





Product Specification Sheet					
Product		IQF Peeled Garlic Cloves			
Description		IQF Peeled Garlic Cloves are prepared from fresh, clean whole sound Garlic Bulbs. The bulbs are broken apart, inspected, sorted, washed, peeled, blanched, cooled and further frozen by IQF method, weighed and packed as per customer requirements.			
Origin		India			
Finish products Ingredients		100% Garlic cloves 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	Organole	Organoleptic Characteristics			
1.1	Appearan	ice	Uniform characteristic white to pale cream colour.		
1.2	Texture		Characteristic fresh garlic with no obvious fibre.		
1.3	Flavour		Characteristic fresh garlic flavour & free from objectionable off flavours or chemical taints.		
1.4	Odour		Characteristic fresh garlic odour & free from objectionable off flavours or chemical taints.		
2	Physical and Chemical Characteristics				
2.1	Peroxidase test		Negative		
2.2	Foreign matter		Nil		
2.3		ous vegetable matter	NMT 0.5%		
2.4	Discoloured Cloves		NMT 1 % w/w		
2.5	Slit or Cut Cloves		12% w/w		
2.6	Loose Sk	in	3		
2.7	Adhering	g Skin	3		

FRIZWELL AGRO FOODS

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3	Microbiological Characteristics	
3.1	Standard Plate Count (cfu/g)	Max 40,000
3.2	Yeast & Mould Count (cfu/g)	Max 100
3.3	Total Coliform (cfu/g)	Absent
3.4	E. Coli (cfu/g)	Absent
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 10 kg bulk pack in blue color LDPE bag in 5 ply corrugated cartons.

Labeling: Every pack is labelled in accordance with current international legislation

Name of product; Net weight; Gross Weight; Lot No.; Batch Code; Production date; Best Before date; Country of origin; Storage instructions

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: Frozen product should always be stored at or below -180 C

Best Before: Twenty four months from the date of manufacturing when stored at or below -18° C