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FROZEN SPRING GARLIC CLOVES

Description: whole garlic.
Ingredients: Spring garlic.
Origin: Spain.
Method of preparation: Separated, peeled, selected, disinfected, packaged and frozen.

PRODUCT CHARACTERISTICS

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

INGREDIENTS

Garlic cloves: 100.00%

PHYSICAL AND CHEMICAL PROPERTIES

Additives: None
Moisture content: 60-70%
PH: 5.0 – 6.0
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	<300,000 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	538.20 kJ.
Energy	125.6 Kcal.
Total fat	0.20 g.
Saturated fat	0.06 g.
Total carbohydrate	22.70 g.
Sugars	14.80 g.
Dietary fibre	1.50 g.
Protein	7.50 g.
Salt	0.10 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.

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

USE

How to use the 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.

STORAGE AND TRANSPORT CONDITIONS

Store frozen product between -18°C and -20°C. Best before 24 months.

Product	Code	Container	Packaging
Frozen White Spring peeled clove	021001	*OPA/PE 10 Bags 1 kg	Cardboard box 10 kg
Frozen White Spring peeled clove	021005	*OPA/PE 2 Bags 5 kg	Cardboard box 10 kg
Frozen White Spring peeled clove	021010	*OPA/PE 1 Bag 10 kg	Cardboard box 10 kg

* Polypropylene copolymer.

