

<b>DICOGEL</b>	<b>TECHNICAL FILE</b>	<b>SP-QA-292,3A</b>
	<b>GARLIC CLOVES</b>	<b>Page : 1/4</b>
	<b>KNOFLOOKTEENTJES</b>	<b>Art.nr. 1443</b>

<b>1. PRODUCT</b>	
Name	Deep frozen whole garlic cloves IQF
Production code	KNOFLOOKTEENTJES

<b>2. PRODUCTDESCRIPTION</b>	
Type	Allium Sativum L.
Origin	China
Composition	100 % garlic cloves

<b>3. PRODUCTION</b>	
Dry peeling ⇒ Washing ⇒ Deep freezing IQF ⇒ Storing ⇒ Packing- Palletizing-Expedition	

<b>4. PHYSICAL CHARACTERISTICS</b>	
Size	250 – 650 pieces per kg
Agglomerated pieces	Max. 3 % per kg
Dry matter	Min. 33 %
Foreign vegetal matte	Absent
Foreign not-vegetal matter	Absent

<b>5. CHEMICAL CHARACTERISTICS</b>	
Blanching	No
Peroxydase	Positive
No GMO	
Allergens : contamination possible with celery (present in the factory)	
No added enzymes or additives	
Free from ionization and irradiation	
Conform EEC Regulation for residue of pesticides	
Heavy metals : confirm EEC Regulation	

<b>6. ORGANOLEPTIC CHARACTERISTICS AFTER COOKING</b>	
Colour	Ivory white to light yellowish
Odour	Typical for garlic
Taste	Typical for garlic
Texture	Soft to light crispy

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<b>7. BACTERIOLOGICAL CHARACTERISTICS (per g)</b>		
	<b>STANDARD</b>	<b>TOLERANCE</b>
Germes	1,5 x 10 <sup>6</sup> / g	1,5 x 10 <sup>7</sup> / g
Coliforms	3 x 10 <sup>3</sup> / g	3 x 10 <sup>4</sup> / g
E. Coli	10 / g	10 <sup>2</sup> / g
Staphylococcus aureus	10 <sup>2</sup> / g	10 <sup>3</sup> / g
Yeasts	2 x 10 <sup>3</sup> / g	2 x 10 <sup>4</sup> / g
Moulds	1,5 x 10 <sup>3</sup> / g	1,5 x 10 <sup>4</sup> / g
Salmonella	Absent/25 g	Absent /25 g
Listeria monocytogenes	Absent/25 g	<100 / g

According decision n° F4-788 GPEMDA/DA n°24 of 21/12/1978 and adapted on 20/07/95

<b>8. AVERAGE NUTRITIONAL VALUE (g/100g)</b>	
Proteins	6,0
Lipids	0,0
Carbohydrates	28,0
kcal	136
kJ	569

<b>9. PACKAGING</b>	
Number of sacs/carton	Type of packaging
1 x 10 kg	Sachets polyéthylène bleu + carton
4 x 2,5 kg	Sachets polyéthylène + carton
10 x 1 kg	Sachets polyéthylène + carton

<b>10. PALLETISATION</b>					
Weight Unit	Availability	Number of cartons		EAN code	Colourstrip
		Per Europallet (80 x 120)	Per industrial pallet (100 x 120)		
10 kg	*	81	108		Red
2,5 kg	*	81	108		Yellow
1 kg	*	81	108		Blue

(\*): available as from orders of min 3 ton

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<b>11. LABELLING</b>	
Product name	
Net weight	
Conserving temperature : -18°C	
Product code	
Name and address of producer	
Shelf life : 24 months	
Lot code	For example . : L10MX0017
L10	: Dicogel
M	: Place of production plant → Mouscron
X	: First character of the packing line
001	: Day of the year → 1 January
7	: Year of packing → 2007

Remark : 1 lot number = max. 25 ton

<b>12. TECHNOLOGY</b>	
Metal detector	Ø 2,5 mm ferrous for 2,5 kg or less
	Ø 3 mm ferrous for 10 kg
	Ø 4 mm ferrous for 25 kg
	Ø 3 mm non-ferrous for 2,5 kg or less
	Ø 3,5 mm non-ferrous for 10 kg
	Ø 4,5 mm non-ferrous for 25 kg
	Ø 3,5 mm stainless steel for 2,5 kg or less
	Ø 3,5 mm stainless steel for 10 kg
	Ø 4,77 mm stainless steel for 25 kg

<b>13. CERTIFICATION</b>	
Certification	BRC – EFSIS higher level IFS
Food safety number	2.016.629.109

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#### 14. CONTACTS

##### ADMINISTRATION AND SALES

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B-8840 Staden  
BELGIUM  
Tel 0032-51-700.981  
Fax 0032-51-700.972  
E-mail [info@dicogel.be](mailto:info@dicogel.be)

##### PRODUCTION AND CHARGING

Address Rue de la bassée 3  
B-7700 Mouscron - Moeskroen  
BELGIUM  
Tel 0032-56-39.31.40  
Fax 0032-56-39.31.47  
E-mail [info@dicogel.be](mailto:info@dicogel.be)

#### 15. PRESENTATION

