



GRADE - US 1

PACK - 5 lb.

ORIGIN - US Imports

AVAILABILITY - Year Round

ETHYLENE PRODUCE - No

ETHYLENE SENSITIVE - No

STORAGE ZONE - C

RECEIVING

Good quality Peeled Garlic should arrive with solid tan to light to yellow color and may have green tips. Product should be firm and plump with skinless bulbs. Product will have a pungent garlic aroma.

AVOID / REJECT

Avoid Peeled Garlic that appears to be wet, shriveling, has soft areas or mold.

STORAGE / HANDLING

Store Garlic in its original container in a cool, dry part of the cooler out of direct light. Ideal storage temperature is 34-38 degrees F. Make sure to always reseal container/bag and store away from the cooler fans as dehydrating breezes will cause brown spotting and deterioration. Keep Garlic separate from other foods because other foods can pick up a garlicky taste and smell when stored too closely.

OTHER