

## **Chaat Masala — Product of Danish Agro Farms**

**Tangy & Zesty Flavour | Aromatic Spice Blend | Customised Formulation | Bulk Supply**

### **Product Overview**

Danish Agro Farms offers Chaat Masala, a distinctive spice blend known for its tangy, savoury, and aromatic flavour. It is widely used to enhance the taste of fruit chaat, salads, snacks, street foods, and traditional South Asian dishes.

We focus on quality-conscious sourcing of spices and ingredients, careful blending, and customised formulations according to customer requirements. Our Chaat Masala is suitable for food manufacturers, snack producers, restaurants, caterers, wholesalers, retailers, and private-label customers.

### **Key Features**

- Tangy, savoury, and zesty flavour profile.
- Balanced combination of spices and tangy ingredients.
- Suitable for fruit chaat, snacks, salads, and savoury foods.
- Customisable salt, acidity, spice intensity, and flavour profile.
- Fine powder blending according to agreed specifications.
- Bulk supply and customised packaging options.

### **Ingredients & Spice Selection**

Depending on the formulation, Chaat Masala may include:

- Dried mango powder (amchur)
- Black salt
- Cumin seeds or powder
- Coriander powder
- Black pepper
- Red chilli powder
- Dried ginger powder
- Anardana powder

- Common salt
- Other suitable spices and permitted ingredients, as required

The ingredient selection and proportions can be adjusted to achieve the desired tanginess, saltiness, aroma, and heat level. The final ingredient declaration should reflect the actual product formulation.

**Product Specifications**

| Parameter        | Description                                                                    |
|------------------|--------------------------------------------------------------------------------|
| Product Name     | Chaat Masala                                                                   |
| Brand / Supplier | Danish Agro Farms                                                              |
| Product Type     | Blended spice mix                                                              |
| Main Ingredients | Selected spices and tangy ingredients, according to formulation                |
| Appearance       | Greyish-brown to brown powder, depending on the blend                          |
| Flavour Profile  | Tangy, savoury, salty, and aromatic                                            |
| Heat Level       | Mild to hot, according to specification                                        |
| Texture          | Fine powder or customised grind                                                |
| Applications     | Fruit chaat, snacks, salads, and savoury dishes                                |
| Packaging        | Bulk bags, pouches, or customised formats, subject to availability             |
| Storage          | Keep sealed in a cool, dry place away from moisture, heat, and direct sunlight |

**Applications**