

GARLIC MINCED

Product Description

Garlic minced is prepared after washing and then cut into uniform pieces.

Botanical Name: Allium sativum

Ingredients: Dehydrated Garlic

Origin: China

Physical Parameters	Limits	Referenced Method
Appearance	Minced	
Bulk Index	120 – 140 ml/100g	
Flavor	Pungent	
Mesh Size	On US Mesh 08: 2.0% max	ACH SOP 200
	Thru US Mesh 35 5.0% max	ACH SOP 200
Extraneous Matter	1.0%	ADOGA. Current Revision, February, 1994
Chemical Parameters	Limits	Methods
Hot Water Insoluble	12.5% max	ADOGA Method 6.0 14th EditionApril 2005
Moisture (Vacuum Oven)	6.8% max	ASTA Method 2.1, 4th ed., 1997
Optical Index	150 max	
Sulfites	230 ppm max*	
Microbiological Parameters	Limits	Methods
Total plate count	100000 cfu/g max	FDA (BAM), 8th Ed
E-coli	<3 MPN/g	AOAC 966.24
Salmonella	Negative	FDA BAM Online Chapter 5
Total Coliforms	1000 MPN/g max	AOAC 966.24
Yeast & Mold	1000 cfu/g max	FDA BAM 8th Ed Rev A

	PRODUCT SPECIFICATIONS	DOC # Y F I -001 ISSUE # 001 ISSUE DATE: 06-01-2023
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Miscellaneous	
Nutritional Information	General nutritional information can be found in USDA nutrient database
GMO	Non GMO
Certifications	BRCGS,KOSHER,FSSC
Treatment	As per customer demand
Shelf Life	12 months, if stored between 4 and 16 °C and maximum 70% relative humidity in original closed packaging.
Storage	Cool and dry not to exceed 90F (32.2C); ambient.
Allergens	Free from all Allergens
Additives	Free from all additives
Packaging	White woven polypropylene/Paper bags of 20/25 kilo net weight

QUALITY ASSURANCE MANAGER