

KMC TECHNICAL DIVISION

Product: Garlic Salt
Product Legal Name: KMC Garlic Salt
Specification Status: Active
Specification Number: 110119 v3

Finished Product Standards

Product Legal Name: KMC Garlic Salt

FINISHED PRODUCT ORGANOLEPTIC ATTRIBUTES

Product Appearance:

Accept: Fine grains of light beige/cream garlic granules and white salt mixed with larger granules of garlic. Flecks of green parsley are visible throughout. Off white, yellow, dark beige garlic granules will be present due to natural colour variation within the product.

Reject: One of the above missing ingredients missing.

Cooking Method Used:

N/A

Aroma:

Accept: Strong aroma of garlic, some back notes of parsley may be detected.

Reject: Unacceptable aromas not typical of this product.

Flavour:

Accept: Instant garlic flavour with salt back notes. Mild herb flavour from parsley may also be detected.

Reject: Lacking in either salt or garlic element. Product Bland.

Texture:

Accept: A free flowing mid/fine grain texture with a bite to the garlic granules.

Reject: Smooth product, no grain texture. Clumping or block welding present.

Product Presentation in Pack:

Accept: Label information correct and clearly legible. BBE date clearly and accurately printed/stickered on lid. Packaging is cleanly and effectively sealed.

Reject: Incorrect date code, missing or illegible. Label damaged/creased, pot severely deformed or damaged.

Ingredients:

Ingredients List:

Sea Salt, Garlic, Parsley.

Storage / Shelf Life:

Store in a cool dry place.
Shake well before use.

12 months shelf life.

Microbiological Information:

		Method No.			Method No.
Coliforms cfu/g	< 10	07M.1.11	Listeria spp/25g	Not Detected	07M.1.16
Bacillus Cereus cfu/g	< 100	07M.1.13	Salmonella spp/25g	Not Detected	07M.1.01
Escherichia Coli	< 10	07M.1.10			
Yeast cfu/g	<100	07M.1.08			
Mould cfu/g	<100	07M.1.08			

Updated 10th March 2023

Nutritional:

Energy (U)	162 Kcal/100g	688KJ/100g	Sodium (U) (A)	21482mg/100g
Method:	07L.1.19		Method: 07L.1.26 ICP-OES	
Protein	(N x 6.25) (U)		Dietry Fibre (U)	4.63g/100g
Method:	07L.1.23		Method:	
	Dumas	8.21g/100g	07L.1.20	
Ash (U)			Fat (U)	<0.5g/100g
Method:	07L.1.11	55.19g/100g	Method:07L.1.17	
Moisture (U)			of which:	
Method:	07L.1.15	1.89g/100g	* Saturates (U)	<0.1g/100g
			Method:	
			07L.1.06	
Available Carbohydrate (by difference) (U)			* Monounsaturates (U)	<0.1g/100g
Method:	07L.1.19	30.08g/100g	Method:	
			07L.1.06	
Total Sugars (U)			*Polyunsaturates (U)	<0.1g/100g
Method:	07L.1.31	28.89g/100g	Method:	
			07L.1.06	
			*Triglyceride	
			factor = 0.956	

Allergy Advice:

No high or moderate risk allergens used within this product.
(see list of allergens below).

INTOLERANCE AGENTS

Product: KMC Garlic Salt Seasoning

Ref:110119

ALLERGENS	Y/N	Agents	Y/N	
Cereals	N	PRESERVATIVE		
Crustaceans and product thereof	N			
Eggs and products thereof	N			
Fish and products thereof	N			
Shellfish and products thereof	N			
Peanut and products thereof	N			
Soya beans and products thereof	N	ANTIOXIDANTS		
Milk and Dairy products (including lactose)	N			
Nuts and nut products	N			
Celery and dairy products	N			
Mustard and products thereof	N	EMULSIFIER		
Sesame and products thereof	N			
Sulphur dioxide and sulphites	N	SUGARS		
Molluscs and products thereof	N		Lactose	N
Lupins and products thereof	N		Saccharose	N
		Caster Sugar	N	
CEREALS AND OILSEEDS		UMBELLIFERS		
		OTHERS		
DRIED FRUIT		Glutamate E621	N	

Agents	Y/N	Comments	Y/N
Maize (native/modified starch, protein, oil)	N		
Wheat	N		
Wheat Gluten	N		

Additives	Y/N	Comments	Y/N
Sodium Hex cyanoferrate	Y	Anti caking agent in salt	

Y: PRESENT
N: NOT PRESENT

Supplier Details:

Supplier: KMC FOODS LIMITED
UNIT 5, WEBBER ESTATE
WEBBER ROAD
KNOWSLEY INDUSTRIAL PARK
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Primary Site Details:

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