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# 10% SALT AJOPEL FROZEN GARLIC PASTE.

Description: Minced garlic.  
Ingredients: Garlic and salt.  
Origin: Spain.  
Method of preparation: selected in origin. Shelled, peeled, selected, inspected, washed and disinfected. Chopped and mixed in a uniform paste, packed and frozen.

## PRODUCT CHARACTERISTICS

Appearance: Soft paste.  
Colour: Yellow creamy.  
Texture: Characteristic.  
Flavour: Natural of fresh garlic.

Being a product of transformation of vegetables, garlic, the result of final product: nutrients, colour, etc., will be given because of terroir.

## INGREDIENTS

Garlic cloves 90,00%.  
Salt: 10,00 ± 1%.

## PHYSICAL AND CHEMICAL PROPERTIES

Added additives None.  
Moisture content 58-68%.  
pH 5,0 ± 0,5.  
Salt 10,00 ± 1% (optional).  
Chlorates ≤ 0,7 ppm.  
Cadmium < 0,1 ppm.  
Lead < 0,1 ppm.

Regulation (EC) No. 1881/2006 and subsequent amendments setting maximum levels of certain contaminants in foodstuffs.

Regulation (EC) No. 396/2005 and subsequent amendments concerning maximum residue limits in foodstuffs. Subsequent amendments to regulation 2018/73 of January 2018.

## NUTRITIONAL INFORMATION

Typical values per 100 g of product:

| Determinations     | Results                    |
|--------------------|----------------------------|
| Energy             | 390,20 kJ.<br>106,26 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               | 10,0 g.                    |

A level tea spoon equals to 1 garlic clove.  
Approximately 6 g.

## MICROBIOLOGICAL PROPERTIES

|                             |                   |
|-----------------------------|-------------------|
| Salmonella                  | CFU absence/25 g. |
| Listeria monocytogenes      | CFU absence/25 g. |
| Aerobic mesophilic bacteria | <100.000 CFU/g.   |
| E.Coli                      | <100 CFU/g.       |

Regulation (EC) 2073/2005 and subsequent amendments concerning microbiological criteria for foodstuffs. These microbiological analyses are carried out by an external certified laboratory.

## ALLERGENS

| Products that may cause allergic reactions. | Presence Yes/No |
|---|-----------------|
| <sup>1</sup> 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              |
| <sup>2</sup> Added sulphites                | No              |
| Molluscs and mollusc-based products.        | No              |

## 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.



All our products comply with  
**IFS food certification.**

<sup>1</sup> **Gluten-free product.**

<sup>2</sup> **It contains sulphites.** Naturally occurring, not added.



# 10% SALT AJOPEL FROZEN GARLIC PASTE.

## USE

### frozen product:

Avoid the light. Keep between -18°C y -20°C. Best before 24 months.

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

### Defrosted product and storage guidelines:

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 COLORATION

Introducing a minimally processed product in order to offer you a natural ingredient with the complete organoleptic and nutritional properties that garlic may have.

The only preservative is keeping it to a freezing temperatures. During the product handling this temperature can be compromised, even in a short of time, which can lead to greenish variations in its color: The Garlic naturally contains enzymes and sulfur organ substances susceptible to espontaneous reactions that produce a change in its natural state and detected by color variations. They are faster when the product is cut - crushed. These colorations do not imply that their organoleptic, microbiological and physicochemical qualities have suffer significant variations. It is still suitable for consumption as long as the cold chain hasn't been broken.

## PACKAGING

| GTIN - 13     | Product                              | Packaing <sup>3</sup> | Net weight |
|---------------|--------------------------------------|-----------------------|------------|
| 8437012960664 | 10% salt Ajopel frozen garlic paste. | PP bucket             | 1 kg.      |
| 8437012960657 | 10% salt Ajopel frozen garlic paste. | PP bucket             | 5 kg.      |
| 8437012960695 | 10% salt Ajopel frozen garlic paste. | PP bucket             | 20 kg.     |

All our garlic is origin spain. Raw materia is selected with approved suppliers, obtaining a natural product of excellent quality so then offer you the maximum trust and guarantee.

We informe you that all our range of product are available with **Organic certification**.



Decree 21/2019, of May 31, which regulates the exercise of functions in the field of certification and control of organic production in La Rioja and approves the Regulation of Functioning and Internal Regime of the Council of Ecological Agricultural Production of La Rioja.

## AGREEMENT

The company ..... accepts the conditions of product characteristics indicated in this document and these will remain in force as long as this version is not updated. <sup>4</sup> Also request reduction shelf life product to ..... months.

Name:

Job title:

Date:

Signature and company

<sup>3</sup> Polypropylene copolymer.

<sup>4</sup> If apply, denote lower shelf life to the mention on this technical data sheet.