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Ajopel, S.L.
Camino Ambasaguas, s/n.
26587 · Muro de Aguas.
La Rioja · Spain.
Tel.: +34 941 398 129.
www.ajopel.com
ajopel@ajopel.com

8% SALT MORAT CHILLED GARLIC PASTE.

Description: Minced garlic.
Ingredients: Garlic and salt.
Origin: Spain.
Method of preparation: Separated, peeled, selected, disinfected, minced and packaged.

PRODUCT CHARACTERISTICS

Colour: Creamy white.
Texture: Characteristic.
Flavour: Natural.

INGREDIENTS

Garlic cloves : 90.50%
Salt : 8.00 ± 1%
Citric acid 1.5 ± 0,5%

PHYSICAL AND CHEMICAL PROPERTIES

Moisture content 60-70%
PH 3.0 – 4.0
Salt 8.00 ± 1% (optional).
Cadmium <0.1 ppm
Lead <0.1 ppm

In compliance with EC Regulation No. 396/2005 of the European Parliament and of the Council of 23 February 2005 on maximum residue levels of pesticides in food, and EC Regulation No. 1881/2006, setting maximum levels for certain contaminants in foodstuffs.

MICROBIOLOGICAL PROPERTIES

Aerobic mesophilic bacteria <500,000 CFU/g.
Total coliforms <100 CFU/g.
E.Coli <100 CFU/g.
Coagulase-positive staphylococcus aureus <100 CFU/g.
Salmonella CFU absence/25 g.
Listeria monocytogenes CFU absence/25 g.
Sulphite-reducing bacteria <100 CFU/g.
Moulds <100 CFU/g.
Yeasts <100 CFU/g.

EC 2073/2005 and 1441/2007 on microbiological criteria.

ALLERGENS

| Products that may cause allergic reactions. | Presence Yes/No |
|---|-----------------|
| Gluten, from grains. | No |
| Crustaceans and derivatives. | No |
| Eggs and derivatives. | No |
| Fish and derivatives. | No |
| Peanuts and derivatives. | No |
| Milk and dairy products including lactose. | No |
| Lupin and lupin-based products. | No |
| Soya beans and derivatives. | No |
| Nuts and derivatives. | No |
| Celery and derivatives. | No |
| Mustard and derivatives. | No |
| Sesame seed and derivatives. | No |
| Added sulphites*. | No |
| Molluscs and mollusc-based products. | No |

* It **contains sulphites**. Naturally occurring, not added.

Gluten-free product.

GLUTEN-FREE PRODUCT NUTRITIONAL INFORMATION

Typical values per 100 g of product:

| Content | Results |
|--------------------|--------------|
| Energy | 390.25 kJ. |
| Energy | 106.27 Kcal. |
| Total fat | 0.21 g. |
| Saturated fat | 0.05 g. |
| Total carbohydrate | 21.99 g. |
| Sugars | 0.72 g. |
| Dietary fibre | 1.09 g. |
| Protein | 3.57 g. |
| Salt | 8.00 g. |

8% SALT CHILLED GARLIC PASTE. MORAT.

FOOD SAFETY

This product neither contains nor comes from genetically modified organisms (GMOs) and there is no accidental contamination from GMOs. It has not been subject to any irradiation process.

The product description and processing prior to shipping have been in accordance with current food safety regulations.

USE

Frozen product:

Keep frozen below -18°C. Defrosting is not necessary.

Remove from freezer, remove the required quantity and return to the freezer. Do not break the cold chain. Do not refreeze once thawed.

Chilled product:

Keep it refrigerate between 0°C and 4°C.

Once opened, re-store the sealed container at 0-4°C and use within the time specified in the storage section.

STORAGE AND TRANSPORT CONDITIONS

Product shelf life, providing storage conditions are met, is the following:

- Refrigerated (between 0°C and 4°C): 8 months.
- Frozen (between -20°C and -18°C): 12 months.

| Product | Code | Container | Packaging |
|-------------------------------|---------|-----------------------|-----------|
| 8% salt chilled garlic paste. | 05M0508 | *Polypropylene bucket | 5 kg |
| 8% salt chilled garlic paste. | 05M2008 | *Polypropylene bucket | 20 kg |

* Polypropylene copolymer.

ENZYMATIC BROWNING OR CHANGES IN PRODUCT COLOUR

Garlic contains enzymes and organic substances susceptible to chemical variations that result in a change in their natural state. These changes are often accompanied by changes in colour. These processes are primarily oxidative and are caused by the product's contact with air or light and occur more rapidly when the product is cut or chopped, resulting in green and brown colours. However, the fact that the product is browning does not mean that its organoleptic, microbiological, and physical and chemical properties have been altered. It is still suitable for consumption.

