



**AMERICAN
GARLIC**
PRODUCTS S.A.

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COMPANY INFORMATION

NAME

American Garlic Products S.A.

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PURE
GARLIC
100% flesh



TECHNICAL SPECIFICATIONS

**GARLIC PASTE
WITH 15% SALT
UNILEVER BRAZIL
240 KG. DRUMS**

EQ-03 | Rev. 02 | F.U.R. 03/01/2017

GENERAL CHARACTERISTICS

NAME OF THE PRODUCT

Garlic paste with 15% of salt.

BOTANICAL NAME - VARIETY

Allium sativum - White, Purple.

APPLICABLE LAW

Argentinean Food Code; Mercosur Regulations.

INGREDIENTS

Garlic: 83.5 - 84 %
Fine salt: 15% (non-iodized food degree)
Citric acid: 1 - 1.5% (pH regulation)

USAGE

Perfect as base condiment.

ORGANOLEPTIC PROPERTIES

Colour - Aspect: Homogeneous consistent mass, light creamy colour.
Smell: Garlic-like.
Flavour: Garlic-like.

STORAGE TEMPERATURE

Ambient temperature. Once the bag is opened, store between 4° C and 8°C

SHELF LIFE: 18 months.



PHYSICOCHEMICAL CHARACTERISTICS

AQUEOUS SOLUTION

38 - 42 ° Brix

pH: 2.70 - 3.70

SODIUM CHLORIDE

13 - 17%



MICROBIOLOGICAL CHARACTERISTICS

SALMONELLA SP: Absence / 25g

STAPHYLOCOCCUS AUREUS:
<500 CFU/g

ESCHERICHIA COLI: Absence

FUNGI AND YEAST
<1000 CFU/g

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
- Mixing and salt adding
- Aseptic packaging
- Coding
- Storage

PRODUCT PRESENTATION

PRIMARY PACKAGING

Laminated crystal polyethylene bag with 2" lid.

NET WEIGHT

240 Kgs.

FILLING

Hygienic semi-automatic filling machine.

CODING

Each batch is coded.

SECONDARY PACKAGING

Steel drum for food use.

PALLET

Open and previously thermally treated.