



GARLIC PASTE





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Garlic is one of the most worldwide consumed ingredients, it accompanies almost every dish in many culture. In the food industry is a major ingredient always sourced from a lot of countries and continents.

We are concerned and aware of the industry requirements available stock and garlic free from heavy metal residues, we at Aibe Fruits have developed aseptic garlic puree with deaeration process and aroma reinjection to assure long lasting color and aroma.





SPECIAL ASEPTIC BLENDS

Garlic paste is widely used as base for many food applications, therefore we have available the manufacture of aseptic blends. Either with brine, mixed with other ingredients, added with spices, we can produce your desired blend.

These blends will save you time, money and operation resources while standardizing your product profile.

**DIFFERENT USAGES REQUIRES DIFFERENT PARAMETERS
SO SPECIFIC PARTICULE SIZES ARE OFFERED**



AVAILABLE PACKAGING

BAG-IN-BOX 20 KG

BAG-IN-DRUM 200 KG

INDUSTRIES SERVED

- **DELICATESSEN AND SMOKED FOODS**
- **CANNED - FOODS**
- **FROZEN - FOODS**
- **DRESSINGS AND SAUCES**
- **SEASSONINGS AND CONDIMENTS**
- **ETHIC FOODS**
- **DEHYDRATION**

SHELF LIFE

UP TO 24 MONTHS

