

Product Description

Product Name : Dehydrated Garlic Powder

Product Code : GRL-X-PW-A

Country of origin : India

Botanical name : Allium Sativum

Description : Produced from sound, mature, selected, hand-harvested, clean Garlic free from damage, soil & cuts, selected fresh Garlic are pressed, washed, inspected, air dried & sieved to produce Garlic Powder.

Sensory Description: Strong Garlic taste and odour. light yellow to brownish of colour.

1. Product Identity & Physical Specifications

Parameter	Dehydrated Garlic Powder
Scientific Name	<i>Allium Sativum</i>
Place of Origin	India
Appearance	Light Yellow to Brownish
Taste & Odor	Strong, Pungent & Characteristic
Quality	A-Grade



2. Chemical Purity

Parameter	Compliance Limit
Moisture Content	Maximum 5.0%
Total Ash	Maximum 5.0%
Acid Insoluble Ash	Maximum 0.5%
Water Activity (aw)	Maximum 0.6



3. Microbiological Safety Standards

Test Parameter	Compliance Limit
Salmonella	Absent in 25g
Escherichia coli (E-Coli)	Negative
Bacillus Cereus	Negative
Staphylococcus Aureus	Negative
Total Plate Count (TPC)	<1,50,000 cfu/g
Coliforms	< 10 cfu/g
Yeast & Moulds	< 1,000 cfu/g

4. Pesticides, Heavy Metals & Mycotoxins

- Our products strictly adhere to **FSSAI (2011)** and **European Union (EU)** regulations for pesticide residues, heavy metals, and mycotoxins.

5. Ethylene Oxide (ETO)

- All our products are processed **100% Ethylene Oxide-free**.



6. Allergen Information

- Products contain naturally occurring **sulphites**.
- While laboratory analysis confirms **peanut allergens are not detected, trace levels may exist** due to natural field conditions during harvest.
- All products are strictly **free from all other EU 14 allergens**.

7. Genetically Modified Organisms (GMO)

- Our entire range of products are **100% Non-GMO** and are not derived from any genetically modified organisms.

8. Traceability & Labeling Standards

We prioritize complete transparency and supply chain integrity. All shipments from **The Spice Ship** are clearly labeled with comprehensive data to ensure seamless logistics and full traceability:

- **Product Identification:** Clear designation of product name and internal product code.
- **Production Data:** Precise manufacturing and "Best Before" dates included on every unit.
- **Lot Control:** Unique batch codes assigned to each production run for 100% traceability.
- **Customization:** Bespoke labeling solutions are available to meet specific contractual or regional regulatory requirements.

9. Storage & Shelf Life

- **Guaranteed Shelf Life:** 24 months from the date of manufacturing when maintained under recommended storage conditions.
- **Optimal Storage Conditions:** Store in a cool, dry environment with temperatures maintained below 22°C (72°F) and relative humidity (RH) below 75%.
- **Product Integrity:** Keep products away from direct sunlight and ensure they are protected from moisture ingress or potential contaminants.
- **Natural Variations:** As these are natural agricultural products, a slight variation in color may occur over time during storage

10. Quality Standards & Certifications

- We strictly integrate HACCP, GMP, GHP, and QA protocols across all manufacturing and storage stages to ensure peak product integrity.
- Our production facility is BRCGS certified, meeting the world's most rigorous food safety management standards.
- Our entire product range is fully approved and certified for Kosher and Halal requirements.

