





Product Specification Sheet					
Product		Frozen Garlic Paste			
Description		Good sound garlic pods are procured from market. Pods are peeled. Peeled garlic is transferred to grinder with water and ground to smooth fine paste. Then paste is mixed with sunflower oil. The paste is then packed in pouches, blat frozen it and stored at or below -18°C.			
Finish products		95% Garlic and Sunflower oil			
Ingredients		Not from GMO			
		No exogenous foreign bodies of any kind. It does not contain any ingredients added during processing which could be considered as allergen {According to CODEX STA1- 1985- (Rev1-1991)}			
		Parameter	Specifications		
1	Organolep	otic Characteristics			
1.1	Taste and	Aroma	Characteristics of garlic, free of foreign odours and flavours		
1.2	Colour		Whitish, Characteristic of garlic		
1.3	Appearance		Smooth fine paste		
2	Physical and Chemical Characteristics				
2.1	Acidity		2.0-3.0 %		
2.2	<sup>0</sup> Brix		8-10		
2.3	pH		3.0-5.5		







3	Microbiological Characteristics		
3.1	Standard Plate Count (cfu/g)	<40,000	
3.2	Yeast & Mould Count (cfu/g)	<100	
3.3	Total Coliform (cfu/g)	<10	
3.4	E. Coli (cfu/g)	<10	
3.5	Salmonella (/25 g)	Absent	
3.6	Listeria monocytogenes (/25 g)	Absent	

**Chemical preservatives and Additives:** Product is manufacture from Garlic and does not contain any added preservatives, colors, flavors or other adulterants

**Pesticide Residue:** Product conform to the WHO recommendation and EC directives regarding pesticide residues

**Packaging:** Available in 5 kg x 2 bags in 5 ply cartons

Labelling: Every pack is labelled in accordance with current international legislations

**Others:** GMP, HACCP, Food Safety and other quality management systems are applied throughout manufacturing and storage. Products are subjected to metal detection/online magnet prior to packing

Storage: Product should be stored at or below -18° C.

**Best Before:** Twenty four months from the date of manufacture when stored unopened at recommended storage condition