

Garlic Oil Specification

Introduction: Garlic has been distilled at high temperatures to extract the oil, which is mixed with vegetable or soya oil and made into capsules or mixed with tableting agents and made into tablets. Essential oil contains allyl-propyl-disulphide, diallyl disulphide and tri- sulfides are the principal constituents.

Physical & Chemical Analysis	
Appearance	Bright yellow oil
Odour	Strong odor of garlic
AV	1.08
Ajoene	0.65 mg/g
Vinyl Dithiins	4.5mg/g
Allyl Sulfides	40mg/g
Specific gravity	0.9-0.94
Purity	99%
Ash%	2.0% Max
Arsenic	<2 ppm
Heavy metals (Pb)	<1 ppm
Foreign materials	None
Pesticide residues	None
Microbiology	
APC	<100 /g
Yeast & Mold	<100 /g
E. Coli	Negative
Salmonella	Negative

Complete specifications for all our Garlic products can also be provided upon request at sales@sssbiotic.net