

HelloFresh Canada

Ingredient Specification Sheet

Revision 2

1/20/2020



Ingredient Name	Unpeeled Garlic Clove
Distribution Center	All
Ingredient SKU	PHF-10-12171-4 (1 clove)
Supplier Name	All
Supplier Product Code	--

PRODUCT & PROCESS DESCRIPTION

Individual clove of garlic broken out of the bulb with skin intact. Bulk cases must be stored in breathable material to avoid moisture build-up.

Flavor	Pungent, spicy flavor that mellows and sweetens when cooked.	Grade	US #1
Texture	Paper-like exterior. Firm bulbs, not soft or spongy.	Shelf Life	14-21 days
Colour	White to slight purple tinge exterior. Ivory white to yellow interior.	Odor	Pungent, slightly sulfuric.
Appearance	White, thin paper-like exterior with slight purple tinge.		

PRODUCT COMPOSITION

Commodity	Country of Origin	Target Cut Size	Composition
Garlic	Canada, China, Spain	Whole Clove, Unpeeled (3g)	100%

PACKAGED PRODUCTION INFORMATION

Packaging Type	Pack Size	Acceptable Weight Range (Product Approval Weight Range)	Labeling Required
Loose	Bulk Box, Perforated Bag, or Mesh Bag	2g - 5g (>2g or <5g)	No

STORAGE REQUIREMENTS

Storage Temperature:	3°C 60% - 70% relative humidity
Sensitive to Ethylene:	No
Ethylene Producer:	No

NUTRITIONAL FACTS TABLE (NFT)

Component	Amount	% of Daily Value	
Calories	149	-	-
Fats	0g	1%	-
Saturated Fats	0g	0%	-
Trans Fats	0g	0%	-
Cholesterol	0mg	0%	-
Sodium	17mg	1%	-
Potassium	401mg	11%	-
Carbohydrates	33g	11%	-
Fibre	2g	8%	-
Sugars	1g	-	-

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Protein	6g	-	-
Vitamin A	-	0%	-
Vitamin C	-	52%	-
Vitamin D	-	0%	-
Calcium	-	18%	-
Iron	-	9%	-

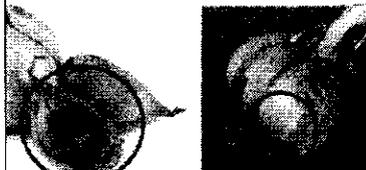
ALLERGEN DECLARATION			
Component	Present in product (Y/N)	Present in products manufactured on the same line (Y/N)	Present in the same factory/plant (Y/N)
Peanuts or its derivatives, e.g. Peanut - pieces, protein, oil, butter, flour, and mandelona nuts (an almond flavoured peanut product), etc. Peanut may also be known as ground nut .	N	N	N
Tree nuts (almonds, Brazil nuts, cashews, hazelnuts (filberts), macadamia nuts, pecans, pine nuts (pinyon, pinon), pistachios and walnuts) or their derivatives, e.g., nut butters, oils, etc.	N	N	N
Sesame or its derivatives, e.g. paste, oil, etc.	N	N	N
Milk or its derivatives, e.g. milk caseinate, whey, yogurt powder, etc.	N	N	Y
Egg or its derivatives, e.g. frozen yolk, egg white powder, egg protein isolates, etc.	N	N	Y
Fish or its derivatives, e.g. fish protein, extracts, etc.	N	N	Y
Shellfish (including: crab, crayfish, lobster, prawn, and shrimp) and Mollusks (including: snails, clams, mussels, oysters, cockle, and scallops) or their derivative, e.g. extracts, etc.	N	N	N
Soy or its derivatives, e.g. lecithin, oil, tofu, protein, isolates, etc.	N	N	Y
Wheat or its derivatives, e.g. flour, starches, brans, etc.	N	N	Y
Mustard or its derivatives, e.g., mustard seeds, mustard powder, etc.	N	N	N
Sulphites , e.g. sulphur dioxide, sodium metabisulphites, etc.	N	N	Y

QUALITY DEFECTS			
Defect Type	Picture	Description	Defect Tolerance per unit (%)
Process & Handling, Temperature		Affected cloves are amber and translucent with sticky, soft, jellylike tissue. Initially affected cloves have small, slightly sunken, light yellow areas. It is caused due to high temperatures during growth, poor ventilation and low oxygen levels during storage.	0%



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<p>Process & Handling, Microbial</p>		<p>Yellow or brown streaks on the clove might be due to mites.</p>	<p>0%</p>
<p>Mother Nature, Sun Damage</p>		<p>Sunburn usually leads to yellowish discoloration affecting surface exposed to the sun. Shouldn't be considered as a defect unless visual appearance is badly affected. Sunscaolding is when continuous sun exposure leads to softening of garlic cloves.</p>	<p>Sunburn 5% Sunscaold 0%</p>
<p>Process & Handling, Brown spots</p>		<p>Pitting or healed bruises during handling might leave white/ brown spots on the cloves. Acceptable as long as the brown spot is dried and doesnt have decay/rot.</p>	<p>0%</p>
<p>Process & Handling, Shattered Cloves</p>		<p>Shattered Cloves: Rough handling in transit, harvesting or storage might cause cloves to have a shattered/crushed appearance</p>	<p>0%</p>

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<p>Microbial, Sprouting</p>		<p>Long term storage and/or high humidity, cause garlic cloves to sprouting or splitting. More a customer perception issue than food safety. Taste might turn bitter as sprout grows</p>	<p>0%</p>
<p>Mother Nature, Rooting</p>		<p>Rooting : Similar to sprouting, rooting is undesirable when it is excessive and affects the visual appearance of the clove.</p>	<p>0%</p>
<p>Microbial, Mold</p>		<p>Blue-grey, white, black mouldy growth. Affected cloves are light in weight, soft and spongy and powdery dry. The area around mold is yellow-brown and has a foul smell.</p>	<p>0%</p>
<p>Microbial</p>		<p>Dampness/ presence of moisture leads to variety of issues including mold/rot leading to decay. Might promote sprouting as well</p>	<p>0%</p>

Description	Acceptable %	Picture	
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Intact peel and Even colour

Department	Sign Off By	Date
Procurement	M Sabiston	1-27-2019
Culinary	CS Neumann	11-11-2018
Quality	P Kamat	02-09-2019
Supplier		