

SPECIFICATION OF GARLIC POWDER

COMMODITY: GARLIC POWDER

SPECIFICATION: 100-120mesh

DESCRIPTION:

PRODUCED FROM FRESH, CLEAN, HARVESTED GARLIC WHICH HAS PEELED, WASHED, CUT TO FLAKES AND THEN DEHYDRATED THEN MILL TO POWDER

PHYSICAL AND CHEMICAL STANDARD:

FLAVOUR: TYPICAL GARLIC TASTE, FREE FROM OBJECTIONABLE FLAVOURS

APPEARANCE: FREE FLOWING GARLIC FLAKES,NO CAKING..

COLOUR: MILKY WHITE

ODOUR: TYPICAL OF GARLIC AROMA, FREE FROM OBJECTIONABLE ODOURS.

MOISTURE: 7% Max

ACID INSOLUBLES ASH: 0.04% Max

SO₂: 30PPM MAX

MICROBIOLOGICAL STANDARD:

TOTAL PLATE COUNT: <1000000cfu/g

COLIFORMS: <3mpn/g

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SALMONELLA: Not Detected

STAPHYLOCOCCUS AUREUS: <10cfu/g

YEAST/MOULD: <100cfu/g

LISTERIA MONOCYTOGENES: Not Detected

CONTAMINANTS(MYCOTOXINS AND AFLATOXIN): NONE

PESTICIDES RESIDUE:Not Detected

INGREDIENT:100% GARLIC AND GMO FREE.

PACKING: 20KGS/CARTON.

STORAGE:STORE IN COOL, DRY AND DARK CONDITION.

SHELF LIFE:24MONTHS

NOTE: ALSO CAN PRODUCE DEHYDRATED GARLIC GRANULES (5-8mesh,8-16MESH, 16-26MESH,26-40MESH,40-80MESH AND FLAKES)