

TECHNICAL DATA SHEET (TDS)

FROZEN GARLIC PASTE

Frizwell® Frozen Garlic Paste is made from carefully selected premium garlic cloves. Processed under strict hygienic conditions to retain its natural pungency, fresh aroma and characteristic flavour. Ready-to-use and ideal for a wide range of culinary and industrial applications.



100% Fresh Garlic



Fresh Aroma & Flavour



Smooth Texture



Excellent Freeze-Thaw Stability



Industrial Processing Grade



100% NATURAL

No Artificial Colours
No Artificial Flavours
No Added Chemical Preservatives



KEEP FROZEN
at -18°C
or below



18 MONTHS
SHELF LIFE



READY-TO-USE
CULINARY
INGREDIENT

1. PRODUCT INFORMATION

Product Name	Frizwell® Frozen Garlic Paste
Product Code	FZW-GAP-001
Product Category	Frozen Culinary Ingredient
Product Type	Ready-to-use Garlic Paste
Botanical Name	<i>Allium sativum</i>
Country of Origin	India
Shelf Life	18 Months (Frozen)

2. INGREDIENTS

- Fresh Garlic Cloves
- Refined Sunflower Oil
- Salt
- Lemon Juice Concentrate
- Mixed Tocopherols (Natural Antioxidant)

No Artificial Colours
No Artificial Flavours
No Added Chemical Preservatives

3. APPLICATIONS



Ginger Garlic Paste



Marinades



Curry Bases



Gravies



Sauces



Pickles



Ready Meals



Frozen Foods



Spice Pastes



Meat Processing



HORECA



Food Service

4. TYPICAL PHYSICAL CHARACTERISTICS

Appearance	Smooth homogeneous paste
Colour	Cream to light ivory
Aroma	Fresh garlic
Taste	Characteristic pungent garlic
Texture	Smooth
Visible Foreign Matter	Absent
Oil Separation	Slight natural separation may occur

5. TYPICAL CHEMICAL CHARACTERISTICS

Moisture	64 – 70%
pH	5.8 – 6.5
Salt (as NaCl)	1.5 – 2.5%
Total Fat	2 – 4%
Total Soluble Solids	Natural

6. NUTRITIONAL INFORMATION (per 100 g)

Energy	145 kcal
Protein	6.2 g
Total Fat	3.0 g
Saturated Fat	0.4 g
Carbohydrates	26.0 g
Total Sugars	1.2 g
Dietary Fibre	2.4 g
Sodium	780 mg

*Typical values only.

7. MICROBIOLOGICAL SPECIFICATIONS

Total Plate Count	< 10,000 CFU/g
Yeast & Mould	< 100 CFU/g
Coliform	< 10 CFU/g
Escherichia coli	Absent/g
Salmonella	Absent/25 g
Listeria monocytogenes	Absent/25 g
Staphylococcus aureus	Absent/g

8. PROCESS FLOW



9. PACKAGING



- 15 kg Food Grade HDPE Pail
- Food Grade Poly Liner
- Tamper Evident Lid
- Stretch Wrapped Pallet

NET WEIGHT
15 kg

10. STORAGE

Store continuously at -18°C or below.
Do not thaw and refreeze.
Maintain frozen cold chain during transportation and storage.

11. SHELF LIFE

18 Months from the date of manufacture when stored continuously at -18°C or below in the original unopened pack.

12. REGULATORY INFORMATION

Recommended HS Code : 2103 90 90

(Prepared culinary vegetable paste; subject to final customs classification.)

FSSAI Food Category : 12.2.2 – Seasonings & Condiments

GMO Status : Not from genetically modified organisms

Allergen Statement : Does not contain major allergens as ingredients. Cross-contact risks are controlled.



PRODUCT OF INDIA

MANUFACTURED BY

FRIZWELL AGRO FOODS

SPL-14, Jigani Industrial Area – Phase II,
Anekal Taluk, Bengaluru – 560105,
Karnataka, India

FSSAI Lic. No.: 11222999000001



FSSC 22000 Certified



GMP Certified



Consistent Quality
All Year Round

MARKETED BY

PELLAGIC FOOD INGREDIENTS PRIVATE LIMITED

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OUR BRANDS

