



OFI Spices
Technical Services
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PRODUCT SPECIFICATION

300001600 - 300127001 REDI-MADE® CRUSHED GARLIC FINE

Product Profile	This product is prepared from fresh garlic cloves that are washed, peeled, crushed, heated to commercial sterility, acidified, and packaged.
Scientific Name	<i>Allium sativum</i>
Appearance	Off-white to golden yellow fine purée with an occasional greenish tint
Flavor/Aroma	Typical of garlic, strong and pungent, slightly acidic
Ingredient Statement	Garlic, Citric Acid
Allergens	<i>Olam Spices and Vegetables, Inc. complies with the Food Allergen Labeling and Consumer Protection Act of 2004 with a robust allergen control program to ensure food product safety. This program includes a thorough and effective sanitation and allergen identification process, yearly audits by certified third parties to validate the Food Safety and Sanitation Programs, and production scheduling based on the presence of allergens.</i>
Regulatory & Certification	FDA: This product complies with Current Good Manufacturing Practices and shall conform to the provisions of the Federal Food, Drug and Cosmetic Act and its amendments. Kosher Parve Online certificate available at http://www.koshercertificate.com using certificate # PP5YW-8TE5G.
Treatment	Product shall not be treated with irradiation, ethylene oxide, or propylene oxide.
Chemical	pH 3.5-4.0
Microbiological*	This is a commercially sterile acidified product. Routine evaluation of each lot for various microbiological attributes is not required. *The specific micro testing methodology is located in the OSVI Micro Testing Matrix.
Storage and Shelf Life	Recommend properly sealed containers stored in a cool, dry area, below 70°F for 24 months. Refrigerate after opening.
Packaging Size	300001600 (50 LB PAIL) 300127001 (525 LB DRUM)