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MINCED FROZEN GARLIC.

Description: Minced garlic.
Ingredients: Garlic.
Origin: Spain.
Method of preparation: Separated, peeled, selected, disinfected, minced, 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: 58-68%
PH: 5.4 – 6.4
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	<100,000 CFU/g.
Total coliforms	<100 CFU/g.
E.Coli	<100 CFU/g.
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

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
Added sulphites ²	No
Molluscs and mollusc-based products.	No

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.

¹ Gluten-free product.

² It contains sulphites. Naturally occurring, not added.

MINCED FROZEN GARLIC

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 frozen product:

Defrosting is not necessary.

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

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.

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

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

Preservar de la luz.

Product	Code	Container	Packaging
Minced frozen white garlic 4.8 mm.	03481001	³ OPA/PE 10 bags, 1 kg.	Carton Box, 10 kg.
Minced frozen white garlic 4.8 mm.	03481005	OPA/PE 2 bags, 5 kg.	Carton Box, 10 kg.
Minced frozen white garlic 3.2 mm.	03321001	OPA/PE 10 bags, 1 kg.	Carton Box, 10 kg.
Minced frozen white garlic 3.2 mm.	03481001	OPA/PE 2 bags, 5 kg.	Carton Box, 10 kg.



³ Poliamida orientada y polietileno.