

PRODUCT NAME **GARLIC OLEORESIN**  
PRODUCT CODE **EC 0004**

## SPECIFICATIONS

### DESCRIPTION

Product obtained from the interaction of Garlic Oil and lecithin. Soluble in oils, partially soluble in alcohol and insoluble in water.

### ORGANOLEPTIC CHARACTERISTICS

<b>APPEARANCE</b>	Slightly viscous transparent liquid.
<b>COLOR</b>	Clear brown to dark brown.
<b>ODOR AND TASTE</b>	Characteristics to garlic.

### PHYSICO CHEMICAL CHARACTERISTICS

<b>DENSITY 20°C (g/mL)</b>	Minimum 0.900
<b>VOLATILE OIL</b>	Minimum 7.00%

### APPLICATIONS

Flavoring agent widely used in seasoning, sauces, meat products, consomme, dehydrated soups, canned goods, dips, etc. The dosage varies depending on product type and intensity of flavor desired in the final product. Non-direct product for consumption (NRTE).

### SOLUBILITY

Partially soluble in alcohol (with separation of oils and/or sediment). Soluble in mixtures of oils and vegetable oil. Insoluble in water.

### CONCENTRATION

20 kg of Garlic Oleoresin EC 0004 equals about 1000 kg of natural product.

### STORAGE

Stored in their original container, closed hermetically, in a fresh place, dry, protected from the dust, the direct light and heat sources.

### PACKAGE

Aluminum containers of 1L. Each package must have a label that indicates the product identification, lot number, net weight, production date and expiry date.

### SHELF LIFE

Shelf life is two years if keep as indicated.

### ALLERGENS

This product contains soy lecithin.

RESEARCH AND DEVELOPMENT DEPARTMENT  
UPDATE: JULY 14, 2022 ING. SEBASTIAN GAYTAN MOTA  
VALIDITY: JULY 14, 2024  
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