

Garlic Powder

A Product of Danish Agro Farms

Pure Garlic Flavour | Farm-to-Processing Quality | Convenient Food Ingredient

Danish Agro Farms offers garlic powder for spice manufacturers, seasoning producers, food-processing industries, restaurants, and commercial kitchens. Made from suitably dried garlic and processed into a fine powder, garlic powder provides the characteristic aroma and flavour of garlic in a convenient, easy-to-use form.

Our approach to quality begins at the farm and continues through harvesting, raw material inspection, preparation, dehydration, grinding, sieving, quality assessment, packaging, and dispatch. We aim to supply garlic powder according to applicable product specifications and customer requirements.

1. Farm-Level Garlic Quality Management

Garlic powder quality starts with the quality of the raw garlic used in production. Danish Agro Farms emphasizes appropriate agricultural practices, harvesting, and post-harvest handling to support suitable raw material quality.

Our farm-level quality activities include:

- Farmer guidance and training on garlic quality improvement.
- Promotion of good agricultural practices and hygienic harvesting.
- Guidance on harvesting at suitable maturity.
- Proper handling to minimize physical damage and deterioration.
- Segregation of mouldy, diseased, damaged, or unsuitable garlic.
- Coordination of harvesting, transportation, and dispatch to the processing unit.

These activities help support the quality and suitability of garlic for dehydration and further processing.

2. Raw Garlic Inspection and Acceptance

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

The inspection follows applicable raw material specifications and customer requirements, considering relevant factors such as freshness, physical condition, cleanliness, visible defects, and suitability for processing.

Only accepted raw material proceeds to the next processing stage. This approach supports consistent raw material quality and helps prevent unsuitable garlic from entering production.

3. Garlic Preparation and Cleaning

After acceptance, garlic is prepared for dehydration through appropriate processing steps, which may include:

1. Removal of outer skins and unwanted material.
2. Separation of cloves and removal of damaged portions.
3. Cleaning using suitable hygienic methods and potable water where required.
4. Inspection to remove unsuitable cloves and visible impurities.
5. Slicing or preparation into a suitable size to support uniform drying.

Proper preparation helps improve drying consistency and supports the quality of the finished garlic powder.

4. Sun Drying and Mechanical Dehydration

Prepared garlic may be dried using suitable sun-drying methods or mechanical dehydration equipment, depending on the production process and product requirements.

Sun-Dried Garlic

Sun drying uses solar heat to reduce moisture in prepared garlic. The process requires clean, protected drying surfaces, suitable weather conditions, protection against insects and dust, and monitoring of the finished product.

Plant-Based Mechanical Dehydration

Mechanical dehydration uses a suitable dryer to control drying temperature, airflow, and drying time. When properly operated, it can provide greater control over moisture removal and batch consistency.

For both methods, drying conditions should be established and monitored according to the equipment, garlic preparation, and required finished-product specifications.

Quality objective: Produce dried garlic suitable for grinding, with controlled moisture and appropriate food safety characteristics.

5. Grinding and Sieving

After drying, the garlic is checked for suitability before grinding. The dried material is processed through a suitable grinder to produce garlic powder.

The general processing steps include:

- Inspection of dried garlic before grinding.
- Grinding to the required fineness.
- Sieving to obtain a more uniform particle size.
- Inspection for foreign matter and other quality defects.
- Hygienic transfer of the finished powder to the packaging stage.

Grinding conditions should be managed to minimize excessive heat generation and help preserve the characteristic garlic aroma and flavour.

The final particle size can be agreed according to customer specifications and the intended application.

6. Quality Assurance and Food Safety

Danish Agro Farms emphasizes quality and food safety throughout garlic powder processing.

Relevant controls may include:

- Raw garlic inspection and acceptance.
- Hygienic preparation and handling.
- Monitoring of dehydration conditions.
- Verification of moisture content and water activity, where appropriate.
- Hygienic grinding, sieving, and packaging.
- Foreign-matter prevention and suitable equipment controls.
- Personnel hygiene and sanitation.
- Pest prevention and storage hygiene.
- Batch identification and traceability.
- Appropriate packaging and storage conditions.

Dehydration reduces moisture but does not necessarily eliminate microorganisms or pathogens. Suitable food safety controls, validated processing measures, and microbiological testing should therefore be established according to the product's intended use and applicable requirements.

7. Product Specifications

Garlic powder can be supplied according to agreed product specifications and customer requirements.

Relevant parameters may include:

- **Appearance:** Fine powder with a characteristic garlic colour.
- **Aroma and flavour:** Characteristic garlic aroma and taste.
- **Particle size:** According to the required mesh or fineness.
- **Moisture content:** According to the agreed specification.
- **Foreign matter:** Controlled according to applicable limits.
- **Microbiological quality:** According to applicable food safety requirements.
- **Packaging:** Suitable food-grade, moisture-barrier packaging.

Actual specifications should be confirmed through product assessment and testing before commercial supply.

8. Applications of Garlic Powder

Garlic powder is a versatile ingredient used throughout the food industry.

Typical applications include:

- Spice blends and seasoning mixes.
- Garam masala and other savoury spice formulations.
- Snack seasonings and coatings.
- Soups, sauces, gravies, and chutneys.
- Marinades, dry rubs, and meat seasonings.
- Instant noodles and convenience foods.
- Processed foods and ready-to-cook products.
- Restaurant and commercial kitchen preparations.

- Industrial food ingredient formulations.

Its fine texture makes it convenient for blending and distributing garlic flavour throughout dry mixes and suitable food formulations.

9. Packaging, Storage, and Shelf Life

Garlic powder readily absorbs moisture and may lose aroma if exposed to unsuitable storage conditions. Appropriate packaging and storage are therefore essential.

Our recommended product handling approach includes:

- Use of clean, suitable food-grade moisture-barrier packaging.
- Protection from moisture, direct sunlight, and strong odours.
- Storage in a cool, dry, clean environment.
- Keeping opened packaging properly sealed.
- Applying batch identification and suitable shelf-life information.

The shelf life should be established and supported by product-specific evidence, packaging suitability, and storage conditions.

10. Bulk Supply for Food Businesses

Danish Agro Farms aims to serve the requirements of commercial and industrial buyers through customer-oriented sourcing and product specifications.

Garlic powder can be offered for bulk ingredient applications, subject to product availability and confirmed processing capability.

We welcome enquiries from:

- Spice manufacturers and blenders.
- Seasoning and snack manufacturers.
- Sauce, chutney, and soup producers.
- Food-processing companies.
- Restaurants, hotels, and catering businesses.
- Ingredient distributors and wholesale buyers.

Bulk quantities, particle size, packaging format, quality parameters, and delivery schedules can be discussed according to customer requirements.

11. Why Choose Danish Agro Farms?

- Farm-level raw material quality management.
- Farmer guidance on garlic quality improvement.
- Raw material inspection and QA/Agro acceptance.
- Quality-focused dehydration and powder processing.
- Attention to hygienic handling and food safety.
- Customer-oriented product specifications.
- Supply solutions for food manufacturers and bulk buyers.

Our Commitment

At Danish Agro Farms, we believe that quality begins in the field and continues through every stage of processing. By focusing on suitable raw material, controlled dehydration, appropriate grinding, hygienic handling, and product quality assessment, we aim to supply garlic powder that meets the needs of professional food businesses.

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

Bulk Orders and Business Enquiries

Looking for a garlic powder supplier for your food manufacturing or seasoning business? Contact Danish Agro Farms to discuss product specifications, particle size, packaging, required quantities, and supply arrangements.

Halal & Food HACCP Certified Products