

# Roasted Garlic Powder AQAJ

Description: Garlic (Allium sativum) is a member of the lily family and is a widely used and commonly known spice. Our garlic powder has been slightly roasted.

Physical Properties							
Appearance	Light golden brown.						
Size	Minimum 95% - US #40 Screen						
Organoleptic Properties							
Flavor	Typical of roasted garlic.						
<b>Chemical Properties</b>							
Moisture	Maximum: 6 % Method: Halogen Thermogravimetric Analysis						
Naturally Occurring Sulfites	Maximum: 200 ppm						
Microbiological Properties							
Standard Plate Count	Maximum: 500,000 cfu/g	Method: FDA BAM or AOAC equivalent					
Coliform	Maximum: 100 MPN/g	Method: FDA BAM or AOAC equivalent					
Yeast	Maximum: 500 cfu/g	Method: FDA BAM or AOAC equivalent					
Mold	Maximum: 500 cfu/g	Method: FDA BAM or AOAC equivalent					
E. Coli	<10  cfu/g or <3  MPN/g	Method: FDA BAM or AOAC equivalent					
Salmonella	NEG/25g	Method: FDA BAM or AOAC equivalent					
Packaging, Labeling, Storage							
Packaging	Bag in a box or to customer specific	cation.					
Receiving Conditions	Product should be shipped and handled in a sanitary manner.						
Storage Conditions	Store in a dry, cool place.						
Shelf Life	36 months (under optimum storage conditions).						
Other							
Gluten Status	This product (and if applicable its ingredients) by nature does not contain the gluten proteins found in wheat, rye or barley. This product has not been tested to verify gluten levels less than 20 ppm.						
Natural Status	This product is a 100% pure, natural substance. It does not contain any artificial, synthetic or natural identical additives.						

## Roasted Garlic Powder

BE Status This product does not contain bioengineered ingredients.

Vegan Status This product does not contain any animal derived products including

meat, milk, seafood, eggs, honey or bone char.

Halal Status This product does not contain alcohol, natural L-cysteine extracted from

hair or feathers, animal fats and/or extracts, bloods of any origin, blood plasma, pork and/or other meat by-products & alcohol is not used as a

processing aid.

SDS Waiver To the best of our knowledge this product is non-hazardous and not

subject to the requirements of 29 CFR 1910.1200. Although this product does not require specific hazard precautions, users should take care to

minimize personnel exposure and workplace contamination.



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### **ALLERGEN STATEMENT**

"Q #1: Does the item above contain any of the following allergens or their derivatives?"		"Q #2: Is the item above produced on equipment that comes in contact with any of the following allergens?"		"Q #3: Is the item above produced in a facility that uses or processes these allergens?"		ALLERGENS
YES	NO	YES	NO	YES	NO	
	Х	Х		X		MILK
	Х	Х		X		EGGS
	Х	Х		Х		SOYBEANS
	Х	X		Х		WHEAT
	Х		Х		Х	PEANUTS
	Х	Х		Х		TREE NUTS
	Х		Х		Х	FISH
	Х		Х		Х	CRUSTACEAN SHELLFISH
	Х	Х		Х		SESAME
	Х	Х		Х		MUSTARD
	Х	Х		Х		ADDED SULFITES

Equipment is cleaned and sanitized between production runs to prevent allergens from contaminating non-allergenic products.



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<b>Ingredient Statement</b>		
Garlic.		
<b>Product Certifications</b>		
Certified Kosher Parve		
<b>Proximate Analysis</b>		
Protein	17.00	σ
Carbohydrate	77.01	g g
Moisture	2.45	
Ash	3.54	g
Fat	0.00	g g
	0.00	g
<b>Nutritional Analysis</b>		
Serving Size	100.00	g
Calories	376.00	
Total Fat	0.00	g
Saturated Fat	0.00	g
Trans. Fat	0.00	g
Cholesterol	0.00	mg
Sodium	45.00	mg
Total Carbohydrates	77.01	g
Dietary Fiber	10.00	g
Sugars	3.00	g
Protein	17.00	g
Vitamin A	0.00	IU
Vitamin C	1.20	mg
Calcium	79.00	mg
Iron	5.65	mg
Added Sugars	0.00	g
Vitamin D	0.00	mcg
Potassium	1,193.00	mg
		٥



STORE IN A DRY, COOL PLACE.

### **Nutrition Facts**

servings per container Serving size 1/4 tsp (.5g)

### **Amount per serving**

Calories	0
% Daily V	/alue*
Total Fat 0 g	0%
Saturated Fat 0 g	0%
Trans Fat 0 g	
Cholesterol 0 mg	0%
Sodium <sub>0 mg</sub>	0%
Total Carbohydrate 0 g	0%
Dietary Fiber <sub>0 g</sub>	0%
Total Sugars 0 g	
Includes 0 g Added Sugars	0%
Protein 0 g	
Vitai- D	
Vitamin D 0.0 mcg	0%
Calcium 0.4 mg	0%
Iron 0.0 mg	0%
Potassium 6.0 mg	0%

<sup>\*</sup> The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

#### INGREDIENTS

Garlic.

### ROASTED GARLIC POWDER

When garlic is roasted, the high temperature mellows the pungent odor and sharp taste, leaving a smooth and almost sweet garlic flavor. This fine Roasted Garlic Powder conveniently imparts the delicious flavor of roasted garlic to any recipe.

- · Light tan in color
- · A flavorful addition to meat rubs, seasoning mixes, sauces, marinades, salad dressings and more

#### **BASIC PREP**

Ready to use. Add to taste.

#### SUGGESTED USES

- · Use anywhere you would use regular garlic powder for a sweeter, mellower flavor
- Use in marinades and salad dressings
- · Add to spice and seasoning mixes for meat, fish and vegetables
- Mix with aioli for a delicious dip for vegetables, chips or french fries
- · Toss with potatoes before roasting
- · Mix with salt to make a flavor-packed

#### **RECIPE**

Herb-Roasted Garlic Chicken

- 1-1/2 tablespoon olive oil, divided 1 whole chicken, cut into 8 pieces
- 6 sprigs thyme, leaves removed and chopped
- 1 teaspoon dried oregano 1 teaspoon Roasted Garlic Powder
- 1 teaspoon kosher salt
- 1/2 teaspoon black pepper 1 medium onion, peeled and quartered
- 1 tablespoon fresh-squeezed lemon juice

Preheat oven to 425°F. Grease a roasting pan with 1/2 tablespoon olive oil.

Separate skin from chicken and tuck thyme beneath the skin.

Combine oregano, Roasted Garlic Powder, salt and pepper in a small bowl. Drizzle chicken with remaining olive oil and rub spice mixture into chicken and place in roasting pan skin-side up in a single layer. Tuck onion between the pieces of chicken. Transfer to the oven to roast for 20 minutes.

Reduce heat to 350°F, drizzle with lemon juice and continue cooking until chicken is golden brown, juices run clear and a

thermometer inserted into the thickest part of the breast registers 155°F.

Remove from oven, let rest for 10 minutes and serve.

Roast chicken is the undisputed, quintessential comfort food. In this case, it gets a quick facelift when thyme is tucked under the skin and a spice rub that includes Roasted Garlic Powder infuses the golden-brown skin with flavor. Lemon juice gives it zing.

Prep Time: 15 minutes Cook Time: 45 minutes



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### **COUNTRY OF ORIGIN DECLARATION**

THIS PRODUCT ORIGINATES FROM CHINA