

# **COMPANY** INFORMATION

### NAME

American Garlic Products S.A.

### **ADDRESS**

Mariani esquina Tabanera, Los Corralitos Guaymallén

### **PROVINCE**

Mendoza, Argentina

### **PHONE NUMBER**

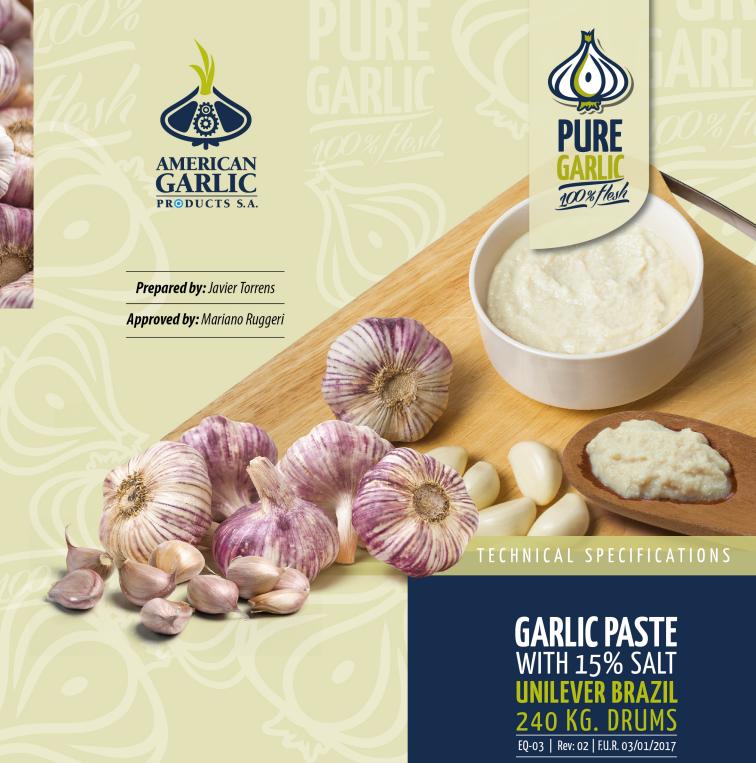
0054-261-4821883

### **E-MAIL ADDRESS**

americangarlic@americangarlic.com.ar

### **WEB SITE**

www.americangarlic.com.ar



# CHARACTERISTICS

### NAME OF THE PRODUCT

Garlic paste with 15% of salt.

### **BOTANICAL NAME - VARIETY**

Allium sativum - White, Purple.

#### APPLICABLE LAW

Argentinean Food Code; Mercosur Regulations.

### **INGREDIENTS**

**Garlic:** 83.5 - 84 %

**Fine salt:** 15% (non-iodized food degree)

**Citric acid:** 1 - 1.5% (pH regulation)

### USAGE

Perfect as base condiment.

### **ORGANOLEPTIC PROPERTIES**

Colour - Aspect: Homogeneous consistent mass,

light creamy colour.

Smell: Garlic-like. Flavour: Garlic-like.

### STORAGE TEMPERATURE

Ambient temperature. Once the bag is opened, store between 4° C and 8°C

SHELF LIFE: 18 months.



### PHYSICOCHEMICAL CHARACTERISTICS

### **AQUEOUS SOLUTION**

38 - 42 º Brix

**pH**: 2.70 - 3.70

### SODIUM CHLORIDE

13 - 17%



### MICROBIOLOGICAL CHARACTERISTICS

SALMONELLA SP: Absence / 25g

### STAPHYLOCOCCUS AUREUS:

<500 CFU/g

**ESCHERICHIA COLI:** Absence

### **FUNGI AND YEAST** < 1000 CFU/q

### a. Reception of raw material.b. Clove separation and manual selection on belt.

- c. Washing
- d. Grinding and adding of citric acid solution.

MAIN MANUFACTURING PROCESSES

- e. Sieving
- f. Mixing
- g. Deaerating
- h. Pasteurisation Cooling
- i. Mixing and salt adding
- j. Aseptic packaging
- k. Coding
- I. Storage

## PRODUCT PRESENTATION

### **PRIMARY PACKAGING**

Laminated crystal polyethylene bag with 2"lid.

### **NET WEIGHT**

240 Kgs.

### FILLING

Hygienic semi-automatic filling machine.

### CODING

Each batch is coded.

### **SECONDARY PACKAGING**

Steel drum for food use.

#### PALLET

Open and previously thermally treated.