



U. S. CONSUMER PRODUCTS DIVISION
McCORMICK & COMPANY, INC.

HEADQUARTERS ADDRESS: 24 SCHILLING RD, SUITE 1, HUNT VALLEY, MD 21031 USA
TELEPHONE: (410) 771-7665

Product Technical Data

900029986 MCCORMICK GARLIC POWDER 3/6#

PRODUCT PROFILE

Dehydrated garlic processed from pungent varieties of *Allium sativum* L. which have been cleaned, sliced, dehydrated and ground to powder.

GENERAL REQUIREMENTS

Product shall conform to the requirements of the Federal Food, Drug and Cosmetic Act, as amended, and to any other federal, state or local laws and ordinances. Product processing, preparation, packaging, handling and storage shall also conform to the above regulations and requirements.

PHYSICAL AND CHEMICAL DATA

Aroma/Flavour:

Typical of dehydrated garlic; strong and pungent

Colour/Appearance:

Free-flowing; creamy to light tan

INGREDIENT STATEMENT

NOT REQUIRED. A SINGLE INGREDIENT WHICH IS THE COMMON OR USUAL NAME OF THE FOOD DOES NOT REQUIRE AN INGREDIENT STATEMENT IF THAT PRODUCT NAME APPEARS ON THE (PDP) PRINCIPLE DISPLAY PANEL.

RECOMMENDED STORAGE

≥ 10.0 , ≤ 30.0 °C
< 70 %

PACKAGING

As per customer requirement

SHELF LIFE

720 DAYS

Date of Issuance November 07, 2023

Supersedes May 13, 2021

Issued By Matusiak, Joanna

Signature

Joanna Matusiak

This information is accurate and correct to the best of our knowledge. To the extent that our products are used beyond their intended purpose, we provide no warranty. Purchasers are urged to evaluate the effectiveness of this product in their processes and products to prevent any possible patent liability arising out of such use. Where nutrition information is provided, it is not intended to meet the requirements set forth under 21 CFR Part 101, specifically those sections addressing the use of databases. Any nutrition information contained herein is derived and/or compiled from any or all of the following: U.S.D.A. Handbook No. 8, commercially available databases, in-house laboratory analysis, and/or independent laboratory analysis.

McCormick Brings Passion to Flavor™