



GARLIC

On native starch



Properties

of garlic on native starch

1

Qualitatively and microbiologically tested

2

An instant product with a stable flavour

3

It does not require any sterilisation processes which weakentaste and smell

4

Ability to remove the starch level from the recipe

5

No maltodextrin in the composition

6

The first such option on the market



	STARCH DRIED GARLIC	GARLIC DRIED ON MALTODEXTRIN	TRADITIONALLY DRIED
DECLARATION	dried garlic juice	garlic powder	garlic powder
SOLUBILITY	total (possible natural sediment of garlic pulp)	total (possible natural sediment of garlic pulp)	natural sediment
PREPARATION	instant	instant	must be boiled
MICROBIOLOGY	low limits	low limits	high limits
QUALITY	the product does not require additional thermal processing (e.g. sterilisation)	the product does not require additional thermal processing (e.g. sterilisation)	-
STRENGTH OF TASTE	strong (min. 3 times stronger than traditionally dried products)	strong (min. 3 times stronger than traditionally dried products)	weak

The application of **starch** instead of maltodextrin allows for fully **natural ingredient declarations**.



PAULAingredients.com

DO YOU WANT TO KNOW THE DETAILS?
Get in touch with our team!