



Flavour for Your Success

MALABAR

MALABAR SUPER SPICE CO. LTD.
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ENHANCING NATURE'S BEST – NATURALLY

Choose GARLIC EXTRA for the best in natural garlic flavour – standardized and concentrated!



- 1 = 15; 1 kg GARLIC EXTRA = 15 kg fresh garlic cloves
- labour saving
- consistent quality
- reduced bacteria-count
- convenient handling
- available in 1, 5, 10 and 25 kg containers!



Did you know that

- fresh garlic is subject to considerable fluctuations in quality
- the flavour-giving components of garlic vary up to 300 %
- garlic contains approx. 57 % water
- another 8 % yield is lost when peeling fresh garlic
- garlic transfers a high count of bacteria into the food product reducing its shelf life tremendously

10 reasons to switch to GARLIC EXTRA:

- better, more natural taste than garlic powder, other garlic flavours or garlic flakes. As good as freshly peeled.
- the only available garlic extract giving long-lasting, stable garlic flavour over many weeks
- standardized quality – no variations in quality (guaranteed!)
- reduced bacteria count for longer shelf life of the finished food product
- vast labour savings over fresh garlic
- very economical – high concentration = reduced usage rate
- instantly soluble in practically all food products and brines
- not acidifying – stays fresh over any required period of time
- 1 year shelf life (when stored dark and cool),
- available in 1 kg (2.2 lbs) squeezable plastic bottles, or stackable containers of 5, 10 and 25 kg (11, 22 and 55 lbs).



0683 GARLIC EXTRA

- **Garlic Extra** – liquid, completely natural, for all food products. Standardized with natural oleoresins of garlic, non-acidifying, practically bacteria-free.
1 kg of GARLIC EXTRA Compares with either 15 kg of freshly peeled garlic, 6 kg of garlic granulate, or 5 kg of garlic powder.
- **Addition/usage rate:** 1/2 to 1 g per kilo for a touch of garlic, 2 – 3 g per kilo for full garlic bouquet.
- Declaration in most countries: garlic or spice.

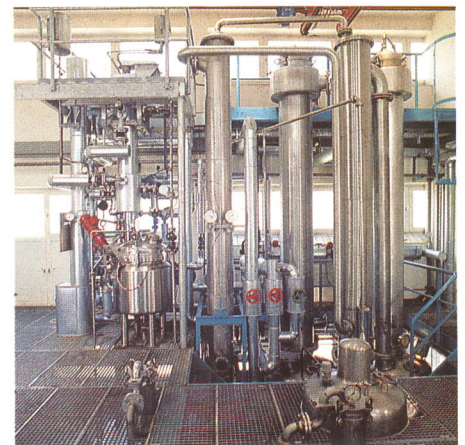
SPECIAL FEATURES:

- standardized natural garlic flavour, just like freshly peeled.
- flavour stability – even when used in long shelf life products.
- thermo-stable, freezer-stable and microwave-stable garlic extract.

SUPERB QUALITY SUPPLIED BY OUR VERY OWN EXTRACTION PLANT

The only source of supply we trust is our own plant. Unlike many of our competitors, RAPS has manufactured its extracts, essential (volatile) oils itself – for decades!

We invite you to visit us and see for yourself!



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