

## Technical Specification Data Sheet



Product Name:	<b>Whole Peeled Garlic</b>	Size	/ Weight
Taxonomic Name:	<i>Allium sativum</i>	Whole Peeled	10kg
Country of Origin:	Spain		

### Product Description:

An IQF preparation of Whole Peeled GARLIC Cloves with all of the organoleptic attributes associated with fresh GARLIC. Packed to minimum weight. Declaration: Garlic 100%.

### Texture & Physical Characteristics:

Peeled, Washed then I.Q.F Frozen. Colour should be white to pale cream.. Odour should be strong. Typical of fresh garlic. Within a 500g sample are allowed Split / Cut Cloves 0.2% - Adhering Skin 0.1% and Loose Skin 0.1% Non-Sprouting garlic – less than 1% Natural occurrence brown spot.



### Storage & Shelf life:

Store at  $-18^{\circ}\text{C}$ . or below, ideal storage should be at  $-20^{\circ}\text{C}$ . Avoid storage with strongly flavoured materials, or with materials that absorb flavours readily. Shelf Life at these temperatures is 24 months. Minimum 6 months on delivery. Once opened, the remaining material should be returned to cold storage of  $-18^{\circ}\text{C}$  (or below) as soon as possible in order to retain product quality.

### Packaging:

#### Inner:

Blue tint food grade bag

#### Outer:

Brown food grade box, printed with supplier information. Self adhesive blue tape closure.

10 kg box dimension is 3,55 x2,55 x2.50mm

The pallet high: 1,80cm

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**Product Coding & Labelling:**

The product is coded in the following format:

product name  
 net weight  
 best before date  
 storage t° -18°C  
 batch code (lotnr.)  
 Produced in China

**Microbiological Standards**

Parameter	Target	Reject
Coliforms @37°C.	<10 <sup>4</sup>	≥10 <sup>4</sup>
TVC	<10 <sup>6</sup>	3x≥10 <sup>6</sup>
E. coli	<10	≥100
Yeasts	<10 <sup>5</sup>	≥10 <sup>5</sup>
Moulds	<10 <sup>3</sup>	≥10 <sup>3</sup>
Salmonella spp.	Absent in 25g	Present in 25g
Listeria	Absent in 25g	Present in 25g

**Chemical Standard:**

All chemical residues are below currently set MRLs and heavy metals content must be below current EU/UK limits. Frequency of testing: once a year – new season stock.

**Nutritional Characteristics**

	per/100g
Energy (kJ)	590
Energy (kcal)	139
Protein	6.3g
Carbohydrate	28.4g
Total Sugar	22.4g
Fat	0.1g
of which saturates	0.04g
Salt	0.4mg

**Free from**

	Free From:		Free From:
Meat/Meat derivatives	Yes	HVP/TVP	Yes
Fish/Fish derivatives	Yes	Monosodium glutamate	Yes
Milk/Dairy products	Yes	Added sugars	Yes
Crustaceans	Yes	Celery	Yes
Mustard	Yes	Sulphur dioxide	Yes
Lactose	Yes	Added salt	Yes
Soya	Yes	Artificial sweeteners	Yes
Soya derivatives	Yes	Starch/modified starch	Yes
Maize	Yes	Cold Pressed oils	Yes
Maize derivatives	Yes	Nuts	Yes
Wheat	Yes	Nut oils/derivatives	Yes
Wheat derivatives	Yes	Sesame seeds	Yes
Rye	Yes	Sesame seed oils/ derivatives	Yes
Rye derivatives	Yes	Seeds	Yes
Gluten	Yes	GM materials	Yes
Oats/oat derivatives	Yes	Egg/egg derivatives	Yes
Barley derivatives	Yes	Colours (natural)	Yes
Malt/malt products	Yes	Colours (artificial)	Yes
Preservatives	Yes	Flavours (any)	Yes
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BHA/BHT	Yes	IRRADIATION	Yes
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**Production site (Factory) does not handle any allergens as above**

**Suitable For:**

<b>Coeliacs</b>	Yes	Kosher	Yes not certified
Lactose intolerant	Yes	Halal	Yes not certified
Vegetarian (Ovo-Lacto)	Yes	Vegan	Yes

**Frucom Limited Genetically Modified Foods Policy**

Frucom Limited does not process any raw materials that have been genetically modified. The company does not take part in trials of modified plant matter and aims not to manufacture mixed products where ingredients or components have been produced by means of genetic modification.

In this instance genetic modification covers not only plant matter that has been significantly altered by genetic manipulation to give a product different from the naturally occurring material, but also finished produce that has been manipulated and in the course of its manufacture no longer contains genetically modified material. Materials that have been produced from genetically modified micro-organisms or plants which may or may not contain genetically modified materials will not be handled by Frucom Limited

The company position regarding the genetic modification of foods will remain as stated. Until such time that sufficient scientific evidence exists to demonstrate the absolute safety of all genetic modification, or until such a point where our customers are willing to accept genetically modified produce on the basis of safety as stated above.

**Frucom Limited Nut Handling Policy**

Frucom Limited does not handle nuts, nut by-products or nut derivatives. This includes no nut products in the canteen vending machine.

As a consequence of not processing nut products the company does not have an internal nut segregation policy of production lines, equipment or personnel.

Suppliers are audited by means of a self-assessment questionnaire, the response to which will demand either no, limited or further investigation.

Suppliers to Frucom Limited which handle nut or nut products will be audited, to assure us and our customers that there is no possibility for the contamination of produce with nut or nut derivatives.

The following list outlines those species covered by this policy:

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Almonds	Acorns	Almondettes (Buchania seeds)	Betel nuts
Brazil nuts	Bread nut/Bread fruit	Beech nut	Butter nut
Cashew nuts	Chestnut	Cob nut	Chinquapins
Chilean wild nuts	Cola nuts	(Bushy chestnut)	Filberts
Ground nuts/Peanuts	Ginko nuts	Heart nuts	Hazel nut
Hickory nut	Jjoba nut	Jack nut	Lichi nut
Monkey nut	Macadamia	Oyster nut	Pecan nut
Pili nut	Paradise nut	Pine nut	Pistachio
Quadong nut	Shea nut	Squari nut	Sesame seeds
Tallow nut	Tropical almond	Tahiti chestnut	Tiger nut
Walnut			

The above list may alter as other nuts are found to be allergenic and further legislation occurs. Where there is any doubt from the supplier as to whether their produce contains any of the above listed produce, it shall be considered that such nuts are present and that they may present a risk to the final consumer.

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## Product Quality Parameter

These are fresh products and, therefore, by their very nature may vary as a result of seasonal influences, such as the time of harvest, the prevailing and historic weather conditions. However such factors have no reflection on the overall performance of the product. Crops may be treated with pesticides to control insects, and other materials to control yeasts and moulds, with the aim of achieving their total absence from the finished product. All raw materials are tested on an annual basis to ensure that chemical residues do not exceed current legislative MRL guidelines. We ensure that MRL's are not exceeded by only applying chemical treatments on an absolute necessity basis, and always observe legal and manufacturer's instructions in full.

The products supplied by Frucom Limited shall conform to all current EC/UK legislation.

All product is metal detected in accordance with the standards in our HACCP plan. Ref HLL

All details of this specification will remain confidential to Frucom Limited. No other party is empowered to disclose any details to a third party. Any changes to the product will be made with prior notification to the customer as appropriate.

*K. Wanis*

Signed:.....  
On behalf of Frucom Ltd.

Signed .....  
On behalf of Customer

Position: Technical Manager  
Date: 30/09/2022

Position.....  
Date:.....

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