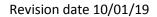


SPECIFICATIONS

AGR03-F09.08.15









REFRIGERATED PEELED GARLIC CLOVES (AGR03)

| PRODUCT | Fresh garlic cloves peeled, ready to use, made from Spanish fresh garlic, varieties Spring | | | | | | | | |
|-------------------------|--|-------------------|-------|-----------------------|-----|-------------------------|------|--|--|
| DESCRIPTION | (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 (clic en la casilla) | | | | | | | | |
| | Spring White and violet | | | Morado | | Mix | | | |
| | Caliber | 2 | | 3 | | 3-4 | | | |
| | | | | | | | | | |
| APPLICATIONS | Elaboration | of food products. | Ideal | for stir-fries, stews | and | sauces and for use in f | resh | | |
| AFFLICATIONS | salads and cold dishes. | | | | | | | | |
| DESTINATION | Food industry, HORECA sector and final consumer | | | | | | | | |
| | Agricola el Regaor s.l. products will be labeled in compliance with the legislation | | | | | | in | | |
| LABELLING | force in the country of destination. In the case of customer branded products and those | | | | | | | | |
| LADELLING | intended for industry that are labeled in Agricola el Regaor s.l., the informati | | | | | | | | |
| | contained on the label will be agreed with the client specifically in each case. | | | | | | | | |
| | | | | | | | | | |
| INGREDIENTS | Garlic | | | | | | | | |
| Non-GMO, non-irradiated | Non-GMO, non-irradiated and non-gluten | | | | | | | | |
| | | | | | | | | | |

| SENSORIAL specifications | | | | | |
|--------------------------|--|---------------|--|--|--|
| Shape | eshy and ovoid cloves | | | | |
| Aroma and flavor | Spanish typical aroma and pungent flavor | 3 3 3 3 3 3 6 | | | |
| Texture | Firm | | | | |
| Color | White | and the same | | | |

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

| PHYSICAL & CHEMICAL SPECIFICATIONS | | | | | |
|------------------------------------|-----------------|--|--|--|--|
| рН | 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 | 0,03 | | | | | |

^{*,} 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 stablished 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 |

| | Bag (Kg) | | | Lunch box (Kg) | | | Cube (Kg) | | |
|-----------|---|--|------|----------------|-----|-----|-----------|--|---------------|
| PACKAGING | 0,1 | | | 1 | | | 0,45 | | |
| | 0,25 | | | | | | 0,5 | | |
| | 0,5 | | hard | | | | 1 | | 100 1 110 100 |
| | 1 | | A774 | | 185 | | 1,5 | | |
| | 2,27 | | 3 | | 1/3 | 130 | 2,27 | | |
| | 2,5 | | | | 169 | | | | |
| | 5 | | | | | | | | |
| | Bags, lunch boxes and cubes will be packaged in cartoon boxes and palletized depending on | | | | | | | | |

| | Regulation (EU) № 852/2004 , on the hygiene of food stuff. |
|-------------|--|
| | Regulation (EU) № 2073/2005 , on microbiological criteria for foodstuff. |
| | Regulation (EU) № 396/2005 , on maximum residue levels of pesticides in or on food and feed of plant and animal origin. |
| LEGISLATION | Regulation (EU) Nº 1881/2006, on setting maximum levels for certain contaminants in foodstuffs. |
| | 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. |

Regulation (EU) № 1169/2011, on the provision of food information to consumers.

Regulation (EU) 1935/2004, on materials and articles intended to come into contact with food.

costumers needs.

This information is for professional use only, not intended for consumers. The use of our products is beyond our control and under the responsibility of the buyer. It is your responsibility to comply with the legislation in force in your country and not infringe any patent, trademark or other limitations.