

# GARLIC

*A pinch that makes a difference*



## Did you know that...?

A **large clove of garlic** is equivalent to **1/2 teaspoon of garlic powder**, and one **small clove** of garlic is equivalent to **1/8 teaspoon of garlic powder**. This change is particularly useful in the kitchen, as you can easily use garlic powder if you run out of fresh one.



## Benefits

Consumers are reluctant to use products “made from concentrate” as they suspect using additives. It is extremely important to note that the product is made of **100% of Spanish garlic**, which is **3-4 times stronger** in taste than the others.



## Properties

Dried garlic

1

3-4 times stronger than garlic of Chinese origin

2

obtained from the pulp and garlic juice

3

very intense flavour

4

it is microencapsulated

5

retains its natural, intense aroma

6

declared as dried garlic/garlic powder



## Application, among others:



Baguettes, bakery products



Delicatessen goods, jams



Instant soups, ready meals



Dietary supplements, medicines



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