

Description:

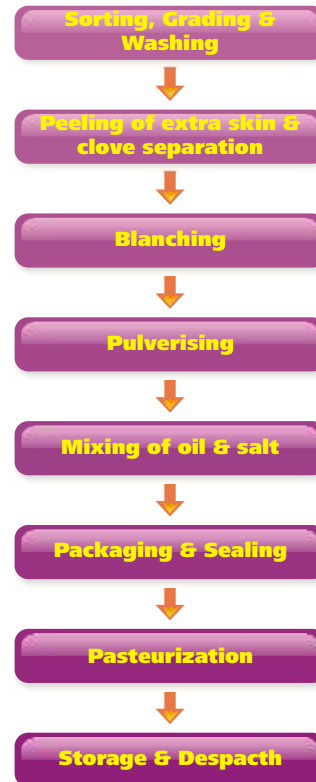
A Paste of fresh garlic - quick and easy to use. This product saves time and wastage, peeling, chopping or crushing. Under normal conditions this product is room temperature stable and Refrigerate after opening.

- Suggested Usage:**
- Use in gravies, curries, biryanis, pulao, oriental sauces
 - Use to spice up the chutneys, salads, sandwiches
 - Use in marinades, breads

Product Characteristics:

1) Physical Parameter	
Color	White
Appearance	Homogenous
Taste	Wholesome & Characteristic
Flavour	Typical Garlic
Texture	Fibrous
Consistency	Viscous
2) Chemical Parameters:	
^o Brix (%TSS)	34 - 37 ^o Brix
pH	3.7 - 4.0
% Acidity (as Malic Acid)	1.3 - 1.8%
% Salt (%NaCl)	Max. 5%
3) Microbiological Parameters	
Total Plate Count (cfu/gm)	Less than 10 ³
Yeast & Mold (cfu/gm)	Less than 10 ²
Salmonella	Absent in 25 gm
S.aureus	Absent in 25 gm
E.coli	Absent in 1 gm
4) Net Wt	1 kg X 15 Pouches
5) Gross Wt	16 kg
6) Storage	Store at Ambient, clean condition
7) Shelf Life	Six Months (Sealed Pack)

Manufacturing Process:



Nutritional Facts (in gm. per 100 gm. of product):

1) Protein:	7.87	4) Crude Fibre:	1	7) Calcium (mg.):	37.5
2) Fat:	4.7	5) Carbohydrates:	37.25	8) Phosphorus (mg.):	387.5
3) Minerals:	1.25	6) Energy (K cal):	222.5	9) Iron (mg.):	1.5

Benefits for you:

- Time saving - fast and easy
- No wastage
- Consistent Quality
- Long Shelf Life
- Multiple Uses
- Less Storage & handling
- Low manpower
- Value for money
- Ready to use

