

# FERRANT P.H.E

Producteur d'Huiles Essentielles

#### **GARLIC JUICE CONCENTRATE**

### (Allium Sativum)

INGREDIENTS 100 % Garlic juice concentrate

RANGE CAxxxx outcome cooked garlic exhausted CAxxxxS outcome cooked garlic not exhausted

<u>CHARACTERISTICS</u> Appearance : Liquid high viscosity, turbid

Solubility: Water soluble Color: Brown in solution Taste: Garlic cooked

RATIO 1 kg of concentrate is made from around 14 kg of fresh garlic

Suggested Applications Sauces, fund of sauces, seasonings, meats, cold sauces,

marinades, soups, aromatics preparations, vegetables terrines: 0,5 à 7 %

#### MICAL SPECIFICATIONS

Criteria	Mini	Maxi
Brix Degree	58	60
pH ( À 10°/. sol.)	4,0	5,5

#### **IGICAL SPECIFICATIONS**

Criteria	Target	Unit	Method
Total plate count	N<100	/g	NF ISO 4833-1
Yeasts	N<10	/g	NF V 08-059
Moulds	N<10	/g	NF V 08-059
Enterobacteriaceae	N<10	/g	NF V 08-054
Salmonella	Absence	/25g	RBP-31/01-06/08
Listeria monocytogenes	Absence	/25g	AES 10/03-09/00
Coagulase positive Staphylococcus	Absence	/25g	NF EN ISO 6888-3

# **UTRITIONAL DATA 100 g**

Criteria	Valeur (*)	Unit
Value energy	132 `	kcal
Protein (N x 6,25)	9,80	g
Total carbohydrates	20,50	g
Available carbohydrates	13,00	g
Sugars	13,00	g
Dietary fibers	5,30	g
Total fat	< 0,5	g
Saturated fatty accids	< 0,1	g
Trans fatty accids	< 0,1	g
Cholesterol	< 0,1	g
Ashes (minerals)	4,40	g
Sodium	31,00	mg
/#\ <b>k</b> L	1 1 6 1 1	

(\*) Natural products, this values which can fluctuate

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#### **GARLIC JUICE CONCENTRATE**

PACKAGING Preference to customer

SHELF-LIFE AND STORAGE 12 months from the date of production, in the original packing between

0°C and 4°C

# **FOOD SAFETY AND LEGISLATION**

This information is given with regard to in-force European legislation and to best of our knowledge. It is the customer's responsibility to make sure use and conditions of use comply with the legislation in force in their own markets and countries.

GMO	This product is non GMO in accordance with Regulations (EC) 1829/2003 and (EC) 1830/2003
Allergen	Absence of allergen
Flavoring status	In order with European Regulation 1334/2008
lonization	This products is not irradiated / treated with ionising radiation in accordance with directives 1999/2/CE and 1999/3/CE
Contaminants	In order with current Regulation
Pesticides	This product complies with regulation (EC) 396/2005 and its amendments.
Pharmacologically active substances residue limits	Not applicable