

**GARLIC EXTRACT OS**

**Code: FI012794A**

**Description** Garlic Extract obtained by the steam distillation of the crushed bulbs and cloves common garlic *Allium Sativum* L, creates an extremely pungent oil soluble Garlic Flavouring. A component of Garlic Oil is Diallyl disulphide, which although is not a recognised allergen, it is the component which activates allergenic reactions in those people specifically sensitive to Garlic.

**Appearance** Free flowing viscous liquid.

**Taste** Pungent Garlic

Suitable for: Vegetarian Vegan

GM Free Non-irradiated

**Uses** Natural flavouring ingredient.

**Usage rate** As required

**Product identification** Garlic Extract or Natural Garlic Flavouring

**Ingredients** Garlic Extract, Vegetable Oil (GM Free Rapeseed)

**Major Allergens**

Celery and its derivatives	Absent
Crustaceans and their derivatives	Absent
Egg and its derivatives	Absent
Fish and their derivatives	Absent
Gluten	Absent
Lupins and their derivatives	Absent
Milk and its derivatives	Absent
Molluscs and their derivatives	Absent
Mustard and its derivatives	Absent
Nuts, their oils and other derivatives	Absent
Peanuts, their oils and other derivatives	Absent
Sesame seeds, their oils and other derivatives	Absent
Soya and its derivatives	Absent
Sulphur dioxide	Absent
(and sulphites at levels above 10mg/kg or 10mg/l, expressed as SO <sub>2</sub> )	

**Chemical**

Volatile Oils	5 g/100g	min
Aflatoxins	0 ppb	max
Aflatoxins B1	0 ppb	max
Ochratoxin	0 ppb	max

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**Nutrition**

Energy kJ	kCal	Carbohydr.	Sugars	Fibre	Sodium	Salt
3511	898	0.0 g/100g	0.0 g/100g	0.0 g/100g	0.0 mg/100g	g/100g
Fat	Saturated	Unsaturat	Polyunsat.	Monounsat.	Trans	Protein
99.9 g/100g	8.1g/100g	0.0 g/100g	0.0 g/100g	0.0 g/100g	0.0 g/100g	0.0 g/100g

Nutritional results are based upon calculation only, not specific product testing, unless otherwise notified.

**Physical**

Sieve Mesh 1mm 100% Passes

Refractive index 1.4760-1.4780

Organoleptic Passes

**Microbiological**

TVC	1000 cfu/g	max
Yeasts	100 cfu/g	max
Moulds	100 cfu/g	max
Enterobacteriaceae	10 cfu/g	max
E coli	0 cfu/g	max
Salmonella	Not Detected in 25g	max
Listeria	Not Detected in 25g	max

**Storage**

Dry ambient away from sources of heat and direct sunlight.

**Temp and humidity****Shelf life**

9 Months on opening: 1 Months

**Packaging**

UN Approved HDPE Drums

**Handling**

Non hazardous material, however extremely pungent aroma and contains Diallyl Disulphide which can be a skin irritant. Suggested PPE Gloves and Goggles.

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**CUSTOMER APPROVAL**

Approved on behalf of (Customer Name)..... by ..... position.....  
Please sign date and return a scanned copy this spec to quality@plant-ex.com within 14 days after which time approval will be assumed

Plant-Ex Ingredients Ltd, Unit 5 The Polygon, Fourth Way, Avonmouth BS11 8DP  
Company Registration Number : 6444123 VAT Registration Number : GB 926 3343 27  
Tel 00 44 (0) 1179 828464 Email quality@plant-ex.com

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