

Organic Garlic Powder



What is organic garlic powder?

Organic Garlic Powder is meticulously produced from 100% pure, organically grown garlic cloves. The process involves carefully selecting, cleaning, slicing, gently dehydrating at low temperatures to preserve volatile compounds and flavor, and then finely milling the dried garlic into a homogeneous, free-flowing powder. This method ensures that the full spectrum of the garlic's distinctive flavor and beneficial compounds, including alliin (a precursor to allicin), is retained. The organic certification guarantees that the garlic is cultivated and processed without synthetic pesticides, herbicides, GMOs, or artificial additives, aligning with strict clean-label and natural ingredient standards.

Organic Garlic Powder is highly valued for its unique combination of culinary versatility and traditional health properties:

- **Intense Savory Flavor:** Delivers a concentrated, pungent, and savory garlic taste that enhances a vast array of dishes and food products.
- **Traditional Health Support:** Recognised for its historical use in supporting cardiovascular health, immune function, and overall well-being, largely attributed to its sulfur-containing compounds.

- **Antioxidant Properties:** Contains natural antioxidants that help protect cells from oxidative stress.
- **Convenient & Stable:** Offers the flavor of fresh garlic in a shelf-stable, easy-to-use powdered form, eliminating the need for peeling or chopping.

With its rich history, broad spectrum of applications, and natural health benefits, our **Organic Garlic Powder** is the ideal ingredient for manufacturers looking to enhance the flavor, functional profile, and market appeal of their products with a pure, transparent, and authentic solution.

Specifications

Attribute	Details
Common Names	Organic Ground Garlic, Organic Dried Garlic Powder
Latin Name	<i>Allium sativum</i> (Clove)
Source	100% Organic Garlic Cloves
Processing	Cleaning, low-temperature dehydration, milling
Appearance	Fine, off-white to pale yellow powder
Flavor	Characteristic strong, pungent, savory garlic
Texture	Fine, uniform powder
Moisture Content	Max 6%
Particle Size	Customizable, e.g., 60-80 mesh, 80-100 mesh
Active Compounds	Naturally occurring Alliin (precursor to Allicin), Sulfur compounds
Microbiological Purity	Meets international food safety standards (e.g., <i>E. coli</i> , <i>Salmonella</i> absent, low total plate count)

Attribute	Details
Heavy Metals	Low levels, compliant with international regulations

Key Features

- **Powerful Flavor Enhancer:** Provides a concentrated, authentic garlic taste and aroma, crucial for enhancing the flavor profile of various culinary and processed food products.
- **Traditional Wellness Benefits:** Harnesses the long-standing recognition of garlic in supporting **cardiovascular health** and **immune function**, contributing to holistic well-being.
- **Natural Antioxidant:** Contains beneficial compounds with antioxidant properties that help protect the body's cells.
- **Clean Label & Pure:** Certified organic and Non-GMO, free from synthetic pesticides, herbicides, and artificial additives, meeting strict consumer demands for purity and transparency.
- **Convenient & Stable:** Offers the robust flavor of fresh garlic in a highly stable, easy-to-store, and easy-to-incorporate powder form, reducing preparation time and waste.
- **Versatile Application:** Its fine powder form allows for seamless integration into a wide range of functional food, seasoning, and nutraceutical formulations.

Applications

Our **Organic Garlic Powder** is an incredibly valuable and in-demand ingredient for a multitude of B2B applications across the food, beverage, and nutraceutical industries:

- **Seasoning Blends & Dry Rubs:** A foundational ingredient for **spice mixes, savory seasonings, BBQ rubs**, and marinades for meat, poultry, and plant-based alternatives.
- **Snack Foods:** Adds savory depth to **potato chips, crackers, puffed snacks, and roasted nuts**.
- **Processed Foods:** Essential for enhancing flavor in **soups, sauces, gravies, dressings, frozen meals, and ready-to-eat dishes**.
- **Plant-Based Products:** Provides a rich, umami-like flavor in **vegan burgers, sausages, and dairy alternatives**.
- **Bakery & Breads:** Incorporated into **garlic bread, savory biscuits, and seasoned doughs**.
- **Nutraceuticals & Dietary Supplements:** Used in **immune support formulas** and cardiovascular health supplements (often as part of a blend, or in encapsulated form for targeted benefits).

Why Choose Our Organic Garlic Powder?

Partnering with us for your **Organic Garlic Powder** needs ensures a premium, high-demand ingredient that addresses critical market trends and consumer preferences:

- **Authentic Flavor & Aroma:** Deliver products with the unmistakable, high-quality taste of real garlic, appealing to consumers who prioritize natural, robust flavors.
- **Guaranteed Organic Certification:** Our garlic powder adheres to stringent organic standards, vital for your clean-label and premium product lines.
- **Functional & Culinary Versatility:** Leverage an ingredient that offers both widely recognized health benefits and exceptional flavor-enhancing capabilities.
- **Superior Quality & Purity:** Our meticulous sourcing and processing ensure a reliable, pure, and safe product batch after batch, meeting the highest international food safety standards.
- **Robust & Scalable Supply Chain:** As a dedicated B2B supplier, we offer dependable sourcing and the capacity to meet your production demands, from small to bulk orders, efficiently and consistently.
- **Comprehensive Technical Support:** Our team provides detailed data sheets, Certificates of Analysis (CoAs), and expert guidance to support your product development, labeling, and regulatory compliance needs.

FAQs

Q: What is the source of your Organic Garlic Powder?

A: Our **Organic Garlic Powder** is derived from **100% organically grown garlic cloves** (*Allium sativum*).

Q: Does your Organic Garlic Powder contain allicin?

A: **Organic Garlic Powder** contains **alliin**, which is the precursor compound to allicin. Allicin is formed when alliin comes into contact with the enzyme alliinase (released when garlic is crushed or cut). While the powder contains the potential for allicin formation, the actual allicin content can vary and is often maximized when rehydrated or consumed.

Q: What's the typical shelf life and recommended storage for bulk quantities?

A: Our **Organic Garlic Powder** typically has a shelf life of **24 months** from the manufacturing date when stored in a cool, dark, dry place (below 75°F / 24°C), away from direct sunlight and moisture, in its original sealed, airtight packaging. Proper sealing is crucial to maintain its pungent aroma and flavor.

Q: Is your Organic Garlic Powder non-GMO and allergen-free?

A: Yes, as a certified organic product, our **Organic Garlic Powder** is inherently **Non-GMO**. It is also naturally **allergen-free**, making it suitable for a wide range of dietary preferences and product formulations.

Q: How does the flavor of garlic powder compare to fresh garlic?

A: **Organic Garlic Powder** offers a more concentrated and pervasive garlic flavor than fresh garlic, as the drying process removes water and intensifies the flavor compounds. While fresh garlic provides a sharp, immediate "bite," garlic powder disperses more evenly and integrates a deeper, sustained garlic essence throughout a product.

Packing



Want to learn more about this product or have any questions?

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