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8% SALT MORAT CHILLED GARLIC PASTE.

Description: Minced garlic.
Ingredients: Garlic, salt and citric acid.
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 90,50 %.
Salt 8,00 ± 1%.
Citric acid. 1,50 ± 0,5%.

PHYSICAL AND CHEMICAL PROPERTIES

Added additives None.
Moisture content 60-70%.
pH 3,0 ± 0,5.
Salt 8,00 ± 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	390,25 kJ. 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	8,0 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
¹ 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
² 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.

¹ Gluten-free product.

² It contains sulphites. Naturally occurring, not added.



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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, as the following:

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

PACKAGING

GTIN - 13	Product	Packaing ³	Net weight
8437012960725	8% salt Morat chilled garlic paste.	Cubo PP	2,5 kg.
8437012960756	8% salt Morat chilled garlic paste.	Cubo PP	5 kg.
8437012960794	8% salt Morat chilled garlic paste.	Cubo PP	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. ⁴ Also request reduction shelf life product to months.

Name:

Job title:

Date:

Signature and company

³ Polypropylene copolymer.

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