

PRODUCT NAME **GARLIC OIL**
PRODUCT CODE **EC 0011**

SPECIFICATIONS

DESCRIPTION

A volatile oil obtained by synthesis. It is soluble in most fixed oils and in mineral oil. Partially soluble in alcohol. It is insoluble in glycerin and in propylene glycol

ORGANOLEPTIC CHARACTERISTICS

APPEARANCE	This is an oily and crystalline liquid.
COLOR	Clear yellow to reddish orange.
ODOR AND TASTE	Characteristic to garlic, hardily, pungent.

PHYSICO CHEMICAL CHARACTERISTICS

DENSITY 25°C (g/mL)	1.040 – 1.090
REFRACTIVE INDEX 20°C	1.559 – 1.579

APLICATIONS

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

CONCENTRATION

1 kg of oil of garlic EC 0011 approximately equivalent to 500 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

1, 5, 10, 25 kg aluminum UN or 5, 20, 50, 180 kg plastic UN containers, include sealed ring. Each package will have to contain identification of the product, lot number, net weight, date of production, expiration date.

ALERGENS AND GMO'S

This product is free of allergens and genetically modified material.

SHELF LIFE

Shelf life is two years if keep as indicated.

ALLYL CHLORIDE CONTENT

This product must contain <0.1% GC concentration of allyl chloride

RESEARCH AND DEVELOPMENT DEPARTMENT
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