



## Tamarind

### Product Description

Our tamarind pastes and concentrates deliver bold sour–sweet flavour, rich brown colour, and natural thickness, making them a reliable base for chutneys, sauces, marinades, curries, beverages, and snack seasonings. With aseptic formats and long shelf life, they support clean-label and large-scale industrial applications.

### Features & Sensory Profile

- **Colour** : Deep brown, characteristic of mature tamarind pulp
- **Flavour & Aroma** : Rich, tangy aroma with a unique sweet–sour tamarind profile
- **Taste** : Bold, tangy, and slightly sweet with a pleasant tart finish
- **Appearance** : Smooth, thick paste with uniform texture and natural colour

### Technical Specifications

#### Available Formats

- Aseptic Paste & Concentrate

#### Packaging Options

- **40 kg / 529 lbs** : Aseptic bag in open-top steel drums with food-grade lacquer coating inside
- **20 kg / 44 lbs** : Aseptic bag-in-cartons

#### Container Loading

- **Bag-in-Drums** : 80 drums (two layers)
- **Bag-in-Cartons** : 18 pallets × 48 boxes + 2 pallets × 47 boxes = 20 pallets (958 boxes) Per 20 Ft Container.

#### Storage Conditions

- **Aseptic** : 5 – 15°C
- **Shelf life** : 18 months from the date of manufacturing

#### Culinary Applications

- Perfect for sauces, chutneys, marinades, beverages, confectionery, curries, and snack seasoning blends