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UNSALTED AJOPPEL FROZEN GARLIC PASTE

Description: Minced garlic

Ingredients: Purple garlic

Origin: Spain

Method of preparation: Separated, peeled, selected, disinfected, minced, packaged and frozen.

PRODUCT CHARACTERISTICS

Colour: Creamy white

Texture: Characteristic

Flavour: Natural

INGREDIENTS

100% garlic cloves

PHYSICAL AND CHEMICAL PROPERTIES

AdditivesNone

Moisture content60-70%

PH5.6 and 6.3

SaltNone

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. 1831/2006, setting maximum levels for certain contaminants in foodstuffs.

MICROBIOLOGICAL PROPERTIES

Aerobic mesophilic bacteria< 100,000 CFU/g

Total coliforms<100 CFU/g

E. coli<100 CFU/g

Coagulase-positive

staphylococcus aureus<100 CFU/g.

SalmonellaCFU absence/25g

Listeria monocytogenes.....CFU absence/25g

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 at concentrations above or equal to 10mg/kg or 10ml/l of SO ₂ .*	No
Molluscs and mollusc-based products	No

*(May contain naturally occurring sulphites)

GLUTEN-FREE PRODUCT

NUTRITIONAL INFORMATION

Typical values per 100 g of product:

Content	Results
Energy	532.8 kJ
Energy	125.6 Kcal
Total fat	0.2 g
Saturated fat	0.06 g
Total carbohydrate	22.7 g
Sugars	14.8 g
Dietary fibre	1.5 g
Protein	7.5 g
Salt	0.1 g

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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.

USE

Frozen product:

Defrosting is not necessary.

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

Thawed product and storage:

Thaw in refrigerated conditions for the necessary time. Once the product has been defrosted, restore in the sealed container at a temperature of 0-4°C for up to 7 days.

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.

STORAGE AND TRANSPORT CONDITIONS

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

Store frozen product between -18°C and -20°C

Best before: 18 months.

Product	Code	Container	Packaging
Frozen garlic paste	041001	10 bags of 1 kg	10 kg cardboard box
Frozen garlic paste		2 bags of 5 kg	
Frozen garlic paste	041005	1 bag of 10 kg	10 kg cardboard box
Frozen garlic paste	041920	20 kg tub	19 kg
Frozen garlic paste	041010	10 kg tub	10 kg
Frozen garlic paste	040500	5 kg tub	5 kg

