

## Technical Data Sheet

**Product:** Garlic granulates G1

Description: Dried and granulated garlic.

Ingredients: Garlic

Origin: China

### Physical & Chemical Parameters

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Appearance:	Grnaulas
Smell:	Typical characteristic
Taste:	Sharp, typical characteristics
Colour:	creamy to whitish
Size:	0,2 mm – 0,5 mm
Moisture:	max. 6 %
Ash:	max. 5 %
AIA:	max. 0,5%
SO <sub>2</sub> :	max. 50ppm
Aflatoxin B1:	max. 5 ppb
Aflatoxin total:	max. 10 ppb
Ochartoxin A:	absent
Lead:	max. 0,3 mg/kg
Additives:	Free from any additives
Pesticides:	According to EU legislation.

### Micro figures:

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TPC	max. 500'000	cfu/g
Yeast	max. 1'000	cfu/g
Molds	max. 1'000	cfu/g
Coliforms	max. 500	cfu/g
E. Colis	max. 100	cfu/g
Enterobacteriaceae	max. 1'000	cfu/g
Bacillus Cereus	max. 1'000	
Staphylococcus aureus	absent in 1g	
Salmonella	absent in 25g	

**Nutrition:**

Energy:	1'498 kJ
Protein:	16,0 g
Carbohydrates:	71 g
Fat:	0,3 g
Fibers:	5,0 g
Sodium (Na)	0,1 g

**Allergen:**

	Ingredient	Free from	With traces	Cross contamination	Ingredients in the same facility
		ppm	ppm	ppm	
Cereals containing gluten and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/> <20	<input type="checkbox"/> 20-200	<input type="checkbox"/> >200	<input type="checkbox"/>
Crustaceans and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/> <10	<input type="checkbox"/> 10-100	<input type="checkbox"/> >100	<input type="checkbox"/>
Eggs and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/> <20	<input type="checkbox"/> 20-200	<input type="checkbox"/> >200	<input type="checkbox"/>
Fish and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/> <100	<input type="checkbox"/> 100-1000	<input type="checkbox"/> >1000	<input type="checkbox"/>
Peanuts and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/> < 8	<input type="checkbox"/> 8-80	<input type="checkbox"/> >80	<input checked="" type="checkbox"/>
Soybeans and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/> <25	<input type="checkbox"/> 25-250	<input type="checkbox"/> >250	<input type="checkbox"/>
Milk and products thereof incl. lactose	<input type="checkbox"/>	<input checked="" type="checkbox"/> <50	<input type="checkbox"/> 50-500	<input type="checkbox"/> >500	<input type="checkbox"/>
Nuts i.e. Almonds, Hazelnuts, Walnuts, Macadamia, Pecan	<input type="checkbox"/>	<input checked="" type="checkbox"/> <10	<input type="checkbox"/> 10-100	<input type="checkbox"/> >100	<input type="checkbox"/>
Celery and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/> <20	<input type="checkbox"/> 20-200	<input type="checkbox"/> >200	<input type="checkbox"/>
Mustard and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/> <20	<input type="checkbox"/> 20-200	<input type="checkbox"/> >200	<input type="checkbox"/>
Sesame and products thereof Sulphur dioxide and sulphites > than 10 mg/kg or 10 ml/litre expressed as SO2	<input type="checkbox"/>	<input type="checkbox"/> <10	<input checked="" type="checkbox"/> 10-100	<input type="checkbox"/> >100	<input type="checkbox"/>
Lupine and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/> <20	<input type="checkbox"/> 20-200	<input type="checkbox"/> >200	<input type="checkbox"/>
Molluscs and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/> <20	<input type="checkbox"/> 20-200	<input type="checkbox"/> >200	<input type="checkbox"/>

GMO:	None GMO according EC 1829/2003 and EC 1830/2003
Ionising rays:	The product or its ingredients did not undergo a treatment with ionising rays.
Shelf Life:	24 months after production.
Storage conditions:	Store in original unopen packaging in a dry and cool place. Protect from direct light.
Packaging:	25 kg All packaging materials are according EC Reg 1935/2004 and 10/2011
Metal detection:	Fe<1,5mm, no-Fe<2,0mm, stainless steel<2,0mm
Customs tariff no.:	EU:
Certification:	The product is produced according a GFSI-Standard.

This information is based on our current knowledge and is to the best of our knowledge. The buyer and/or user is self-responsible for the use of this information and the use, storage and disposition of the product. This responsibility includes compliance with food and other regulations and laws as well as liability for personal injury and property damage.

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