Kind

There are about forty kinds of garlic in Japan.

Among them, we will introduce three popular kinds of garlic!



· Big pieces

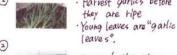
· Have distinctive sweethess

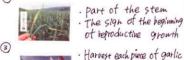
· Many big, hard pleces

. Natritional value is high

the smell doesn't last so long









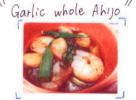
Future

Garlic has a lot of effects.

Therefore, it is necessary

forus to make it a rule to eat garlic. So, we made an easy recipe.

Ingredients: garlic, shrimp. shellfish you like, a sparagus, mushrooms



Make such easy dishes and eat! Let's eat Garlie! Let's live longer and be

healthy !!

We thought about Garlic's future. GARLICS

Garlic, has a lot of effects PAST AND

FUTURE

Hirosaki Minami High School HR11, Group 1



Motive

Aomori has special products such as apples,

Chinese yams, and Burdock.

This time, we wanted to study the details.

History

B.C. 3200

Garlic was made in ancient Egypt.

B.C. 140 Garlic spread to China.

B.C. 8 Garlic Spread to Japan.

Most people started to eat it after the Meiji era.

Elements

There are 3 elements to garlic.

1. Allicin

Helps people absorb vitamin B1.

It is related to recovery from fatigue

2. Allicin

Be made by heating Allicin, has no smell and keeps things fresh.

It rejuvenates the metabolism and body fissne.

3. Scordinin

It is included only in garlies.

It helps Natural killer cells.



The amount of harvest

Most of the garlio eaten in Japan now is grown in

< the amount of harvest in Japan> No. 1 Aomori 67.30



China.

No.2 Kagawa 3.5% No. 3 Hotkaido 3.1% About 15,000 tons of garlic is grown in Aomori

the amount of harvest in

the world> No.1 China 80.1%

No.2 India 5.0% China No.3 Korea 1.4% About 20,000,000 tons of garlic is grown in China every year.

-> Japan is No. 35!

60% of garlic eaten in Japan is grown in China. The tuture problem is that production in lesser known regions is necessary.