


	<b>TECHNICAL DATA</b>		DATE: 02/01/2023
	<b>PRODUCT SPECIFICATION</b>		REVISION: 01
	<b>WHOLE GARLIC</b>		PAGE: 1/2

PRODUCT NAME	WHOLE GARLIC		
SCIENTIFIC NAME	Allium Sativum		
H.S. CODE	07.03.20		
COUNTRY OF ORIGIN	Peru		
CERTIFICATE	SENASA		
GENERAL DESCRIPTION	Garlic is a liliacea plant of reduced size and a fleshy bulb formed by cloves, it is used as a seasoning in the forms: fresh, ground and dehydrated. It has therapeutic properties that allow its use in the industrial, food and pharmaceutical industries.		
PROCESS	Once harvested, the raw material is subjected to the process of reception, selection, cleaning, classification by caliber, packing and storage.		
INGREDIENTS	100% Garlic		
NUTRITIONAL VALUES (100 grams)	Energy	130.9kcal	
	Water	7.7 g	
	Protein	6.4 g	
	Carbohydrates	70.7 g	
	Fat	0.5 g	
	Fiber	2.1 g	
	Potassium	401.0 mg	
	Calcium	181.0 mg	
PHYSICO – CHEMICAL CHARACTERISTICS	Color	Violet	
	Odour	Strong characteristic of the species	
	Taste	Characteristic	
	Appearance	Globose, spherical or elipsoidal	
	Strange material	Absence	
	Saponine	Absence	
	Humidity	60% - 70 %	
	MICROBIOLOGICAL CHARACTERISTICS	MICROBIAL AGENT	LIMITS
Coliformes		< 1000 ufc/g	
Salmonella		Absence	
Mold		< 1,000 ufc/g	
E. coli		Absence	
PROPERTIES	<ul style="list-style-type: none"><li>- Improves blood circulation and helps people with cholesterol problems.</li><li>- Garlic is beneficial for people who have arthritis or any joint pain.</li><li>- It can decrease the frequency of colds in adults.</li><li>- It has important anticancer effects</li></ul>		

 <b>Esmeralda Food S.A.C.</b>	<b>TECHNICAL DATA</b>		DATE: 02/01/2023
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	- Helps prevent the debilitating effects of aging, as well as heart disease and other disorders associated with old age.
<b>USE</b>	It is used in the food industry for the production of flavor enhancers, beverages and infusions.
<b>PRODUCTION AREAS</b>	Arequipa, Lima, Cajamarca y Junín
<b>PACKING MATERIAL</b>	According to customer requirements.
<b>SHELF LIFE</b>	2 months at adequate storage temperature
<b>STORAGE</b>	Fresh product, keep between 0 °C and 4 °C
<b>LABEL INFORMATION</b>	Product name, net weight, manufacturer name and address, production and expiration date and country of origin. According to customer requirement