



## **Specification of Dehydrated Garlic Chopped**

HS Code	07129030		
Packing	20/25 Kgs – PP Bag/Cartoon Box or Customized		
Loading	14 MTS (20 FT), 25 MTS (40FT)		
Supply Period	All Year Around		
Origin	Gujarat – India		
Physical Analysis			
Appearance/Color		Yellowish - Brown	
Size		Chopped - 3 x 5 mm	
Quality		Premium	
Odor		Strong Typical of fresh garlics	
Taste		Original (Typical, Spicy)	
<b>Chemical Analysis</b>			
Maximum Allowable lim		le limit	
Moisture content		6.00%	
Hot water insoluble		20.00%	
Ash content		5.00%	
Acid insoluble ash		0.50%	
Foreign matter		1.00%	
Major Defects		1.00%	
Microbiological anal	ysis		
Total Plate Count (TPC)		100000 cfu/gm	
Coliform Germs		500 cfu/gm	
E- Coli		10 cfu/gm	
Yeast & Molds		1000 cfu/gm	
Salmonella		Absent in 25 gm	
Bacillus Cereus		10 cfu/gm	
Staphylococcus Aureus		10 cfu/gm	
Sulfur Reducing Anaerobes		Absent in 25 gm	
Sulfur Dioxide SO2		10 PPM	
Storage Condition			
Temperature		Store at 5 - 12°C Temperature	
Humidity		Store in a Dry Place	
Self-Life		2 Year from the date of produc	rtion



## Registered Office:

G-15 Sahyog Complex, Nr. Citizen Guest House, Mahuva - 364290, India

## 📥 Manufacturing Unit :

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