



**IQF GARLIC MINCED (GRADE A) \* BELOW ZERO\* BRAND**

**INGREDIENTS:** Garlic

**CUT AND SIZE:** Garlic is processed through an automatic dicing machine with a pre-set knife spacing of 3 x 3 mm, with a tolerance of ± 1 mm. 85% must be of declared size. No peel traces are allowed in the product

**BLANCH:** This product is not blanched

**FREEZING TECHNIQUE:** Individual quick frozen (IQF)

**ORGANOLEPTIC STANDARDS** The product possesses a good characteristic normal odor, flavor and aroma, typical of garlic that has reached right maturity. Free from objectionable flavor or odor

**COLOR:** Reasonably uniform typical white, 1% maximum tolerance for color variation Free from discoloration, internal and external

**TEXTURE:** Garlic with sufficient maturity, having full flesh, tender yet firm

**MAJOR DEFECTS:** No tolerance for stones, glass, plastic, metal, hair, wood

**MINOR DEFECT:** Clumps that cannot be separated by hand

**MICROBIOLOGICAL COUNT:** Must be met at the plant level on domestic production and at the time of entry into Canada in the case of imported products.

	<b>n</b>	<b>c</b>	<b>m</b>	<b>M</b>
<b>Total plate count</b>	5	2	100,000 CFU/g	250,000 CFU/g
<b>Total coliforms</b>	5	2	100 CFU/g	1000 CFU/g
<b>E. Coli</b>	5	0	10 CFU/g	
<b>Listeria mono.</b>	5	0	negative/ 25g	100 CFU/g
<b>Salmonella</b>	5	0	negative/ 25g	

n = number of samples to be tested from a particular lot number.  
 c = maximum number of samples allowed to be between m and M.  
 m = microbiological limit which separates good quality from marginally acceptable quality  
 M = microbiological limit which separates marginally acceptable quality from defective quality.

**GMO STATEMENT** This product has not been or is not issued genetically modified and it does not contain ingredients that have been genetically modified

**PESTICIDES** Maximum residue levels established by Canadian authorities are respected

**FOOD SAFETY** Food safety standards such as third-party audits are required

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ALLERGENS	PRESENT IN THE PRODUCT	PRESENT ON THE SAME PRODUCTION LINE	PRESENT IN THE PLANT
Peanuts or its derivatives	No	No	No
Tree nuts or its derivatives	No	No	No
Sesame or its derivatives	No	No	No
Milk or its derivatives	No	No	No
Eggs or its derivatives	No	No	No
Soy or its derivatives	No	No	No
Seafoods, shellfish or their derivatives	No	No	No
Fish or its derivatives	No	No	No
Wheat or its derivatives	No	No	No
Gluten	No	No	No
Sulphites	No	No	No
Mustard (all kind)	No	No	No

\*\* Manufacturing plant has cross contamination prevention controls in place

**STORAGE AND HANDLING:** Transport and store at 0 °F or colder

**SHELF LIFE:** 24 months at 0 °F or colder

**NUTRITIONAL INFORMATION:**

Nutrient per 100g	
Calories	149.00
Fat (g)	0.50
Saturated Fat (g)	0.09
Trans Fat (g)	0
Cholesterol (mg)	0
Sodium (mg)	17.00
Potassium (mg)	401.00
Total Carbohydrates (g)	33.06
Dietary Fiber (g)	2.10
Total Sugars (g)	1.00
Added Sugars (g)	0
Protein (g)	6.36
Vitamin A (RAE)	0.45
Vitamin C (mg)	31.20
Vitamin D (mcg)	0
Vitamin E-Alpha Toco (mg)	1.70
Calcium (mg)	181.00
Iron (mg)	0.73
Ash (g)	1.50
Water (g)	58.58
USDA code: 11215/ESHA code: 49598	

Nutrition Facts	
Valeur nutritive	
Per 100g pour 100g	
<b>Calories 150</b>	<b>% Daily Value*</b>
	<b>% valeur quotidienne*</b>
<b>Fat / Lipides 0.5 g</b>	<b>1 %</b>
Saturated / saturés 0.1 g	1 %
+ Trans / trans 0 g	
<b>Carbohydrate / Glucides 33 g</b>	
Fibre / Fibres 2 g	7 %
Sugars / Sucres 1 g	1 %
<b>Protein / Protéines 6 g</b>	
<b>Cholesterol / Cholestérol 0 mg</b>	
<b>Sodium 15 mg</b>	<b>1 %</b>
Potassium 400 mg	9 %
Calcium 175 mg	13 %
Iron / Fer 1.75 mg	10 %
Vitamin A / Vitamine A 0 mcg	0 %
Vitamin C / Vitamine C 31 mg	34 %
Vitamin D / Vitamine D 0 mcg	0 %
*5% or less is a little, 15% or more is a lot	
*5% ou moins c'est peu, 15% ou plus c'est beaucoup	

**PACKAGING:** 1x10 kg Code 6951

**PREPARATION**

Cook until desired tenderness, cooking time for frozen vegetables is shorter than for fresh ones. Cooking time may vary depending on the particular appliance used. Do not refreeze unused portions.

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