
	PRODUCT SPECIFICATION	
	PRODUCT NAME GARLIC POWDER	

1) GENERAL DESCRIPTION

Product	<i>Allium sativum L.</i>
Origin	NON EU

2) NUTRITIONAL VALUES in 100 g (Average Values - Source: USDA Nutrient Database)

Energy value	1383,60 kj 331 kcal
Carbohydrate	72,73 g
• Sugar	
Protein	16,55 g
Fat	0,73 g
• Monounsaturated	0,115 g
• Polyunsaturated	0,178 g
• Saturated	0,249 g
Mineral	1,67 g
Sodium	60 mg
Dietary fibre	9 g

3) CHEMICAL-PHYSICAL PARAMETERS



Appearance	Micronized powder of garlic, ivory white in color.
Smell	Characteristic aromatic, no off smell
Taste	Characteristic, no off taste

4) MICROBIOLOGICAL PARAMETERS

Total plate count	< 10.000 ufc/g
E. Coli	< 10 ufc/g
Coliforms	< 100 ufc/g
Yeasts and Moulds	< 1.500 ufc/g
Salmonella	Absent
Sulfur dioxide (SO ₂)	Any residues of sulfur dioxide contained in the product are due to natural leaching from the product itself.

5) BIOLOGICAL PARAMETERS

GMO	Absent
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6) CERTIFICATIONS

Organic Agriculture	Yes
NOP	
Bio Suisse	
JAS	
Kosher	
BRC	

7) STORAGE AND TRANSPORT CONDITIONS

Storage	Store in a cool and dry place. Protect from humidity, heat and source of possible cross contamination.
Notes	Product stored in dedicated warehouse with controlled temperature

8) PACKAGING AND SHELF LIFE



Packaging	Jar in PET with cap in PET, double layer paper bag food grade
Net weight	500g, 25 kg
Shelf -life	Best before date within 48 months from the production

9) SAFETY MEASURES

CAS registry number	539-86-6 Empirical formula: C ₆ H ₁₀ OS ₂
Safety data sheet provided	Yes
Legislation reference	Reg. CE 1272/2008
Active ingredient	Sulfoxide
Hazard statements	H319 H335
Prevention precautionary statements	P261 P262 P280 P305+P351+P338

10) REFERENCE LEGISLATION

- Regulation (EC) No. 834/2007 "Production and labelling of organic products"
- Regulation (EC) No. 852/2004 "Hygiene of food products"
- Regulation (EC) No. 1169/2011 "Provision of food information to consumers"
- Regulation (EC) No. 1935/2004 "Food Contact Materials"
- Regulation (EC) No. 1881/2006 "Maximum levels of certain contaminants in food products"

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11) ALLERGENS

Allergens	Existing inside the product	Existing in the production line	Existing in the storage place	Existing risk of contamination
Cereals containing gluten: wheat, rye, barley, oat, spelt, khorasan and derived products	NO	NO	YES	NO
Shellfish and derived products	NO	NO	NO	NO
Mollusk and derived products	NO	NO	NO	NO
Eggs and derived products	NO	NO	NO	NO
Fish and derived products	NO	NO	NO	NO
Peanuts and derived products	NO	NO	NO	NO
Soy and derived products	NO	NO	YES	NO
Lupin and derived products	NO	NO	YES	NO
Milk and derived products (included lactose)	NO	NO	NO	NO
Fruit with shell: almonds (<i>Amigdalus communis L.</i>), hazelnuts (<i>Corylus avellana</i>), walnuts (<i>Juglans regia</i>), cashew nuts (<i>Anacardium occidentale</i>), pecan nuts [<i>Carya illinoensis (Wangenh) K.Koch</i>], Brasile nuts (<i>Bertolletia excelsia</i>), pistachio (<i>Pistacia vera</i>), Macadamia nuts (<i>Macadamia ternifolia</i>) and derived products	NO	NO	YES	NO
Celery and derived products	NO	NO	YES	NO
Mustard and derived products	NO	NO	YES	NO
Sesame seeds and derived products	NO	NO	YES	NO
Sulphur dioxide and sulphites up to 10 mg/kg or 10 mg/l as SO ₂	NO	NO	NO	NO

Editing	Control	Approval	Last revision
February 2020	February 2020	February 2020	February 2020