

# BERGWERFF

ORGANIC INDIA PVT. LTD.

## PRODUCT SPECIFICATION

### GARLIC GRANULES

*Allium sativum*  
**ORGANIC**

Garlic (*Allium sativum*) is a species of bulbous flowering plant in the genus *Allium* of the *amaryllis* family (*Amaryllidaceae*). It is a hardy, bulbous, rooted, perennial plant with narrow flat leaves and bears small white flowers and bulbils. The compound bulb consists of 10-20 bulbets called 'cloves' which are surrounded by a common, thin, white or pinkish papery sheet. Garlic cloves have a strong flavor and aroma and is used in its fresh and dried form as both a food flavoring and a traditional medicine.

Garlic is known to contain approximately 33 sulfur compounds including Alliin, which is the most abundant compound present in garlic. Alliin transforms into allicin which along with other components is responsible for the sharp or hot taste and strong smell of garlic

Dried garlic granules are obtained by crushing dehydrated/dried garlic cloves to desired granulation.

#### Product information

Ingredients	Single ingredient, 100% Garlic
Status	100% Organic, Pesticide residue free, Certified for NPOP, NOP, (EC) 834/2007 & (EU) 2018/848 standards
Fumigation	Not Treated with any Chemical. Naturally treated through EcO2 processing technique
Product Processing	Produced and processed according to current Good Manufacturing Practices (GMP), HACCP norms and regulations NPOP, NOP, (EC) 834/2007 & (EU) 2018/848
Heat Treatment	Yes

#### Organoleptic Description

Appearance	Brown-beige granules with a pink hue.
Flavor	Characteristic, Sharp, Hot, Pungent
Odor	Characteristic, Strong

#### Physical-Chemical Characteristics<sup>1</sup>

Particle size	90 % min passing thru 18 mesh; 10 % max passing thru 35 mesh
Moisture	9 % max
Total Ash	6 % max
Acid Insoluble Ash (AIA)	1 % max

#### Microbiological Characteristics<sup>2</sup>

Total Plate Count – TPC (max)	< 500,000 cfu/g
Salmonella	Absent in 2x375 g
Yeast and Mould – Y&M (max)	< 10,000 cfu/g
Coliforms (max)	< 1,000 cfu/g
<i>E. coli</i> (max)	< 10 cfu/g

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Revision No	00	Revision Date	N/A
Prepared and documented by	Dr. Soumitra Soni Quality Assurance	Approved by	NV Baby Raphael Head QA / QC

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## **Mycotoxins<sup>3</sup>**

Product is routinely checked for Aflatoxin and Ochratoxin and it complies with the regulations of the destination country.

## **GM declaration<sup>3</sup>**

To the best of our knowledge this product is non-GM and does not contain GM processing agents. This has been verified by organic certification and by traceability/identity preservation systems including adequate separation.

## **Allergens statement<sup>3</sup>**

Free of any known Allergens.

## **Shelf life**

Products are supplied with a minimum of 24 months to recommended shelf life (shown on product label) when stored sealed in original packaging under proper storage conditions. To maintain the product in best condition it is advisable to protect it from exposure to pests and extremes of moisture, light and temperature.

## **Product packaging**

20 - 25 kg, PP Kraft Bags with heat sealed inner poly liner as Bergwerff standard. Other options can be suggested.

Any other mandatory requirements will be complying to the respective regulations of the destination country.

### **Note**

<sup>1</sup> Testing shall be with reference to the methods prescribed in the manuals of ASTA, ESA, AOAC and Bergwerff.

<sup>2</sup> Testing shall be with reference to the methods prescribed in the manuals of USDA BAM, AOAC and Bergwerff.

<sup>3</sup> These tests are performed when required. Certificates of Conformance are available on request.

### **Special remarks**

*The content of this specification is based on typical information for this product and results obtained from our own due diligence sampling, assessment, and testing protocols, in addition to any testing/sampling that has been undertaken by our supplier.*

*However, due to the nature of this product, which is not completely homogenous, test results are indicative / referral and may not be entirely representative of the product throughout the lot. In addition, the content of this Specification does not confirm or ensure that the product is safe for all intended uses other than as Spice and Condiment.*

*Our quality and technical documentation does not relieve the customer of their responsibilities to check that the goods supplied are suitable and considered safe for their intended use before purchase. The data provided is for information only.*

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