

GARLIC



Culinary Secrets Granulated Garlic gives the user more consistent quality & flavor than fresh garlic. It also provides ease of use, less labor, less preparation time and a longer shelf life than fresh garlic.

Product Last Saved Date:08 January 2017

Nutrition 4114 Servings per container **Serving Size** 0.80 G **Amount Per Serving Calories** % Daily **Total Fat** 0% .00584 g Saturated Fat .00199 q 0% Trans Fat 0 g 0% Cholesterol 0 mg Sodium .48 mg 0% Total 0% .58184 g **Dietary Fiber** .072 g 0% **Total Sugars** .01944 g Includes Added Sugars g % **Protein** .1324 g Vitamin D 0 ma 0% Calcium .632 mg 0% Iron .0452 mg 0% Potassium 9.544 ma 0%

Product Specifications:					
Man Prod Code	Dist Prod Code	GTIN	Pack	Pack Description	
2005201	338810	00822486109417	1 X 7.25 LBR		

Brand	Brand Owner	GPC Description
CULINARY SECRETS	ACH FOOD COMPANIES	Herbs/Spices (Shelf Stable)

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
7.579 LBR	7.579 LBR 7.25 LBR USA		No	No

Shipping Information						
Length	Width	Height	Volume	TixHi	Shelf Life	Storage Temp From/To
8.43 INH	5.1 INH	9.76 INH	419.612 INQ	20x6	730 Days	32 FAH / 90 FAH

Ingredients:

Dehydrated Garli

Allergens(C='Contains' MC='May Contain' N='Free From' UN='Undeclared' 30='Free From Not Tested' 50='Derived From Ingredients' 60='Not Derived From Ingredients' NI='No Info			
Eggs - N	Milk - N	Peanuts - N	
Soy - N	Wheat - N	TreeNuts - N	
Fish - N	Crustacean - N		

Handling Suggestions:

nutrition advice

This product is packaged in a clear recyclable bottle with a tamper proof seal. For best results, store tightly closed in a cool dry place.

*The % Daily Values (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

Benefits:

Culinary Secrets Granulated Garlic gives the user more consistent quality & flavor than fresh garlic. It also provides ease of use, less labor, less preparation time and a longer shelf life than fresh garlic. Culinary Secrets Spices offer: + Clear packaging designed for easy and efficient use, with convenient slip-guard side grips and a shake/pour cap + Easy-to-read, full bilingual labels (English and Spanish) + Complete nutritional panels on every product + Unique tamper evident packaging preserves flavor and keeps spices as fresh as the day they were packaged + Versatility and variety - from core spices and seasonings to value added blends

Serving Suggestions :

Use in meat rubs, salad dressings, steaks, pork chops and vegetables. Use when a granular appearance is acceptable or desired. Sprinkle on buttered Italian bread or breadsticks for a quick and easy garlic bread. Indispensable for Mexican, Italian, Asian and Cajun cooking.

Prep & Cooking Suggestions:

Use in dry form or combine with just enough water to form a paste. One pound of granulated garlic has the equivalent flavor of 5 pounds raw, finely minced garlic.

3/4 teaspoon Culinary Secrets Granulated Garlic equals 1 thole garlic clove

1/4 teaspoon Culinary Secrets clove

More Information: