

Garlic Puree

Item Number: 16819

Product Description: A frozen product prepared from freshly harvested cloves of the garlic plant which are washed, blanched, sized and frozen in China or Mexico then pureed and frozen at SupHerb Farms.

Ingredient Statement: Garlic, Citric Acid.

Allergens: None

Country of Origin: USA

Microbiological Analysis:

Test Name	Specification	Method
<i>E. coli</i>	< 10/gram	AOAC 991.14 or 2018.13
<i>Salmonella</i>	Negative/ 375 grams	AOAC 2011.03
<i>L. monocytogenes</i>	Negative/25 grams	AOAC RI 030502 or 2004.02
<i>Staph. aureus</i>	< 10/gram (coag +)	FDA BAM CHP 12

Chemical & Physical Analysis:

Attribute	Specification
pH	< 4.2
Particle Size	< 2 mm

Sensory Attributes:

Color	Off white to yellow
Flavor	Vibrant, pungent, hot and aromatic with a slightly acidic note
Consistency	Thick, creamy and smooth

Packaging:

Details: 2/2 Lb. plastic tubs in a corrugated carton. Individual tubs are not for sale.

Net Wt.	Gross Wt.	Case Dimensions	Case Cube	Tie High	Pallet Count	GTIN Code
4 Lb.	4.45 Lb.	9.44" x 4.75" x 5.94"	0.15	38/8	304	00080731168194

Storage: Perishable. Keep Frozen ≤ 0°F.

Handling: Perishable. Best if stored frozen.

Shelf Life:

Frozen	Two years under proper storage and handling conditions in original unopened package.
Refrigerated	Can be held at < 40°F for up to 21 days.

Certifications & Declarations:

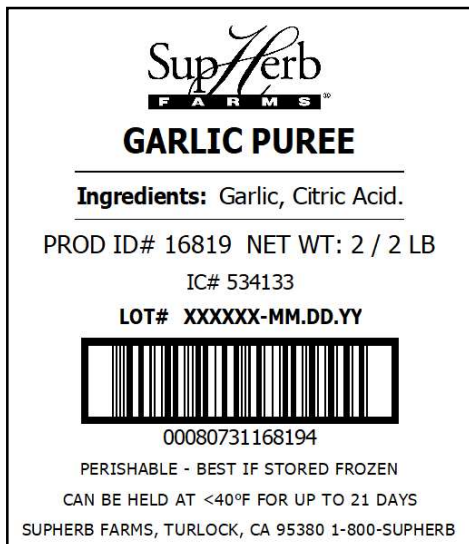
3rd Party Audit: Yes – GFSI certified


Gluten Declaration: This product does not contain gluten.

Process Declaration: This product conforms in all respects to the provisions of the *Federal Food, Drug and Cosmetic Act*, as amended and all applicable state and local laws. It was processed in accordance with all four main sections of the *U.S. Public Health Security and Bioterrorism Preparedness and Response Act of 2002* and in accordance with recognized Good Manufacturing Practices (GMP's).


Garlic Puree

Case Label Example:




GARLIC PUREE

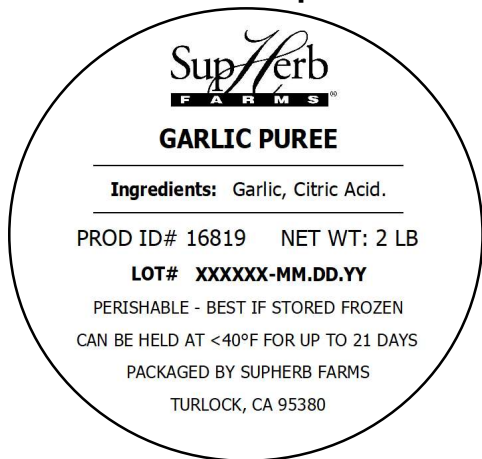
Ingredients: Garlic, Citric Acid.


 PROD ID# 16819 NET WT: 2 / 2 LB
 IC# 534133
 LOT# XXXXXX-MM.DD.YY

 00080731168194
 PERISHABLE - BEST IF STORED FROZEN
 CAN BE HELD AT <40°F FOR UP TO 21 DAYS
 SUPHERB FARMS, TURLOCK, CA 95380 1-800-SUPHERB

Nutritional Information (Per 100 grams)		
Nutrient	Value	UOM
Calories	142.48	kcal
Fat	0.42	g
Saturated Fat	0.08	g
Trans Fatty Acid	0	g
Mono Fat	0.01	g
Poly Fat	0.22	g
Cholesterol	0	mg
Carbohydrates	29.74	g
Dietary Fiber	1.8	g
Total Sugars	0.86	g
Added Sugars	0	g
Protein	5.45	g
Water	63.09	g
Ash	1.28	g
Vitamin A – RAE	0.29	mcg
Vitamin C	13.38	mg
Vitamin D	0	IU
Calcium	155.19	mg
Iron	1.46	mg
Potassium	395.39	mg
Sodium	14.58	mg

Nutritional Note: These values are derived and/or compiled from commercially available databases, laboratory analyses and calculation. They are provided to you as an aid in product development work but should not be the sole source used to determine your nutritional labeling. Nutrient labeling data for your products should be prepared in accordance with the C.F.R. Title 21 section 101.9.

Lid Label Example:




GARLIC PUREE

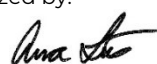
Ingredients: Garlic, Citric Acid.

 PROD ID# 16819 NET WT: 2 LB
 LOT# XXXXXX-MM.DD.YY
 PERISHABLE - BEST IF STORED FROZEN
 CAN BE HELD AT <40°F FOR UP TO 21 DAYS
 PACKAGED BY SUPHERB FARMS
 TURLOCK, CA 95380

Lot Code Explanation:

Lot # XXXXXX-MM.DD.YY
 "XXXXXX" = System Generated Number for Tracking
 "MM.DD.YY" = Production Date in Month.Date.Year Format

Current Review Date: 08/23/22
Supersedes: 07/06/21
Last Revision: 08/23/22 by SA
Creation Date: 03/16/07 by JG

Authorized by:

 Technical Services Director

Please Note: The information contained herein and/or as indicated on samples submitted is based on laboratory work and is, to the best of our knowledge, true and accurate. However, since the exact conditions under which this information or our products may be used are beyond our control, any recommendations or suggestions are made without warranty of any kind, either expressed or implied. Purchasers are urged to make their own tests and investigations to determine the effectiveness of the products in their processes and in their products, and to prevent any possible patent liability arising of such use.