

PRODUCT SPECIFICATION

Product Name	GARLIC POWDER
Product Code	1397

Supplier	Name	Nuts in bulk
	Address	Unit9 Capital trading park , Wiver pool , L337SY
	Commercial contact	
	Quality contact	quality@nutsinbulk.ie
	Phone No	+44 151 546 2970
	Fax No	+44 754 387 8840
	Email	sales@nutsinbulk.co.uk

Quality System Certified and implemented	ISO22000:2005 Food Safety Management Systems, BRC Global Standard for Food Safety and implemented the HACCP system according to the EU standard.
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PRODUCT CHARACTERISTICS	
Origin	India
Product denomination (legal name)	Allium Sativum (Alliaceae)
Description of the product	The ground bulk of the plant Allium sativum. Creamy white powder. Powdered from the dehydrated garlic prepared from fresh, clean, mature, sound and wholesome garlic
Description of the process	Sun - dried and partially separated from extraneous matter ground, sieved, Sorted, passed over magnets and packed at origin:
Ingredients declaration	100% Garlic (Spice).

Organoleptic values		Method
Appearance	Powder	Organoleptic
Colour	Creamy White / Brownish	Organoleptic
Flavour	Characteristic flavour and typical of fresh garlic. Sharp and pungent taste. No off flavours or taints.	Organoleptic
Odour	Characteristic aroma and typical of fresh garlic. No off odours or taints.	Organoleptic
Texture	Free flowing	Organoleptic

Analytical values	Target	Minimum	Maximum	Method
Moisture (% w/w)			6.8%	ISO 1442:1997
Volatile Oil (% v/w)				ASTA 5.0
Acid insoluble ash (% w/w)			0.5%	ASTA 4.0
Mycotoxins :				
Aflatoxin B1	<1ppb		<5ppb	ASTA 24.1
Aflatoxin total	<5ppb		<10ppb	ASTA 24.1
Ochratoxin	<15ppb		15ppb	HPLC

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Physical values	Target	Minimum	Maximum	Method
Particle Size				Sieve Size Inspection
Extraneous matter			Absent	ASTA Cleanliness
Impurities/foreign material			Absent	Visual/Cleaning/Sifting
Bulk density (g/l)				Weighing
Metal detection (mm)	Fe	Non-Fe	SS	
	4.0mm	5.0mm	5.0mm	Metal Detector

Microbiological values	Minimum (m)/g	Maximum (M)/g	Method
TVC	<10/7	10/7	ISO 4833:2003
Coliforms	<10/4	10/4	ISO 21528-2:2004
B. cereus	<1000	1000	ISO 7932:2005
E. coli	Absent	10/2	ISO 16649-1:2000
Salmonella	Absent in 25g	Absent in 25g	ISO 6579:2002
Yeasts	<10/6	10/6	BS 4285-3.6:1986
Moulds	<10/6	10/6	BS 4285-3.6:1986

Heavy Metals (Data are based on the results of our internal monitoring system and supplier's information)			
Lead	Max 0.1ppm (wet weight)	Zinc	Max100ppm
Copper	Max 50ppm	Cadmium	Max0.05ppm (wet weight)

Pesticide	Products are supplied in accordance with the current EU Pesticide Legislation.
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Packaging	
Description	Food grade PP bags
Size	2 poly bag of 20 kg net
Packaging weight	40Kg (2 * 20 Kg)
Bag weight	450g of Box

Labelling	Product Description, Batch / Mill order Number, Best before Date, Net Weight
Storage conditions	On pallets under cool, dry, hygienic conditions; not exposed to sunlight.
Shelf life	Maximum 2 years on production. Minimum 75% of declared maximum shelf life.

PRODUCT SUITABILITY		
Vegetarians	YES	Not Certified
Vegans	YES	
Kosher	YES	
Halal	YES	
Coeliac	YES	

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Nutrition information per 100g	
kcal	345
kJ	1460
Protein (g)	16.8
Carbohydrate (g)	62.8
Sugar (g)	2.3
Fat (g)	0.8
Saturates (g)	0.1
Salt (g)	0.06

Calculation from Literature value using Nutrition Facts software.

ADDITIVE	E NO	YES	NO
Sunset Yellow	E110		NO
Carmoisine	E122		NO
Tartrazine	E102		NO
Ponceau 4R	E124		NO
Sodium Benzoate	E211		NO
Quinoline Yellow	E104		NO
Allura Red AC	E129		NO

No	Allergen	Present (Yes/No)
1	Cereals containing gluten, i.e. wheat, rye, barley, oats, spelt, kamut and products thereof	No
2	Crustaceans and products thereof	No
3	Egg and products thereof	No
4	Fish and products thereof	No
5	Peanuts and products thereof	No
6	Soybeans and products thereof	No
7	Milk and dairy products (including lactose)	No
8	Nuts : Almond, Hazelnut, Walnut, Cashew, Pecan nut, Brazil nut, Pistachio nut, Macadamia nut and Queensland nut and products thereof	No
9	Celery and products thereof	No
10	Mustard and products thereof	No
11	Sesame Seeds and products thereof	No
12	Sulphur dioxide and sulphites at concentrations of more than 10mg/kg or 10mg/litre, expressed as SO ₂	No
13	Lupin	No
14	Molluscs	No

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GMO STATEMENT

Referring to the EU council regulations 1829/2003 and 1830/2003, we herewith issue the following statement concerning the above mentioned product :

Neither the product itself nor any component is produced from raw materials of which genetically modified varieties are known.	Yes
The product or a component is produced from raw materials which are identity preserved. This statement is based on statements of our suppliers.	No
The product or a component is produced from raw materials which have a GM origin.	No
This product needs declaration as GMO.	No

IRRADIATION STATEMENT

There are no known irradiated ingredients present in any of the raw material or finished products manufactured by the FGS Ingredients Ltd. The company has no intention of knowingly purchasing any raw material or ingredient that has been irradiated.

REMARKS

Use in production

If the goods or any part thereof supplied under the contract are processed, altered or tampered with in any way by the buyer or receive of the goods or any other person, the quality of the goods shall be deemed to be acceptable to the buyer. All customers' quality control checks are to be completed on the entire load, prior to production and use.

Nut & Allergen Policy

Unless otherwise stated, the products supplied are to the best of our knowledge free from nut, nut derivatives and allergens. FGS Ingredients Ltd does is a Nut free site. We do handle Mustard, Wheat Flour and Celery onsite as components. Milk Powder and Sesame are traded items and are not processed on site. They are stored separately.

Infestation

Relating particularly to Coriander Seed, Whole Chillies and Fennel Seed: We cannot guarantee that goods will not at a later date, be subjected to infestation, unless specifically vacuum treated or heat treated. Even after treatments, treated goods can be subjected to re-infestation if incorrectly stored. Untreated seeds, herbs and spices in any form, treated with approved chemical fumigants, are still susceptible to possible infestation, as insect eggs are not destroyed by current chemical fumigants.

Nut statement

Whilst our suppliers are fully aware of consumer concerns regarding the use of Nuts and Nut products, and in many cases are nuts free sites, they are unable to give categorical assurances that their products are Nut Free from the following reasons:

- **Many herbs and spices are grown and processed in close proximity to nuts at various origins**
- **Transportation can also be a possible source of adventitious cross contamination as many products are transported in containers from origin over which our suppliers are unable to exercise any controls.**

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