

Peeled Garlic

A Product of Danish Agro Farms

Farm-to-Processing Quality | Hygienic Processing | Ready-to-Use Convenience

Danish Agro Farms is committed to supplying quality peeled garlic for food manufacturers, restaurants, hotels, catering businesses, pickle manufacturers, sauce and chutney producers, and other food-processing industries.

Our quality management approach begins at the farm level and continues through harvesting, raw material inspection, processing, packaging, storage, and dispatch. By working with farmers and managing quality throughout the supply chain, we aim to deliver peeled garlic that meets customer specifications and supports consistent food production.

Our Farm-to-Processing Quality Commitment

1. Farm-Level Quality Management

At Danish Agro Farms, garlic quality starts in the field. We work with farmers to promote improved garlic production practices, harvesting methods, and raw material quality.

Our farm-level activities include:

- Farmer guidance and training on garlic quality improvement.
- Promotion of good agricultural and hygiene practices.
- Guidance on harvesting garlic at the appropriate maturity.
- Identification and segregation of damaged, diseased, or unsuitable garlic.
- Improved handling and transportation practices to reduce physical damage and quality deterioration.
- Coordination of harvesting and dispatch to the processing unit according to production requirements.

Our objective is to improve raw garlic quality at its source and maintain its suitability throughout the supply chain.

2. Raw Garlic Inspection and Acceptance

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

Raw material is assessed against the applicable quality specifications and customer requirements, including relevant parameters such as freshness, physical condition, visible damage, cleanliness, and suitability for peeling.

Only garlic accepted by the responsible QA/Agro team according to the applicable specifications proceeds to the next processing stage.

This inspection and acceptance process helps support consistent raw material quality and reduces the risk of unsuitable material entering production.

3. Controlled Pre-Processing and Citric Acid Dipping

Following raw material inspection and acceptance, the garlic undergoes a controlled pre-processing step using a food-grade citric acid solution.

Our current process uses a citric acid concentration of approximately **0.3–0.5%**, subject to the applicable processing specifications and validated operating conditions.

The dipping step forms part of our controlled processing procedure. Solution concentration, water quality, contact time, and other relevant process conditions should be monitored and documented to ensure suitability for the intended food application.

After dipping, the garlic is removed from the drums and transferred for peeling under hygienic handling conditions.

4. Mechanical Peeling and Manual Quality Finishing

After pre-processing, garlic is passed through a mechanical garlic peeler to remove the outer skin efficiently.

Some cloves may retain small portions of skin after mechanical peeling. Trained workers manually remove the remaining skins and inspect the cloves to improve the finished product's cleanliness and appearance.

During these operations, appropriate personal hygiene, clean equipment, hygienic handling practices, and prevention of cross-contamination are maintained in accordance with established procedures.

The combination of mechanical peeling and manual finishing supports efficient processing and consistent finished-product presentation.

5. Food Safety and Hygiene Management

Danish Agro Farms places importance on food safety and quality throughout the handling and processing of peeled garlic.

Our food safety approach focuses on:

- Inspection and acceptance of incoming raw materials.
- Hygienic handling throughout processing.
- Potable water and suitable food-grade processing inputs.
- Personnel hygiene and appropriate sanitation practices.
- Prevention of physical contamination and cross-contamination.
- Suitable food-grade packaging.
- Appropriate storage and transportation conditions.
- Traceability and quality checks in accordance with the implemented system.

Fresh peeled garlic requires particular attention to temperature control and microbial safety because peeling increases its perishability. Storage conditions, shelf life, and distribution requirements must therefore be established and verified for the actual product and packaging.

Ready-to-Use Convenience and Applications

Our peeled garlic eliminates the need for customers to peel individual garlic cloves manually, helping save preparation time, reduce peeling waste, and improve operational convenience.

It is suitable for use as an ingredient in:

- Curries, gravies, and prepared meals.
- Pickles and chutneys.
- Sauces, marinades, and seasoning pastes.
- Spice blends and garlic pastes.
- Restaurant and catering preparations.
- Industrial food manufacturing and ingredient processing.

Peeled garlic can be processed further according to customer requirements, including chopping, crushing, or grinding, where such services are available.

Bulk Supply Capacity

Danish Agro Farms supplies peeled garlic in bulk to customers in Lahore, Pakistan, serving the requirements of commercial kitchens and food-processing businesses.

Our indicative processing capacity is:

- **Regular processing capacity:** Approximately 3 metric tons per day.
- **Peak summer capacity:** Approximately 6–10 metric tons per day, subject to raw garlic availability, quality, labor, processing conditions, and customer requirements.

We coordinate raw material sourcing, quality inspection, processing, and dispatch to support bulk customer orders and planned production schedules.

Currently, supply quantities, packaging formats, delivery schedules, and product specifications can be agreed according to customer needs.

Why Choose Danish Agro Farms?

- Farm-to-process quality management.
- Farmer training and raw garlic quality improvement.
- Raw material inspection and QA/Agro acceptance.
- Mechanical peeling with manual finishing.
- Focus on hygienic processing and food safety.
- Bulk supply capability for commercial and industrial customers.
- Customer-oriented supply and product specifications.

Our Commitment

At Danish Agro Farms, we believe quality begins in the field and continues through every stage of processing. By connecting farmers, raw material quality management, hygienic processing, and bulk supply, we aim to provide a convenient and dependable peeled garlic ingredient for Pakistan's food industry.

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

Bulk Orders and Business Enquiries

Looking for a reliable bulk supplier of peeled garlic in Lahore or elsewhere in Pakistan? Contact Danish Agro Farms to discuss your required quantity, product specifications, packaging, and supply schedule.

Halal and Food HACCP Certified Products

