



Head Office: The Old Grammar School, 3-7 Market Square, Amersham, Bucks. HP7 ODF
Tel: (44) 1494 434600 Email: foodnettechnical@foodnet.ltd.uk

Technical Specification		
Product: Roasted Garlic Puree Tablet (With Sugar Cane Juice) IQF	Last Update: 31/01/2026	Product Code: GAR007

PACK SIZE 1 x 10kg;

ORIGIN: China

GENERAL The product shall be prepared from fresh sound raw material that is free from all toxic residues and taints and shall comply with all current UK/EU Food Legislation. The product is intended to be used as ingredient that is further processed and heat-treated before final consumption (minimum of +75°C for 30 seconds).

<u>INGREDIENTS</u>	Garlic	99%
	Sugar cane juice conc	1%

PROCESSING The garlic bulbs are delivered and held in chill store at 2°C until required for processing. During processing the bulbs are broken apart, inspected, washed, the bulbs are peeled, washed, inspected, roasted, cooled, sugar cane juice is added, pureed, poured into moulds, frozen (-18°C or below) and stored in bulk at -23°C or below.

PACKING During packing the garlic puree tablets are inspected before weighing and filling into blue poly lined cartons. The cartons are Best Before and Production date coded, check weighed, metal detected, palletised and stretch-wrapped before being returned to store at -23°C to await despatch to the UK at -18°C.

DEFECT TOLERANCES

<u>Per 1000g</u>	<u>Maximum</u>
Foreign Material	Nil
EVM	1
Major Blemish (L>6mm)	2%w/w
Minor Blemish (3-6mm)	6%w/w
Damaged tablet	5% w/w

DEFINITIONS OF DEFECTS

Foreign Material

This includes any material not derived from the garlic plant or defined as EVM, such as insects, pieces of insects, wood, glass, stones, metal, sand, grit, plastic or any other material which will render the product unacceptable.

Extraneous Vegetable Matter (EVM)

Vegetable material derived from the garlic plant other than the garlic flesh e.g. pieces of leaf etc but does not include skin from the cloves. Vegetable material not from the garlic plant will be counted as Foreign material.

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Major Blemish

This includes units which are blemished through damage by insects or mechanical means or which have blackened, decomposed or discoloured areas (including windrub) where the area affected is greater than 6mm in diameter or length either as a single blemish or an aggregate of blemishes which are considered objectionable.

Minor Blemish

This includes units which are blemished through damage by insects or mechanical means or which have blackened, decomposed or discoloured areas (including windrub) where the area affected is at least 2mm in diameter or length either as a single blemish or as an aggregate of blemishes and which is not considered to be a major defect. Single blemishes of less than 2mm shall be ignored.

Damaged Tablet

These are tablets that are less than half the original size.

ORGANOLEPSIS (Carried out on a thawed sample.)

- COLOUR** Typical yellow to light brown.
- FLAVOUR** Sweet and characteristic of garlic.
- TEXTURE** Fairly uniform, firm but no woodiness.



Average sample

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MICROBIOLOGICAL

Organism	Target	Maximum
<i>TVC @ 30°C</i>	1×10^5	1×10^6
<i>Coliforms</i>	1×10^2	5×10^3
<i>E. Coli</i>	Nil	1×10^2
<i>Listeria mono</i>	Absent in 25g	1×10^2
<i>Salmonella</i>	Absent in 25g	Absent in 25g

ANALYTICAL

N/A

WEIGHT CONTROL

The product shall be packed to minimum weight.

METAL DETECTION

All cartons shall be passed through a metal detector. The system shall be tested at least every 2 hours using ferrous, non-ferrous and stainless-steel test pieces.

BEST BEFORE DATE

The product shall be twenty-four months following the month of packing. Minimum BB date on delivery: 6 months.

TRACEABILITY INFO

Production date or Lot number printed on the label as well as customer order number and/or delivery date.

STORAGE CONDITIONS Keep frozen at - 18°C at all times.

LINERS

Blue food grade polythene liner of minimum thickness of 30µm.

CARTONS

Corrugated fibreboard of glued construction, no metal staples to be used. Shall be sealed using blue adhesive tape.

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NUTRITIONAL INFORMATION

This data conforms to the requirements of EC Council Directive 90/496/EEC

100g of uncooked garlic typically contains: -

Parameter	Value / 100g	Methodology
Energy - kcal	98	McCance & Widdowson
Energy - kJ	411	McCance & Widdowson
Moisture	64.3g	McCance & Widdowson
Carbohydrate	16.3g	McCance & Widdowson
- as sugars	1.6g	McCance & Widdowson
- as polyols	0.0g	McCance & Widdowson
- as starch	14.7g	McCance & Widdowson
Fat	0.6g	McCance & Widdowson
- as saturates	0.1g	McCance & Widdowson
- as mono unsaturates	Trace	McCance & Widdowson
- as poly unsaturates	0.3g	McCance & Widdowson
Protein	7.9g	McCance & Widdowson
Fibre	4.1	McCance & Widdowson
Sodium	4mg	McCance & Widdowson
Vitamin A	0	McCance & Widdowson
Vitamin B ₆	0.38mg	McCance & Widdowson
Vitamin B ₁₂	0.0µg	McCance & Widdowson
Vitamin C	17mg	McCance & Widdowson
Vitamin D	0.0µg	McCance & Widdowson
Vitamin E	0.01mg	McCance & Widdowson
Thiamin	0.13mg	McCance & Widdowson
Riboflavin	0.03mg	McCance & Widdowson
Niacin	0.3mg	McCance & Widdowson
Folic Acid	5µg	McCance & Widdowson
Biotin	0µg	McCance & Widdowson
Pantothenic Acid	0mg	McCance & Widdowson
Calcium	19mg	McCance & Widdowson
Phosphorus	170mg	McCance & Widdowson
Iron	1.9mg	McCance & Widdowson
Magnesium	25mg	McCance & Widdowson
Zinc	1.0mg	McCance & Widdowson
Iodine	3µg	McCance & Widdowson
Potassium	620mg	McCance & Widdowson

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GMO DECLARATION

I confirm that this product is not genetically modified or produced from genetically modified organisms. No genetically modified organisms have been used as processing aids or additives. This product does not require specific GM labelling as per Regulation (EC) 1829/2003.

Name: Gianluca Oberto

Job Title: Technical Manager

Signature: 

Date: 31st January 2026

IRRADIATION POLICY

I confirm that the product supplied by Foodnet Limited under this specification has not undergone any irradiation treatment or process. I further confirm that no ingredient or processing aid used in conjunction with this product has undergone irradiation treatment.

Name: Gianluca Oberto

Job Title: Technical Manager

Signature: 

Date: 31st January 2026

COSHH Data

Treat as you would any frozen material i.e. if engaged in prolonged handling of the fruit wear gloves.

Care should be used when lifting full cases of frozen fruits.

There are no other perceived COSHH implications regarding the use of frozen fruits.

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FOOD INTOLERANCE

Food Intolerance Data				
Does the material supplied contain any of the following? (NO) Absent, (YES) Present				
Allergen	NO / YES	Reason for presence if YES		
Milk & Milk Derivatives	NO			
Egg & Egg Derivatives	NO			
Animal Products (*)	NO			
Fish/Shellfish/Crustaceans/Molluscs	NO			
Cereals (**)	NO			
Gluten	NO			
Yeast/Yeast Extract	NO			
Soya/Soya Derivatives	NO			
Fruit & Fruit Derivatives	NO			
Beef & Beef Products	NO			
Pork & Pork Products	NO			
Lamb & Lamb Products	NO			
Poultry & Poultry Products	NO			
Legumes	NO			
Peanuts	NO			
Sulphite >10ppm	NO			
MSG	NO			
BHA / BHT	NO			
Benzoates	NO			
Glutamates	NO			
Azo & Coal Tar Dyes	NO			
Added Colour	NO			
Added Flavour	NO			
Preservatives	NO			
Antioxidants	NO			
Added Salt	NO			
Nuts/Nut Oils	NO			
Caffeine	NO			
Sesame Products	NO			
Garlic	YES	Garlic 99%		
Poppy Seeds	NO			
Mustard	NO			
Celery/Celeryiac	NO			
Lupins	NO			
*Including any product derived from slaughtered animals, e.g. gelatine, rennet				
**Including wheat, corn, barley, rye, oats, etc.				
<u>Please be aware the manufacturing sites we supply this item from may handle allergens in production. Procedures are in place to prevent cross-contamination.</u>				
Is this product Suitable for:				
Vegans	Yes (Not certified)	Vegetarians	Yes	Organic
Halal	Yes (Not certified)	Kosher	Yes (Not certified)	

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FOOD ADDITIVES

E. Number	Name	In Which Ingredient	Function in Ingredient	Function in Final Product	% In Final Product

THE CONTENTS OF THIS SPECIFICATION ARE CONFIDENTIAL TO FOODNET LTD AND THE CUSTOMER, AND MAY NOT BE DISCLOSED TO ANY OTHER PARTY.

Signed on behalf of Foodnet Ltd:

Name: Gianluca Oberto

Job Title: Technical Manager

Signature: 

Date: 31st January 2026

Signed on behalf of the Customer:

Name:

Job Title:

Signature:

Date:

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PROCESS INFORMATION

PROCESS FLOW CHART*

*Note: this is a generic flow chart which does not refer to any specific production site.

ROASTED GARLIC PUREE

RM Delivery → Q.C. Sampling



Insection



Washing



Disinfection



Rinsing



Roasting



Cooling



Adding Sugar Cane Juice



Milling



Putting into moulds



Freezing



Removing moulds



Weighing



Packing



Metal Detection → QA Check



Cold Storage → T< -18C



Despatch → -18°C

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Issues & Amendments

Issue N°	Amend. N°	Date	Amendments	Compiled by
1	1	01/02/2016	New entry	G. Oberto
2	1	01/05/2017	Defect tolerances – minimum ref samples; Reviewed BB and Traceability info. Added Storage Conditions. Reviewed Food Intolerance table, Flow Chart and Amendment table.	G. Oberto
3	1	31/01/2020	3 Year update – general revision	G. Oberto
4	1	31/01/2023	3 Year update – general revision	F. Soares
5	1	31/01/2026	3 Year update – general revision	F. Soares

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