

230 KG. DRUMS

EQ-04 | Rev: 03 | F.U.R. 18/04/2022

PRIMARY PACKAGING

Tetralaminated aseptic flexible packaging (2 internal layers monolayer polyethylene and 2 external ones with aluminized polyester) with low neck barrier property and Elpo-type snap-on cap.

NET WEIGHT: 230 kg

SECONDARY PACKAGING: Steel conical drums.

LABELLING: According to client specifications.



**PURE
GARLIC**
100% fresh



TECHNICAL SPECIFICATIONS



**COMPANY
INFORMATION**

AMERICAN GARLIC PRODUCTS S.A.

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**GARLIC PASTE
ASEPTIC PACKAGING**

CARACTERÍSTICAS GENERALES

NAME OF THE PRODUCT

Garlic paste in aseptic packaging.

LEGAL NAME

Garlic based dressing.

BOTANICAL NAME - VARIETY

Allium sativum - White, Purple.

APPLICABLE LAW

Argentinean Food Code; Mercosur Regulations.

INGREDIENTS

Garlic paste: 98 %

Citric acid: 1.15 % (regulación de pH)

Water: 0.85% (como disolvente del ácido cítrico)

USAGE

Industrial use, ideal as a base seasoning. About one teaspoon of the paste is equal to one clove of garlic.

ORGANOLEPTIC PROPERTIES

Aspect: Homogeneous

Colour: Creamy

Smell: Penetrating, pungent, garlic-like

Flavour: Penetrating, pungent, garlic-like

TEXTURE

Creamy, homogeneous, spreadable.

STORAGE CONDITIONS

Store in a clean and dry place between 25°C - 30°C. After opening the bag, it is recommended to keep between 5° - 8°C.

SHELF LIFE: 24 months in its original package.



MAIN MANUFACTURING PROCESSES

- Reception of raw material.
- Clove separation and manual selection on belt.
- Washing
- Grinding and adding of citric acid solution.
- Sieving
- Mixing
- Deaerating
- Pasteurisation
- Cooling
- Aseptic packaging
- Identification and palletizing.
- Storage
- Shipping

PHYSICOCHEMICAL CHARACTERISTICS

AQUEOUS SOLUTION: 26 - 33 ° Brix

pH: 3.70 - 4.10

ACITY (g% anhydrous citric acid) 1.6 % - 2.0 %

MICROBIOLOGICAL CHARACTERISTICS

AEROBIC PLATE COUNT: <math> < 5 \times 10^4 </math> UFC/g

TOTAL COLIFORMS NMP/g: Negative

FUNGI AND YEAST: <math> < 1 \times 10^3 </math> UFC/g

PATHOGENS E.COLI, SALMONELLA: Absence x 25g

CHEMICAL CONTAMINANTS: PESTICIDES.
Complies with national MRL legislation and destination country.

PHYSICAL CONTAMINANTS: STRANGE PARTICLES, WOOD SPLINTERS, GLASS AND OTHERS.
Absence of superior foreign particles at 7 mm and sharp at 2.5 mm.

