



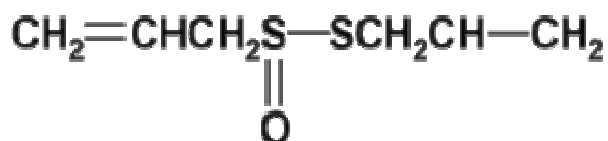
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Garlic from Naturally Norfolk, Ontario - Report of Allicin Content.

Garlic – (Music" (or "Musik"), a hard neck type – 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.



Allicin Chemistry:



Chemically, allicin is known as 2-propene-1-sulfinothioic acid S-2-propenyl ester; thio-2-propene-1-sulfinic acid S-allyl ester.² Allicin is produced by an enzymatic reaction when raw garlic is either crushed or somehow injured. The enzyme, alliinase, stored in a separate compartment in garlic, combines with a compound called alliin in raw garlic and produces allicin.

Allicin Content.

Garlic Sample	Analyte	Result and Units
Sliced Dry Garlic	Allicin	1141.7 ug / g
Fresh Garlic	Allicin	1383.0 ug /g
Fresh Garlic Frozen	Allicin	3333.7 ug / g

Freeze Drying Technique: Recognizing the retention of nutrients achieved through freeze drying, Naturally Norfolk Inc, offers food products and also the Freeze Dry equipments suited for foods and botanicals at a low cost. Naturally Norfolk offers various sizes of Freeze Dry Equipment to accommodate all applications and needs. Naturally Norfolk also offers custom manufacturing facility for Freeze Drying too.