

How to erase
garlic smell

with chocolate

Hirosaki Minami
High School

12HR Group 8

Members

<Introduction of chemical resources of
Aomori that we studied>

- Aomori is the number one producer of garlic in Japan.
- Delicious
- Strong smell
- Garlic is used to make spice.
- Garlic is used in Gyoza and Chinese food^{etc}
- Industrial in come from garlic is tens of thousand of yen.
- There is black garlicks in Takko.
- It is cultivated in particular in Takko.

We aimed to reduce the smell after we eat garlic. We thought to eat food which includes a lot of polyphenol is affective method to reduce the smell. So we used chocolate. In addition, we checked the result from eating heated and cooled chocolate.

First we grated garlic and take out cool chocolate and hot chocolate. Next we ate one teaspoon of garlic and 2 or 3 pieces of cold chocolate. Then we ate one teaspoon of garlic and one teaspoon of hot chocolate. After we checked the result. Both experiments had the same result. But we learned the reason in a field trip during summer vacation. Chocolate contains fat so it does not react with garlic. It is good to use additive-free food. It is bad for the health to grate garlic. To stop the smell, after eating garlic = Hide the smell. In short, we thought we could stop the garlic smell, but we could not. We couldn't get a good result. So we will change the experiment's method in the future. Polyphenol food containing a lot of polyphenol, except for chocolate on experiment. We will use an odor meter. We will investigate odor meter's price. We will investigate objectively.