

DEHYDRATED GARLIC:

Weltweit Agri Exports is exporters of premium quality **Dehydrated Garlic** . Our offered Dehydrate garlic is processed using premium quality garlic, procured from trusted vendors of the market. Processed following international quality standards and norms, offered product are stringently inspected ensuring its natural taste, aroma and colour intact. We offer De-hydrate Garlic in Power, Granuel, Minces and other. We also have animal feeding product of the same.

Physical Examination

Foreign Matter	Absent
Aroma	Typical of Fresh Garlic
Colour	Creamish to Brown
Major Defects	Absent
Taste	Typical of Fresh Garlic

Chemical Examination

Mositure	5% Max
Ash	5% Max
Acid Insoluble ash	0.5% Max
Aflatoxin B1	Max 5ppb
Aflatoxin B1 +B2 + G1 +G2	10ppb Max
SO2	60PPm Max

Micro Examination

Total Plate Count	50,000 cfu/gm Max
E. Coil	Absent
Coliform	Absent
Yeaast/ Mould	500 Cfu/gm Max
Bacillus Cerues	100 cfu/gm Max
Salmonella	Absent in 25gms

DEHYDRATED ONION:

Dehydrates are having the potential of providing optimum and quality dried onion products available in powdered, kibbled, fried, and toasted form in the market. Our dehydrated onion has turned into one of our strengths which we can offer to our clients. The highly facilitated infrastructure of ours supports the production of an assorted range of onion powders which are widely utilized as a substitute of fresh onions.

- Red onion powder, Mince, Kibbled.
- White onion powder, Mince, Kibbled

With a specific end goal to meet ever changing demands of our valuable customers, we have been occupied in exporting an extensive variety of dehydrated onion. We utilize progressed strategies and

systems to process our offered range of dehydrated onion products in adherence with the food industry norms and standards. These dried onions are generally utilized within the hotels, restaurants, and homes for making different dishes and gravies for numerous veggies.

Specifications of Dehydrated Onion

- Strong smell
- Highly hygienic
- Minute particle size
- Microbiologically differentiated into standard, low bacteria and extra low bacteria
- Fresh odour
- Longer shelf life

DEHYDRATED GINGER POWDER:

We are one of the leading exporters of a wide variety of **Dehydrated Ginger Powders**. These powders are hygienically dehydrated under the supervision of skilled professionals at manufacturers' end. We provide customized packaging of these powders. With the help of our dedicated workforce, we are able to delivery our range of products in safe manner and within the stipulated time frame.

Specifications:

TPC	50,000 cfu/g Max
Bacillus cereus	100 cfu/g Max
SO2	30 ppm Max
Aflatoxin	10 ppb Max
Particle size	95% pass through 300 micro meter at mini
Fiber	free
Foreign Matters	Absent
Color	Bright colour
Pungency	Typical of Fresh Ginger
Sterilization	Steam treated