



## COMPANY INFORMATION

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# TECHNICAL DATA SHEET DEHYDRATED GARLIC

EQD-01 | Review: 00 | Date: 03/16/2017

## CHARACTERISTICS

### PRODUCT

Dehydrated Garlic

### BOTANICAL SP

Allium sativum

### APPLICABLE LAW

Argentinean Food Code; Mercosur Regulations.

### QUALITY STANDARDS

**Aroma / flavour:** Typical pungent garlic

**Colour:** Light yellow

### PRODUCT DESCRIPTION

Product obtained by dehydration of Garlic in oven designed specifically for dryng foodstuffs.

### STORAGE GUIDELINES

Store in a dry, cool and protected from direct sunlight environment.

### SHELF LIFE

24 months from date of manufacture in an unopened container.

## CHEMICAL PHISYCAL ANALYSIS

### MOISTURE

7% +0,8 Max.

### GRANULATE SIZE

- **GRANULATED GARLIC 3-4 MM**  
Retained on # US 5 (4,0 mm) 10% Maximum  
Passed Thru # US 10 (2,0 mm) 10% Maximum
- **GRANULATED GARLIC 2 MM**  
Retained on # US 8 (2,36 mm) 5 % Maximum  
Passed Thru # US 20 (0,85 mm) 10% Maximum
- **GRANULATED GARLIC 1 MM**  
Retained on # US 14 (1,40 mm) 10% Maximum  
Passed Thru # US 35 (0,50 mm) 15% Maximum
- **PODWER GARLIC**  
Retained on # US 35 (0,50 mm) Trace  
Passed Thru # US 60 (0,25 mm) 70 % Minimun

## MICROBIOLOGICAL

### TPC

300000 CFU/g Max.

### COLIFORM

100 CFU/g Max.

### E. COLI

Negative

### YEAST AND MOLD

1000 CFU/g Max.

### SALMONELLA

Negative

### COAGULASE POSITIVE S. AUREUS

Negative

## PACKAGING

### ACCORDING TO CLIENT REQUIREMENTS

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