

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

SPRING GARLIC CLOVES

Description: whole garlic. Ingredients: Spring garlic. Origin: Spain.

Method of preparation: Separated, peeled, selected,

disinfected, dried and packaged.

PRODUCT CHARACTERISTICS

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

INGREDIENTS

Spring garlic cloves: 100.00%

PHYSICAL AND CHEMICAL **PROPERTIES**

Additives Moisture content 60-70% 5.0 - 6.0Cadmium <0.1 ppm <0.1 ppm Lead

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

MICROBIOLOGICAL PROPERTIES

Aerobic mesophilic bacteria	<100,000 CFU/g.
Total coliforms	<100 CFU/g.
E.Coli	<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:

538.20 kJ. 125.6 Kcal.
125.6 Kcal.
0.20 g.
0.06 g.
22.70 g.
14.80 g.
1.50 g.
7.50 g.











SPRING GARLIC CLOVES

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

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

STORAGE AND TRANSPORT CONDITIONS

Store refrigerated product between 0°C and 2°C. Best before 1 month.

Product	Code	Container	Packaging
Spring fresh garlic cloves	011001	OPA/PE ¹ 10 Bags 1 kg.	Carton box, 10 kg
Spring fresh garlic cloves	011005	OPA/PE 2 Bags 5 kg.	Carton box, 10 kg
Spring fresh garlic cloves	011215	8 lunch boxes 1,5 kg.	Carton box, 12 kg

All our garlic is origin spain. Raw materia is selected with certify Global GAP suppliers. Obtaining a natural product of excellent quality so then offer you 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

Name:	
Job title:	
Date:	Signature and company

² If apply, denote lower shelf life to the mention on this technical data sheet.







Oriented polyamide and polyetylene.