Creative Enzymes®

Garlic powder

Cat. No. CEFX-112

Lot. No. (See product label)

Introduction

Description	Garlic powder is a powdered food product made from fresh garlic after drying, drying, grinding, and other processing techniques. Garlic is one of the common seasonings with its unique aroma and pungent flavor and is widely used to flavor various dishes. Garlic powder not only has a unique aroma and flavor but is also rich in a variety of nutrients. Garlic is rich in selenium, zinc, manganese, copper, and other trace elements, but also rich in vitamin C, with antioxidant, antibacterial, lower blood pressure, lowering blood lipids, enhance immunity and other effects.
Applications	Garlic powder can either be added directly to dishes as a seasoning, or used to make sauces, marinate ingredients, or make seasoning adjuncts. Garlic powder is also widely used in the food processing industry, such as meat products, instant noodles and flavored powders.

Product Information

Form	powder
Purity	99.00%

Storage and Shipping Information

Storage	Keep sealed, away from light and in a dry place (recommended storage temperature below 25°C).