



Bhammar Group International

Specification of Dehydrated Garlic Powder

HS Code	07129030
Packing	20/25 Kgs – PP Bag/Cartoon Box or Customized
Loading	15 MTS (20 FT), 25 MTS (40FT)
Supply Period	All Year Around
Origin	Gujarat – India
Physical Analysis	
Appearance/Color	Yellowish - Brown
Size	Powder - 100 or 120 mesh
Quality	Premium
Odor	Strong Typical of fresh garlicks
Taste	Original (Typical, Spicy)
Chemical Analysis	
	Maximum Allowable limit
Moisture content	6.00%
Hot water insoluble	20.00%
Ash content	5.00%
Acid insoluble ash	0.50%
Foreign matter	1.00%
Major Defects	1.00%
Microbiological analysis	
Total Plate Count (TPC)	500000 cfu/gm
Coliform Germs	500 cfu/gm
E- Coli	10 cfu/gm
Yeast & Molds	2000 cfu/gm
Salmonella	Absent in 25 gm
Bacillus Cereus	10 cfu/gm
Staphylococcus Aureus	10 cfu/gm
Sulfur Reducing Anaerobes	Absent in 25 gm
Sulfur Dioxide SO ₂	10 PPM
Storage Condition	
Temperature	Store at 5 - 12°C Temperature
Humidity	Store in a Dry Place
Self-Life	2 Year from the date of production

📍 Registered Office:

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