



Olam Spices  
 Innovation and Quality  
 205 E River Park Circle, Suite 310  
 Fresno, CA 93720  
 1 877 492 4420  
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**301101600 GARDENFROST® GARLIC PURÉE 2.0**

**PRODUCT PROFILE:** This product is prepared using a proprietary technology whereby fresh garlic cloves are washed, puréed, blended with Vegetable Glycerine and Sea Salt, and quick frozen to preserve color and flavor. The finished product is in a soft frozen scoopable state at 10°F. Note: Product is NOT ready-to-eat, requires further processing.  
**Scientific Name:** *Allium sativum*

**SPECIFICATIONS:**

**Raw Materials:** Shall be reasonably free from decay, sunburn/sunscald, insect damage, blossom end rot, disease, foreign material, or any other deleterious damage or materials.

**Attributes:** Flavor / Aroma Typical of fresh garlic with characteristic pungency, slightly sweet

Appearance: Normally light amber to light tan color.  
 It is also common upon disruption of the tissues during processing to encounter a green pigmentation of the garlic; this is a natural occurrence in garlic purées due to enzymatic reactions.

**Brix:** Maximum 50 °Brix

**Ingredients:** Garlic, Vegetable Glycerine, Sea Salt

**Microbiological\*:**

Coagulase +/S. aureus (CFU/g)	None Detected
E. coli (CFU/g)	None Detected
Salmonella/375g	None Detected
Listeria monocytogenes/100g	None Detected

\*The specific micro testing methodology is located in the OSVI Micro Testing Matrix.

**Kosher Parve:** Certificate # PP5YW-8TE5G is available using the following link <http://www.koshercertificate.com>

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### NUTRITIONAL COMPOSITION

NUTRIENT	AVERAGE QUANTITY PER 100 g
Moisture (g)	49.85
Energy (kcal)	169.85
Protein (g)	5.41
Total Sugars (g)	0.85
Added Sugars (g)	0
Fat – Total (g)	0.42
Fat – Saturated (g)	0.08
Trans Fat – Total (g)	0
Total Carbohydrate (g)	38.05
Dietary Fiber (g)	1.78
Cholesterol (mg)	0
Sodium (mg)	1980.70
Vitamin A (IU)	7.65
Vitamin C (mg)	26.52
Vitamin D (mcg)*	0
Calcium (mg)	155.35
Iron (mg)	1.45
Potassium (mg)*	340.85
Total Ash (g)	6.27

Values provided are calculated from analytical data.

This information is presented in good faith as typical. However, due to the variability of raw materials and processing, we cannot guarantee that these values are accurate for any specific lots of product supplied.

### SHELF LIFE AND STORAGE GUIDELINES

#### STORAGE TEMPERATURE

°F                      °C  
< 0                      < -18

#### RECOMMENDED MAXIMUM SHELF LIFE

24 months

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### PRODUCT DISCLAIMER

This specification is provided in good faith. Some product variability is inherent and natural in agricultural based products such as Olam Controlled Moisture™ vegetables, GardenFrost® pureés and dehydrated vegetable products. Processing controls are put in place to minimize natural variability but it cannot be fully controlled. Climate, change in weather patterns and other natural factors can contribute to variability in raw materials, also affecting finished goods.

### ALLERGEN STATEMENT

Known Allergens, to include the major eight, are not permitted in our facilities that produce GardenFrost® and Frozen Purées.

### GMO STATUS

Olam only purchases and uses ingredients that comply with the U.S. Department of Agriculture Food Safety and Inspection Service (FSIS) and U.S. Health and Human Services Food and Drug Administration (FDA) regulations for food safety and nutrition. Both the EPA and the FDA have concluded GM foods approved for human and/or animal consumption are equally safe and nutritious as other foods of similar kind and origin.

Olam ingredients are grown or purchased from non-GM sources and can be considered non-GM, however no further tracking or testing is conducted. In all cases, food safety and quality are the main criteria of concern.

### REGULATORY & CERTIFICATION:

This product complies with Current Good Manufacturing Practices and shall conform to the provisions of the Federal Food, Drug, and Cosmetics Act and its amendments. Olam will ensure compliance with all regulations of the Bioterrorism Preparedness and Response Act of 2002, as well as any regulatory requirements implemented by the Food and Drug Administration (FDA) regarding Facility and Food Security. We have been actively engaged with the Administration during the specific rule making process and have implemented policies and procedures to conform to all finalized regulations. For traceability purposes, Olam can determine the plant location, production line, and date of manufacture and quality of a product from the lot number

### LOT NUMBER FORMAT:

Olam standard lot number format for GardenFrost and Frozen Purées is an 8-digit code which groups product together for each batch, shift or twenty-four hour production period. The lot number is printed on the adhesive label affixed to each container or stamped directly onto the container. For palletized containers, the lot number is also printed on the adhesive pallet tag affixed to the pallet. All lot numbers are fully traceable via our electronic database system. Contact Customer Operations if you have any questions regarding lot numbering.

Lot # 51820101

5182 Julian date code for July 1, 2015, 5 refers to the year 2015, 182 refers to the 182nd day of that year

0101 The computer assigned number for that product for that particular day/shift/batch.

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