



Typical Certificate of Analysis

PRODUCT DESCRIPTION

Product Name	Garlic Powder		
Botanical Name	Allium sativum		
Item No	241	Lot No	Available on request
		Origin	Available on request

PHYSICAL ANALYSIS

MICROBIOLOGICAL ANALYSIS

Color	White	Total Plate Count	73,000	cfu/gm
Part	Root	Coliform	<10	cfu/gm
Form	Powder	E. Coli	Negative	
Aroma	N/A	S. aureus	N/A	
		Staph A	N/A	
Moisture	N/A	Yeast	<20	cfu/gm
Taste	Characteristic	Mold	<20	cfu/gm
		Salmonella	Negative	

STATEMENTS: No pesticides were used to grow this product.
 No solvents were used to produce this product, nor excipients.
 This product is free of any additives or preservatives.
 Product does not contain GMO.

STORAGE: Shelf life of this product is influenced by many conditions of which temperature, exposure to light, air, heat and general good storage are the major factors.
 Shelf life of up to 3 years if properly stored in sealed containers.
 Store under cool, dry conditions in sealed container.
 The best before date is subjective and should be controlled by QC/QA.

STABILITY: Manufacture Date: Available on request Best Before Date: Available on request

This information is presented in the belief that it is accurate and reliable; however, no warranty, either expressed or implied is made and no freedom from liability from patents, trademarks, or other limitations should be inferred. Any data listed are averages only and are not to be considered as guarantees expressed or implied, nor as a condition of sale. Final determination of suitability of any material is the sole responsibility of the users.