

Bulk Thai curry paste for wholesale & commercial supply

Generated October 2026

Specifications

INGREDIENTS

Refined soybean oil 18%, shallot 16%, dried chilli 14%, garlic 10%, water 8%, sugar 6%, lemongrass 5%, cumin 4.5%, coriander seeds 3%, salt 3%, coriander 2.5%, galangal 2%, fingerroot 2%, tamarind sauce

ALLERGENS

Contains: soy.

SALT

18.20-22.20%

PH

3.80-4.55

BRIX

20.00-24.00%

PRESERVATIVE

Citric acid (E330)

SWEETENER

Sugar 6%

SHELF LIFE

24 months

STORAGE AND OPENED HANDLING

Store in a dry, ambient, non-humid place. Once opened, transfer to a properly sealed container, refrigerate, and it can be stored for up to 15 days.

ORIGIN

Thailand

PACK FORMAT

Net weight 50 g

MICROBIOLOGICAL

Total plate count 1,000 cfu/g (limit); coliform <3 MPN/g (limit); yeast and mold 100 cfu/g (limit); Escherichia coli <3 MPN/g (limit); Clostridium perfringens <1,000 cfu/g (limit); Staphylococcus aureus not detected (limit)

CONTAMINANTS

Lead (Pb) 1 ppm (limit); arsenic (As) <2 ppm (limit); mercury (Hg) <0.02 ppm (limit); tin (Sn) 250 ppm (limit); pesticides not detected (limit)

MYCOTOXIN RESULTS

Total aflatoxin (B1+B2+G1+G2) 20 ppb (limit)

Pack formats

- Net weight 50 g

What you can change

- Paste. Massaman, red or yellow.
- Shrimp paste. With it, or without for a shellfish-free, vegetarian paste.
- Heat. Massaman runs mildest and red hottest.
- Salt. 18.2 to 22.2 percent on the published massaman.
- Pack. A 50 g unit as published, a retail cup or a foodservice pail.