from coarse particles
Curry powder shall be free from coarse particles and shall be ground to pass through a 500 microns sieve.

4.3.1 Freedom from insects, moulds, etc.
Curry powder shall be free from dirt, insect fragments, moulds and rodent contamination visible to the naked eye (corrected, if necessary, for abnormal vision) or with such magnification as may be necessary in any particular case. If the magnification exceeds times ten (x10), this fact shall be stated in the test report.

4.3.1 Adulterant and Extraneous Materials
4.1.8.1 Curry powder shall be free from any adulterant.

4.1.8.2 The maximum levels of extraneous materials in spices shall be in accordance with the latest version of the GYS 506 Specification for Spices and Sauces Clause 4.

4.2 Description

4.2.1 Moisture
Total moisture content of curry powder shall not exceed 10% (m/m).

4.2.2 Total ash
Total ash on dry basis shall not exceed 12% (m/m).

4.2.3 Acid insoluble ash
Acid insoluble ash shall not exceed 2% (m/m).

4.2.4 Salt
The salt content shall not exceed 5% (m/m).

4.2.5 Crude fibre
Crude fibre shall not exceed 15% (m/m).
DGYSxxx: 2023

4.2.6  Volatile oil
Volatile oil shall not be less than 0.25 mL /100 g

4.2.7  Non-volatile ether extract
Non-volatile ether extract shall not be less than 7.5% (m/m).

4.2.8  Preservative
Curry powder shall be free from any preservative other than salt.

4.2.9  Lead
Lead (Pb) shall not exceed 10 mg/kg.

4.2.10 Cadmium
Curry powder shall be free from cadmium.

4.2.11 Arsenic
Curry powder shall be free from arsenic.

4.3  Microbiological characteristics

4.3.1  Aerobic plate count
The mesophilic aerobic plate count shall not exceed $1.5 \times 10^5$ cfu/g (colony forming units per gram) of sample.

4.3.2  Coliform
The coliform count shall not exceed $5 \times 10^2$ organisms per gram of sample.

4.3.3  Staphylococcus
Staphylococcus aureus shall not exceed $1 \times 10^2$ organisms per gram.

4.3.4  Mould
The mould count shall not exceed $1 \times 10^5$ organisms per gram.

4.3.5  Yeast
The yeast count shall not exceed $1 \times 10^5$ organisms per gram.

4.3.6  Escherichia coli
The mould count shall not exceed $1 \times 10^2$ organisms per gram.

4.3.7  Salmonella
Absence in at least 25 g of sample.

5  Packing and marking

5.1 Packing
Curry powder shall be packed in sealed, clean and sound suitable food grade containers made of materials which do not affect the product and which protect it from moisture and from loss of volatile matter.
5.2 Marking
The container shall be marked or labelled with the following particulars:

(a) Name of the product, and the trade name or brand name, if any;
(b) Net mass;
(c) Ingredients, giving the names of spices and condiments, used in the preparation of the curry powder in descending order of their proportion by mass;
(d) Name and address of the manufacturer or the packer;
(e) Batch or code number; and
(f) “Best before” date.

6 Hygiene
The hygiene requirements for the manufacturing and packing of curry powder shall be in accordance with the latest version of the ‘GCP 32, Code of Practice for general principles of food hygiene’.

7 Method of sampling and testing
The sampling requirements for the manufacturing and packing of curry powder shall be in accordance with the latest version of the ‘ISO 948, Spices and Condiments-Sampling’.

END OF DOCUMENT