Kausar

KAUSAR HOUSE | 13-C, New Muslim Town, Lahore, Pakistan.
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Product Profile - Produce of Pakistan

Brand Name / Legal Mark / Logo	**Kausar**
Product Name	**BBQ Tikka Paste**
Product Category	Cooking Paste — BBQ Marinade
Net Weight	330 gm
Shelf Life	18 Months
Product Description	Spicy and salty paste made from a blend of spices, herbs and seasonings mixed in oil, for use as a BBQ marinade.
Ingredients	Mixed Spices, Starch, Vegetable Oil, Salt, Water, Xanthan Gum, C.M.C. (E-466), Citric Acid, Acetic Acid, Sodium Benzoate, **Potassium Metabisulfite**.
Allergen Information	Contains: Sulphites (Potassium Metabisulfite E-224). Made in a plant that also processes Nuts (Peanuts, Cashew), Fish, Soy, Mustard and Sulphite.
Product Suitability	Halal (Certified)

Specification

Technical Data

Parameter	Function	Limits
Potassium Metabisulfite (E-224)	Preservative	Present
Sodium Benzoate (E-211)	Preservative	Present
Citric Acid (E-330)	Acidity regulator	Present
Acetic Acid (E-260)	Acidity regulator	Present
Xanthan Gum (E-415)	Stabiliser	Present
CMC (E-466)	Stabiliser	Present
Artificial Colour / Flavour	—	None

Nutrition Information

Typical Values	Per 100 g	Per Serving (15 g)
Serving Size (g)		15
Energy (kJ)	670	100.5
Energy (kcal)	160	24.0
Fat (g)	5	0.75
of which Saturates (g)	0.3	0.05
Carbohydrates (g)	24	3.6
of which Sugars (g)	6	0.9
Protein (g)	4	0.6
Salt (g)	10.00	1.50

Chemical & Microbiological Analysis

Parameter	Unit	Limits
pH	—	3.2 – 3.8
Brix	°Bx	25 – 30
Titratable Acidity	%	0.8 – 1.5



Sensory Parameters

Appearance	Thick & smooth with visible spice particles
Smell / Aroma	Strong, spicy & salty
Taste	Spicy, tangy & salty
Colour	Reddish-brown to deep red

Preparation / Cooking Directions

Cooking Directions	Ingredients required: Chicken / Meat 1 kg (cubes or pieces) · Kausar BBQ Tikka Paste 4 tbsp (approx. 70 g) · Yogurt ½ cup · Cooking Oil 2 tbsp · Lemon Juice 1 tbsp. 1. Mix the BBQ Tikka Paste with yogurt, oil and lemon juice. 2. Coat the chicken / meat well and marinate for at least 2 hours (overnight in the refrigerator for best results). 3. Grill on charcoal, bake in a preheated oven at 200 °C or pan-cook until fully cooked, basting with oil. 4. Serve hot with salad, naan and chutney.

Storage, Legal Requirements & Norms

Storage Conditions	Store in a cool and dry place. Once opened, keep refrigerated.
Legal Requirements & Norms	Heavy metals, aflatoxins and pesticide residues in accordance with the thresholds and regulations of Pakistan (PFA Pure Food Regulations 2018). WHO, FAO or Codex Alimentarius standards applicable where a requirement is not available in local law.

Labeling Requirements

Mandatory	Packing Date, Best Before Date & Batch Number. All labelling as per the Punjab Food Authority Pure Food Regulations 2018 & Consumer Protection Act. Export labels as per destination-market law (EU Reg. 1169/2011).

Available Pack Sizes with Material

Pack Size	330 gm PET Jar
Units per Master Carton	12 Units
Master Carton Net Weight	3.96 kg
Cartons per Pallet	264 Cartons