

Processing Flow Of Garlic Powder:

1. Selection of raw materials. Use garlic that is mature and has a yellow leaf stem during harvest, otherwise there will be less powder, and it will affect the quality and storage time of the garlic. Garlic heads with diseased rot, insect spots and mechanical damage should be picked out. The surface of the garlic granules is white without mold, spoilage and sprout.

2. Select high-quality garlic, use garlic peeling machine or chemical method to take off the outerwear and underwear, then sort and clean it, and then soak with 0.02%-0.05% ZS-3 deodorant, so that all the effective ingredients of garlic can be retained, including spicy flavor, only remove the peculiar smell of garlic.

3. Cut the deodorized garlic into thick-even slices, then blanched in hot water at 95?-98? for 1-3 minutes, then quickly wash it in cold water 2-3 times, dehydrate and drain with a centrifuge.

4. Place the drained and dehydrated garlic slices in a low-temperature drying equipment at a temperature below 60°C for 5-6 hours until the water content is less than about 5%.

5. Sift the dried garlic slices, remove impurities, grind them into powder with a grinder, and then sieve with a 80-100 mesh sieve, then separate according to the quality of special grade, grade 1 and grade 2, the color is white or milky white, or slightly yellow, garlic flavor is strong, moisture content is less than 5%, it is packed in aluminum foil or composite film bag, and can also be bottled.

[China garlic suppliers](#) provide consumers around the world with reasonable [China Garlic Price](#) and high quality garlic and garlic products.