



Garlic Powder

Item # 9602

Product Description	Fresh garlic is selected, trimmed, washed, and dried. The dried garlic is then cleaned and sorted according to specification.
----------------------------	---

ORGANOLEPTIC INFORMATION

Color	Uniform white; minimal yellow and brown pieces
Flavor	Fresh, strong, typical of Garlic
Odor	Pungent; typical of Garlic
Texture	Typical of Garlic

PHYSICAL DATA

Max Moisture	5%
Sulfites	None
Sizing	Max 5% on a USS 60



MICROBIOLOGICAL PROPERTIES

Plate Count	300,000	cfu/g max	AOAC 990.12
Coliform	100	cfu/g max	AOAC 991.14
Yeast and Mold	1000	cfu/g max	AOAC 997.02
E-Coli	10	cfu/g max	AOAC 991.08
Salmonella	Negative	Per 375g	AOAC RI #010803
S. Aureus	10	cfu/g max	AOAC 2003.07

ADDITIONAL INFORMATION

Packaging	Product is packaged in corrugated cardboard boxes with poly liners.
Shelf Life	Product is stored in a cool, dark, and dry facility. Ambient storage temperatures between 35-72 degrees. Shelf life is up to 24 months under these conditions.
Natural Statement	All ingredients are 100% pure and natural
Herbicide/Pesticide	Produced in accordance with U.S. FDA limits for residues.
Country of Origin	China
Allergen Statement	The product does not contain nor is it produced or stored in a facility containing any of the following: Wheat, egg, milk, peanuts, soybean, fish, crustacean shellfish, tree nuts, and sesame seeds