


	SPECIFICATIONS		 
	AGR03-F09.08.15		
	Edition date 09/08/16		
	Revision date 10/01/19		
	REFRIGERATED PEELED GARLIC CLOVES (AGR03)		

PRODUCT DESCRIPTION	Fresh garlic cloves peeled, ready to use, made from Spanish fresh garlic, varieties Spring (white and violet) and/or Morado garlic caliber 2-4 (to be determined according client).					
	Marque con una cruz la variedad de ajo y el calibre <i>(clic en la casilla)</i>					
	Spring White and violet	<input type="checkbox"/>	Morado	<input type="checkbox"/>	Mix	<input type="checkbox"/>
	Caliber	2	<input type="checkbox"/>	3	<input type="checkbox"/>	3-4

APPLICATIONS	Elaboration of food products. Ideal for stir-fries, stews and sauces and for use in fresh salads and cold dishes.
DESTINATION	Food industry, HORECA sector and final consumer
LABELLING	Agricola el Regaor s.l. products will be labeled in compliance with the legislation in force in the country of destination. In the case of customer branded products and those intended for industry that are labeled in Agricola el Regaor s.l., the information contained on the label will be agreed with the client specifically in each case.

INGREDIENTS	Garlic
Non-GMO, non-irradiated and non-gluten	

SENSORIAL specifications		
Shape	Fleshy and ovoid cloves	
Aroma and flavor	Spanish typical aroma and pungent flavor	
Texture	Firm	
Color	White	




MICROBIOLOGICAL specifications	
<i>Salmonella</i> Spp.	Absence in 25 g
<i>Listeria monocytogenes</i>	Absence in 25 g
<i>Escherichia coli</i>	<10 cfu/g

PHYSICAL & CHEMICAL SPECIFICATIONS	
pH	5-6
Lead	≤ 0,1 mg/Kg
Cadmium	≤ 0,05mg/Kg
Pesticide residues	MRL legislation

GARLIC NUTRITIONAL COMPOSITION (value per 100g of edible portion)			
Energy	489 kJ/117 kcal	Protein	6,28
Water	68	Carbohydrates	21,4
Total Fat	0,20	Fibre, total dietary	2,32
Saturated fatty acids	0,13	Sugars	3,30
Monounsaturated fatty acids	0,03*	Alcohol (ethanol)	0*
Polyunsaturated fatty acids	0,10*	Salt	0,03

*, BEDCA data base: <http://bedca.net/bdpub/index.php>

PROCESSING AND STORAGE	Reception and storage of raw materials at -4°C, forced drying, shelled clove and sizing, peeling, selection for removing invalid cloves, washing, drying, packaging and storage between 2 and 7°C . Garlic is processed in compliance with legal requirements on Food Safety regarding HACCP and traceability and under the strict control that determine the IFS, BRC and Kosher standards.
TRANSPORTATION	The product will be transport to EEUU by shipping containers. Temperature, humidity and ventilation parameters will be established in accordance with our costumer and depending on the season period.
BEST BEFORE DATE	30 days when stored closed in its original packaging at 2-7 °C

PACKAGING	Bag (Kg)			Lunch box (Kg)			Cube (Kg)		
	0,1	<input type="checkbox"/>		1	<input type="checkbox"/>		0,45	<input type="checkbox"/>	
	0,25	<input type="checkbox"/>					0,5	<input type="checkbox"/>	
	0,5	<input type="checkbox"/>					1	<input type="checkbox"/>	
	1	<input type="checkbox"/>					1,5	<input type="checkbox"/>	
	2,27	<input type="checkbox"/>					2,27	<input type="checkbox"/>	
	2,5	<input type="checkbox"/>							
	5	<input type="checkbox"/>							
Bags, lunch boxes and cubes will be packaged in cartoon boxes and palletized depending on costumers needs.									

LEGISLATION	<p>Regulation (EU) Nº 852/2004, on the hygiene of food stuff.</p> <p>Regulation (EU) Nº 2073/2005, on microbiological criteria for foodstuff.</p> <p>Regulation (EU) Nº 396/2005, on maximum residue levels of pesticides in or on food and feed of plant and animal origin.</p> <p>Regulation (EU) Nº 1881/2006, on setting maximum levels for certain contaminants in foodstuffs.</p> <p>Regulation (EU) Nº 1829 y 1830/2003, on genetically modified food and feed and concerning the traceability and labelling of genetically modified organisms and the traceability of food and feed products produced from genetically modified organisms.</p> <p>Regulation (EU) Nº 1169/2011, on the provision of food information to consumers.</p> <p>Regulation (EU) 1935/2004, on materials and articles intended to come into contact with food.</p>
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