



# Garlic, Chopped

- Scientific Name: Allium sativum
- Taste: Garlic has a sharp, tangy taste with a distinctive smell.
- Use: Garlic is used to flavor many dishes whether it be cooked, baked or grilled.

## Purchasing Specifications

### Availability:

Year round

### Pack Size:

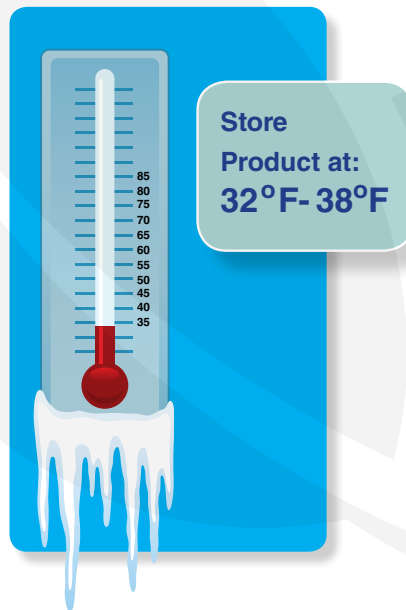
- Peeled whole cloves, chopped and ready to use

### FreshCut produce general cold-chain management:

- Regardless of the greatness of our quality... if the cold chain is broken, it destroys the integrity of our produce.
- Temperatures below 32°F destroy the cell structure of the produce and cause it to bleed and go limp.
- Temperatures above 40°F cause the shelf life to be shortened drastically.
- Take extra care to maintain accurate temperatures in coolers and keep them well maintained to avoid breakdowns.
- Pay close attention during the season changes.

### FreshCut produce general cooler tips:

- The coolest place in the cooler is in the back on the lowest storage shelf (cold air drops).
- Make sure coils are cleaned on regular basis.
- Keep strip curtains in good condition and straight.
- Always keep the cooler door closed.
- Keep trips in and out of the cooler to a minimum.



## Nutrition Facts

**Serving Size: 1 teaspoon**

Amount Per Serving

Calories 4	Fat Calories
% Daily Value*	
Total Fat 0 g	
Sat Fat 0 g	0%
Trans Fat	
Cholesterol 0 mg	
Sodium 0 mg	0%
Total Carbohydrates 1 g	1%
Dietary Fiber 0 g	0%
Sugars 0 g	
Protein 0 g	0%
Potassium 11 mg	0%
Vitamin A 0%	Vitamin C 1%
Calcium 1%	Iron 0%

\*Percent Daily Values are based on a 2,000-calorie diet.