

Dried Garlic Flakes

A Product of Danish Agro Farms

Natural Garlic Flavor | Controlled Dehydration | Quality-Focused Processing

Danish Agro Farms offers dried garlic flakes for food manufacturers, spice processors, seasoning producers, restaurants, and other food-processing industries. Our product is designed to provide the characteristic flavor and aroma of garlic in a convenient, shelf-stable ingredient suitable for a wide range of food applications when properly processed and packaged.

Our approach to quality starts at the farm and continues through harvesting, raw material inspection, preparation, drying, quality assessment, packaging, storage, and dispatch. We focus on sourcing suitable garlic and processing it to meet applicable product specifications and customer requirements.

1. Farm-Level Garlic Quality Management

Garlic quality begins in the field. Danish Agro Farms works with farmers to encourage improved agricultural practices and better raw garlic quality for dehydration.

Our farm-level quality activities include:

- Farmer guidance and training on garlic quality improvement.
- Promotion of good agricultural practices and hygienic harvesting.
- Harvesting at suitable maturity to support product quality.
- Proper handling to minimize bruising, damage, and contamination.
- Segregation of mouldy, diseased, damaged, or unsuitable garlic.
- Appropriate transportation and dispatch to the processing facility.

These practices help support consistent raw material quality and suitability for dried garlic production.

2. Raw Garlic Inspection and Acceptance

Garlic received from the field is inspected by the Agro and Quality Assurance (QA) team before acceptance for processing.

Inspection is carried out according to the applicable raw material specifications and customer requirements, considering relevant characteristics such as maturity, physical condition, cleanliness, visible defects, and suitability for dehydration.

Only accepted raw material proceeds to processing. Unsuitable garlic is segregated according to established procedures.

3. Preparation and Slicing

Following acceptance, garlic is prepared for dehydration through suitable processing steps, which may include:

1. Removal of outer skins and unwanted material.
2. Cleaning using suitable hygienic methods and potable water where required.
3. Inspection and removal of damaged or unsuitable cloves.
4. Slicing into flakes of the required thickness.
5. Draining or removing excess surface moisture before drying, as appropriate.

Consistent slicing helps promote more uniform moisture removal during dehydration and supports a consistent finished product.

4. Sun-Dried Garlic Flakes

Sun drying is a traditional method of reducing moisture in garlic slices through exposure to solar heat.

In this method, prepared garlic slices are spread in a suitable, clean, protected drying area and turned or redistributed as necessary to support even drying.

Our quality-focused approach to sun drying emphasizes:

- Use of suitable garlic raw material.
- Clean, food-suitable drying surfaces or trays.
- Protection from dust, insects, birds, animals, and other environmental contaminants.
- Monitoring of drying conditions and product moisture.
- Protection from rain, excessive humidity, and recontamination.
- Hygienic collection and transfer of dried flakes for further processing and packaging.

Sun drying depends heavily on weather, humidity, airflow, and exposure time. For commercial food production, drying conditions and finished product safety must be verified rather than judged by appearance alone.

5. Plant-Based Dryer Dehydration

Danish Agro Farms can also process garlic flakes using a mechanical dehydration system at the processing plant, subject to the equipment and production line available.

In mechanical dehydration, prepared garlic slices are arranged on suitable trays or passed through a suitable dryer. Controlled drying conditions help remove moisture more consistently than uncontrolled outdoor drying.

The process may include:

- Loading prepared garlic slices into the dryer.
- Setting and monitoring suitable temperature, airflow, and drying time.
- Monitoring moisture reduction and product uniformity.
- Checking the finished flakes against established moisture and quality specifications.
- Cooling the dried product under hygienic conditions before packaging.

The appropriate drying temperature and time depend on slice thickness, equipment design, loading, airflow, and the desired product characteristics. Operating parameters should be established and validated for the actual process.

Key advantage: Mechanical dehydration can offer better control over drying conditions and greater consistency between batches, provided the equipment is properly operated and maintained.

6. Quality Assurance and Food Safety

Danish Agro Farms emphasizes food safety and quality throughout dried garlic production.

Relevant controls may include:

- Raw material inspection and acceptance.
- Hygienic preparation and slicing.
- Prevention of foreign-matter contamination.
- Monitoring of drying conditions.
- Verification of final moisture content and water activity where appropriate.
- Hygienic cooling, handling, and packaging.
- Pest prevention and sanitation.
- Suitable packaging to prevent moisture absorption and contamination.

- Product traceability and batch identification.
- Appropriate storage and transportation conditions.

Dried garlic must meet the applicable microbiological and chemical safety requirements for its intended use. Drying reduces moisture but does not necessarily eliminate pathogens. Validated controls, suitable testing, and appropriate handling are therefore important.

7. Product Characteristics

Our dried garlic flakes are intended to provide the characteristic flavour and aroma of garlic in a convenient dehydrated form.

Product specifications can be established according to customer requirements, including:

- Appearance and colour.
- Flake size and thickness.
- Moisture content and water activity.
- Aroma and flavour.
- Foreign matter and defect limits.
- Microbiological requirements.
- Packaging format and net weight.

Actual specifications should be confirmed through product testing and agreed with the customer before supply.

8. Applications of Dried Garlic Flakes

Dried garlic flakes are suitable for a variety of food manufacturing and culinary applications, including:

- Spice blends and seasoning mixes.
- Soups, sauces, and gravies.
- Instant noodles and convenience foods.
- Snack seasonings and savoury coatings.
- Marinades and dry rubs.
- Processed foods and ready-to-cook products.

- Garlic granules and garlic powder production after further milling.
- Food-service and commercial kitchen preparations.

The flakes can be used directly in suitable recipes or rehydrated when the formulation and intended application require it.

9. Packaging, Storage, and Supply

Dried garlic flakes should be packed in clean, suitable food-grade moisture-barrier packaging to help preserve quality during storage and distribution.

Storage recommendations include:

- Keep the product in a cool, dry, clean area.
- Protect it from moisture, direct sunlight, and strong odours.
- Keep packaging sealed when not in use.
- Follow the established shelf-life and storage instructions for the supplied product.

Packaging sizes, bulk quantities, and product specifications can be discussed according to customer needs.

10. Why Choose Danish Agro Farms?

- Farm-level raw material quality management.
- Farmer guidance on garlic quality improvement.
- Raw material inspection and QA/Agro acceptance.
- Sun-drying and plant-based dehydration options, where available.
- Focus on food safety and hygienic processing.
- Customer-oriented product specifications.
- Supply solutions for spice processors and food manufacturers.

Our Commitment

At Danish Agro Farms, we believe that quality begins in the field and continues through every stage of processing. By combining responsible sourcing, raw material inspection, suitable drying methods, and quality-focused handling, we aim to supply dried garlic flakes that meet the requirements of professional food businesses.

Danish Agro Farms — Quality from the Field to Your Food Processing Unit.

Bulk Orders and Business Enquiries

Looking for a reliable supplier of dried garlic flakes in Pakistan? Contact Danish Agro Farms to discuss your required flake size, drying method, moisture specification, packaging, quantity, and delivery requirements.

Halal & Food HACCP Certified Products