

PRODUCT SPECIFICATION

Product Name	GARLIC GRANULES 8/12
Product Code	2193

Supplier	Name	Nuts in bulk
	Address	Unit B2 canal Bank, Dublin 12, D12PY02
	Commercial contact	Sush
	Quality contact	Swati
	Phone No	+353 1 6120462
	Fax No	0
	Email	sales@nutsinbulk.ie
URL	www.nutsinbulk.ie / www.nutsinbulk.com	

Quality System supplier information	ISO22000:2005 Food Safety Management Systems, BRC Global Standard for Food Safety and implemented the HACCP system according to the EU standard.
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PRODUCT CHARACTERISTICS	
Origin	Various Typically: China, India
Product denomination (legal name)	<i>Allium Sativum</i>
Description of the product	<i>Allium sativum</i> , commonly known as garlic, is a species in the onion genus, <i>Allium</i> .
Description of the process	Prepared from the dried fruit of <i>Allium Sativum</i> at origin, quality controlled and packed at FGS Ingredients Ltd. (UK).
Ingredients declaration:	100% Garlic

Organoleptic values	Details	Method
Appearance	Granules	Organoleptic
Colour	Cream to Beige	Organoleptic
Flavour	Strong and pungent garlic flavour. Free from off flavors or taints.	Organoleptic
Odour	Characteristic of Garlic. Free from off odours or taints.	Organoleptic
Texture	Firm	Organoleptic

Analytical values	Target	Minimum	Maximum	Method
Moisture (% w/w)			6%	ISO 1442:1997
Particle Size	8-12 mesh	100% passes through 2800 micron screen	95% retained on 1400 micron screen	Sieve Size Inspection
Extraneous matter			<1%	ASTA Cleanliness
Impurities/foreign material			Absent	Visual/Cleaning/Sifting
Metal detection (mm)	Fe	Non-Fe	SS	
	4.0 mm	5.0 mm	5.0 mm	Metal Detector

Spec Issue No :4243	

Microbiological values	Minimum (m)/g	Maximum (M)/g	Method
TVC	<10/7	10/7	ISO 4833:2003
Coliforms	<10/4	10/4	ISO 21528-2:2004
B. cereus	<1000	1000	ISO 7932:2005
E. coli	Absent	10/2	ISO 16649-1:2000
Salmonella	Absent in 25g	Absent in 25g	ISO 6579:2002
Yeasts	<10/6	10/6	BS 4285-3.6:1986
Moulds	<10/6	10/6	BS 4285-3.6:1986

Heavy Metals (Data are based on the results of our internal monitoring system and supplier's information)		
Lead	Max 0.10ppm	
Cadmium	Max 0.05ppm	

Pesticide	Products are supplied in accordance with the current EU Pesticide Legislation.
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Packaging	
Description	Blue Food Grade Poly Sac
Size	460 x 560 x 990 Tri-Ex 140mu
Packaging weight	Net 25 Kg
Bag weight	150g-200g

Labelling	Product Description, Batch / Mill order Number, Best before Date, Net Weight
Storage conditions	On pallets under cool, dry, hygienic conditions; not exposed to sunlight.
Shelf life	Maximum 2 years on production. Minimum 75% of declared maximum shelf life.

ADDITIVE	E NO	YES	NO
Sunset Yellow	E110		NO
Carmoisine	E122		NO
Tartrazine	E102		NO
Ponceau 4R	E124		NO
Sodium Benzoate	E211		NO
Quinoline Yellow	E104		NO
Allura Red AC	E129		NO

PRODUCT SUITABILITY		
Vegetarians	YES	Not Certified
Vegans	YES	
Kosher	YES	
Halal	YES	
Coeliacs	YES	

Nutrition information per 100g	
kcal	345
kJ	1460
Protein (g)	16.8
Carbohydrate (g)	62.8
Sugar (g)	2.4
Fat (g)	0.8
Saturates (g)	0.1
Salt (g)	0.06

Calculation from Literature value using Nutrition Facts software.

No	Allergen	Present (Yes/No)
1	Cereals containing gluten, i.e. wheat, rye, barley, oats, spelt, kamut and products thereof	No
2	Crustaceans and products thereof	No
3	Egg and products thereof	No
4	Fish and products thereof	No
5	Peanuts and products thereof	No
6	Soybeans and products thereof	No
7	Milk and dairy products (including lactose)	No
8	Nuts : Almond, Hazelnut, Walnut, Cashew, Pecan nut, Brazil nut, Pistachio nut, Macadamia nut and Queensland nut and products thereof	No
9	Celery and products thereof	No
10	Mustard and products thereof	No
11	Sesame Seeds and products thereof	No
12	Sulphur dioxide and sulphites at concentrations of more than 10mg/kg or 10mg/litre, expressed as SO ₂	No, Note – garlic contains naturally occurring Sulphur compounds
13	Lupin	No
14	Molluscs	No

GMO STATEMENT	
Referring to the EU council regulations 1829/2003 and 1830/2003, we herewith issue the following statement concerning the above mentioned product :	
Neither the product itself nor any component is produced from raw materials of which genetically modified varieties are known.	Yes
The product or a component is produced from raw materials which are identity preserved. This statement is based on statements of our suppliers.	No
The product or a component is produced from raw materials which have a GM origin.	No
This product needs declaration as GMO.	No

IRRADIATION STATEMENT

There are no known irradiated ingredients present in any of the raw material or finished products manufactured by the supplier. The company has no intention of knowingly purchasing any raw material or ingredient that has been irradiated.

REMARKS

Use in production

If the goods or any part thereof supplied under the contract are processed, altered or tampered with in any way by the buyer or receive of the goods or any other person, the quality of the goods shall be deemed to be acceptable to the buyer. All customers' quality control checks are to be completed on the entire load, prior to production and use.

Nut & Allergen Policy

Unless otherwise stated, the products supplied are to the best of our knowledge free from nut, nut derivatives and allergens. It is a Nut Free Site. We do handle Mustard, Celery and Wheat Flour onsite. We trade in Milk Powder and Sesame Seeds, these products are not processed on site and are stored separately.

Infestation

Relating particularly to Coriander Seed, Whole Chillies and Fennel Seed: We cannot guarantee that goods will not at a later date, be subjected to infestation, unless specifically vacuum treated or heat treated. Even after treatments, treated goods can be subjected to re-infestation if incorrectly stored. Untreated seeds, herbs and spices in any form, treated with approved chemical fumigants, are still susceptible to possible infestation, as insect eggs are not destroyed by current chemical fumigants.

Nut Statement

Whilst our suppliers are fully aware of consumer concerns regarding the use of Nuts and Nut products, and in many cases are nuts free sites, they are unable to give categorical assurances that their products are Nut Free from the following reasons:

- Many herbs and spices are grown and processed in close proximity to nuts at various origins
- Transportation can also be a possible source of adventitious cross contamination as many products are transported in containers from origin over which our suppliers are unable to exercise any controls.

Allergens:- When purchased in bulk size original packaging, manufacturer allergen policy will apply.
When purchased in quantities that need re-packaging, our allergen policies will apply.

Component	Manufacturer			Nuts in Bulk (Applies when bought in small quantities that need re-packaging)		
	In Product	Processed in Same Equipment	Handled on Site	In Product	Processed in Same Equipment	Handled on Site
Cereals containing GLUTEN and products thereof	NO	NO	NO	NO	YES	YES
EGGS or its derivatives	NO	NO	NO	NO	NO	NO
FISH or its derivatives	NO	NO	NO	NO	NO	NO
CRUSTACEANS / SHELLFISH	NO	NO	NO	NO	NO	NO
MOLLUSCS	NO	NO	NO	NO	NO	NO
PEANUTS or derivatives	NO	NO	NO	NO	YES	YES
SOYA BEANS or derivatives	NO	NO	NO	NO	YES	YES
MILK (LACTOSE) or its derivatives	NO	NO	NO	NO	YES	YES
NUTS , tree nuts:	NO	NO	NO	NO	YES	YES
CELERY, including celeriac and its derivatives	NO	NO	NO	NO	YES	YES
MUSTARD, referring to all parts of the plant and derivatives thereof	NO	NO	NO	NO	YES	YES
SESAME SEEDS or derivatives	NO	NO	NO	NO	YES	YES
SULPHITES >10ppm – Sulphite quantity to be given in ppm	NO	NO	NO	NO	YES	YES
LUPIN seeds or derivatives	NO	NO	NO	NO	NO	NO
