



# Garlic Granules Standard G1, G2, G3, G5

## Organoleptic Properties

<b>Color:</b>	Creamy white-light
<b>Taste:</b>	Pungent
<b>Aroma:</b>	Typical of fresh garlic

## Physical Properties

<b>Size:</b>	8-16/16-26/26-40/40-60
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## Microbiological Properties

<b>Total Plate Count:</b>	300,000/g max
<b>Coliform:</b>	100/g max
<b>E. Coli:</b>	Negative
<b>Yeast &amp; Mold:</b>	100/g max
<b>Salmonella:</b>	Negative/25g

## Storage

Cool, dry area. 70% relative humidity max.

## Shelf life

24 months

## Chemical Properties

<b>Moisture:</b>	6% max
<b>Sulfite:</b>	None Added CIQ test method not over 30ppm
<b>Ash:</b>	5%

## Packaging

Inner package PE bag and aluminum foil bag:  
2 x 12.5 kg/carton  
Outer package paper carton bag:  
445 x 320 x 290 mm