

## ORGANIC MINCED GARLIC

### ZCCE

Description: Minced garlic is produced by grinding dehydrated roasted garlic.

#### Physical Properties

Appearance	Golden beige to tan.
Size	Maximum 10% + US #8 Screen
Size	Maximum 10% - US #20 Screen

#### Organoleptic Properties

Flavor	Typical of garlic.
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#### Chemical Properties

Moisture	Maximum: <8 %	Method: Halogen Thermogravimetric Analysis
Naturally Occurring Sulfites	Maximum: 200 ppm	

#### Microbiological Properties

Standard Plate Count	Maximum: 100,000 cfu/g	Method: FDA BAM or AOAC equivalent
Coliform	Maximum: 500 cfu/g	Method: FDA BAM or AOAC equivalent
Yeast	Maximum: 1000 cfu/g	Method: FDA BAM or AOAC equivalent
Mold	Maximum: 1000 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/375g	Method: FDA BAM or AOAC equivalent

#### Packaging, Labeling, Storage

Packaging	Plastic Jars
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.
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## **ORGANIC MINCED GARLIC ZCCE**

Natural Status	This product is a 100% pure, natural substance. It does not contain any artificial, synthetic or natural identical additives.
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.

## ORGANIC MINCED GARLIC ZCCE

### 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	
	X	X		X		MILK
	X	X		X		EGGS
	X	X		X		SOYBEANS
	X	X		X		WHEAT
	X		X		X	PEANUTS
	X	X		X		TREE NUTS
	X		X		X	FISH
	X		X		X	CRUSTACEAN SHELLFISH
	X	X		X		SESAME
	X	X		X		MUSTARD
	X	X		X		ADDED SULFITES

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



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## ORGANIC MINCED GARLIC

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#### **Ingredient Statement**

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Organic Roasted Garlic.

#### **Product Certifications**

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Certified Kosher Parve

Certified Organic

#### **Proximate Analysis**

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Protein	16.55	g
Carbohydrate	72.73	g
Moisture	6.45	g
Ash	3.54	g
Fat	0.73	g

#### **Nutritional Analysis**

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Serving Size	100.00	g
Calories	331.00	
Total Fat	0.73	g
Saturated Fat	0.25	g
Trans. Fat	0.00	g
Cholesterol	0.00	mg
Sodium	60.00	mg
Total Carbohydrates	72.73	g
Dietary Fiber	9.00	g
Sugars	2.43	g
Protein	16.55	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



STORE IN A DRY, COOL PLACE.

## ORGANIC MINCED ROASTED GARLIC

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

- Dried garlic has all the flavor of fresh garlic, but will not spoil and does not linger on hands or cutting boards.
- Creamy tan to light brown bits
- Pungent garlic flavor and aroma
- May contain naturally occurring sulfur compounds
- Certified organic to the specifications of the USDA National Organic Program

### Nutrition Facts

servings per container	
<b>Serving size</b> 1/4 tsp (.5g)	
<b>Amount per serving</b>	
<b>Calories</b>	<b>0</b>
	<b>% Daily Value*</b>
<b>Total Fat</b> 0 g	<b>0%</b>
Saturated Fat 0 g	<b>0%</b>
Trans Fat 0 g	
<b>Cholesterol</b> 0 mg	<b>0%</b>
<b>Sodium</b> 0 mg	<b>0%</b>
<b>Total Carbohydrate</b> 0 g	<b>0%</b>
Dietary Fiber 0 g	<b>0%</b>
Total Sugars 0 g	
Includes 0 g Added Sugars	<b>0%</b>
<b>Protein</b> 0 g	
Vitamin D 0.0 mcg	<b>0%</b>
Calcium 0.4 mg	<b>0%</b>
Iron 0.0 mg	<b>0%</b>
Potassium 6.0 mg	<b>0%</b>

\* 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.

### BASIC PREP

Ready to use. Add to taste.

### SUGGESTED USES

- Sauté with butter and vegetables for a simple side
- Whip into mayonnaise, aioli or sour cream for a quick dip for vegetables, chips or pretzels
- Add to seasoning mixes and rubs for meat, seafood and poultry
- Add to sauces, marinades and salad dressings, which will rehydrate the garlic bits

### RECIPE

#### Beef Tenderloin with Garlicky Seasoning

- 1 whole beef tenderloin, peeled and trimmed
- 1 tablespoon red wine
- 1 tablespoon olive oil
- 1 tablespoon Organic Minced Roasted Garlic
- 1 tablespoon Roasted Garlic Salt
- 1 tablespoon Herbs de Provence
- 1 tablespoon Basque Seasoning
- 1 tablespoon Aleppo Style Red Chile Flakes

Combine all the ingredients in small bowl to make paste. Rub paste generously over entire tenderloin. Place rubbed tenderloin on sheet pan and set in refrigerator to chill and marinate for 40 to 60 minutes. After tenderloin has marinated, heat large skillet or grill to medium-high temperature. Sear tenderloin for 2 to 3 minutes and turn one quarter over. Continue this process until meat is seared on all sides. Reduce temperature of skillet or grill to medium-low and let meat cook for 2 to 3 minutes per quarter turn again. Baking in 350°F oven is also an option for finishing meat. Check temperature of meat for doneness, 135°F to 140°F for medium-rare. Remove tenderloin and transfer to rack to rest for 10 minutes before carving.

Serves 10

Carving a whole beef tenderloin is an elegant and impressive choice for feeding a group. Rubbing and marinating with this garlic driven seasoning will create a deep, savory and herbaceous crust that will compliment any meal.

### INGREDIENTS

Organic Roasted Garlic.



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**COUNTRY OF ORIGIN DECLARATION**

THIS PRODUCT ORIGINATES FROM CHINA