### **3 KG. BOXES**

EQ-04 | Rev: 03 | F.U.R. 18/04/2022

#### PRIMARY PACKAGING

Bag with barrier property with aseptic neck and lid. Sterilized container.

**NET WEIGHT:** 3 kg

#### **SECONDARY PACKAGING**

Box model: Bag in Box-S/C
Material: EK000K, Corrugated cardboard wave
E at 90 lbs. of compression.
Printing system: Offset







TECHNICAL SPECIFICATIONS





**COMPANY** INFORMATION

**AMERICAN GARLIC PRODUCTS S.A.** 

ADDRESS: Mariani esquina Tabanera, Los Corralitos, Guaymallén, Mendoza, Argentina

**PHONE NUMBER:** 0054-261-4821883

 $\textbf{E-MAIL ADDRESS:} \ american garlic@american garlic.com. ar$ 

WEB SITE: www.americangarlic.com.ar

## GENERAL CHARACTERISTICS

#### NAME OF THE PRODUCT

Garlic paste aseptic packaging.

#### LEGAL NAME

Garlic based dressing.

#### **BOTANICAL NAME - VARIETY**

Allium sativum - White, Purple.

#### APPLICABLE LAW

Argentinean Food Code; Mercosur Regulations.

#### **INGREDIENTS**

Garlic paste: 98 %

Citric acid: 1.15 % (pH regulation)

**Water:** 0.85% (to dissolve the citric acid)

#### USAGE

Perfect as base condiment.

#### **ORGANOLEPTIC PROPERTIES**

**Aspect:** Homogeneous **Colour:** Creamy

**Smell:** Penetrating, pungent, garlic-like. **Flavour:** Penetrating, pungent, garlic-like.

#### **TEXTURE**

Creamy, homogeneous, spreadable.

#### STORAGE CONDITIONS

Store in a clean and dry place between  $25^{\circ}\text{C}$  -  $30^{\circ}\text{C}$ . After opening the bag, it is recommended to keep between  $5^{\circ}$  -  $8^{\circ}\text{C}$ .

**SHELF LIFE**: 24 months in its original package.









# MAIN MANUFACTURING PROCESSES

- a. Reception of raw material.
- b. Clove separation and manual selection on belt.
- c. Washing
- d. Grinding and adding of citric acid solution.
- e. Sieving

- f. Mixina
- g. Deaerating
- h. Pasteurisation
- . Cooling
- j. Aseptic packaging
- k. Coding
- I. Packing
- m. Storage

### PHYSICOCHEMICAL CHARACTERISTICS

**AQUEOUS SOLUTION**: 26 - 33 ° Brix

**pH**: 3.70 - 4.10

**ACITY** (*g*% anhydrous citric acid) 1.6 % - 2.0 %

## MICROBIOLOGICAL CHARACTERISTICS

**MESOPHILE AEROBIC COUNT:** <5x10<sup>4</sup> UFC/g

TOTAL COLIFORMS NMP/g: Negative

**FUNGI AND YEAST**: <1x10<sup>3</sup> UFC/g

PATHOGENS E.COLI, SALMONELLA: Absence x 25q

CHEMICAL CONTAMINANTS: PESTICIDES.
Complies with national MRL legislation and destination country.

PHYSICAL CONTAMINANTS: STRANGE PARTICLES, WOOD SPLINTERS, GLASS AND OTHERS. Absence of superior foreign particles

at 7 mm and sharp at 2.5 mm.