

**Garlic – (Music" (or "Musik"), a hard neck type) - Quality Assurance Report.**

Garlic can be broken down into two basic groups, soft neck and hard neck (top set) types. Soft neck cultivars prefer milder climates, tend to more irregular in individual clove sizes, and lack the strong flavors of hard neck types. They do not produce a seed scape (flower stalk) during the bulbing period, which for hard neck types should be removed or bulb size is compromised. Generally hard neck garlic grow in cold climate is known for better shelf life, aroma and higher active principle. As this is dehydrated Garlic, Allicin content is not measured



Hard neck garlic and cloves

**Technical / Analytical Data**

**Product's Description: - Naturally yellowish to off white coloured flakes and Crystallized Powder.**

Phenolic acids	Total phenolic acids(Calculated on Chlorogenic acid Equivalent)	36.8 mg/100g
Garlic - sulfide compounds	Methyl disulfide	0.51 ppm
	Allyl methyl sulfide	1.92 ppm
	Allyl disulfide	178.34 ppm
	Diallyl trisulfide	785.53 ppm
	Propyl disulfide	0.08 ppm
	Propyl sulfide	0.08 ppm
ORAC	Allyl sulfide	13.65 ppm
		63.7 mcMole TE/g
Fungi	Mold	<10 CFU/g
	Yeast	<10 CFU/g
Tannins		0.61 %

- (JR LABORATORIES INC., ISO 9000 QUALITY SYSTEM REGISTERED and a Govt. Certified Analytical Lab. Canada.)
- **Dosage and Administration.** (North American Garlic - *Naturally Norfolk Inc. Canada*)
- Powder contains no preservative, no oxidation preventing agents, no chemicals & artificial colors. This is the purest form of North American Garlic, processed with the Cutting edge drying technology (Refractance Window Drying technology).
- Recommended Usage: One tea spoonful or depending upon the taste.
- Naturally Norfolk Inc. Canada offers Agriculture products processed with Spray dried, freeze Dried & Vacuum dried technologies from North America.