

Effect

- No1. Strengthening & Fatigue recovery
- No2. Improvement of coding performance
- No3. Cancer prevention
Food to prevent cancer



- No4. Immunity improvement
- No5. Skin effect
- No6. Anti-Aging

Use garlic for cooking

- Garlic is used as a flavored vegetable such as stir-fry.
- The scent becomes stronger when garlic is grated.

So bactericidal effect increases when used as a seasoning for fish and ramen.

Impressions

Through this research, I was able to learn about the unknown secret of garlic. At the same time, We were also able to discover new attractions such as cooking with garlic and the power hidden in garlic.

Garlic was covered with mystery



Hirosaki Minami High school
15HR Group 4

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Motive

We want to know the "Difference between the black garlic and white garlic", "Reason for garlic's smell".

Purpose

We want you to know about the secret of garlic.

Kind

- Hukuti White
- Furano
- Shanghai wase
- Okinawa wase

Difference between

white garlic and black garlic

- color (white or black)
- smell (white garlic smells more)
- taste (Black garlic is more fruity)

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These are due to Maillard reaction.

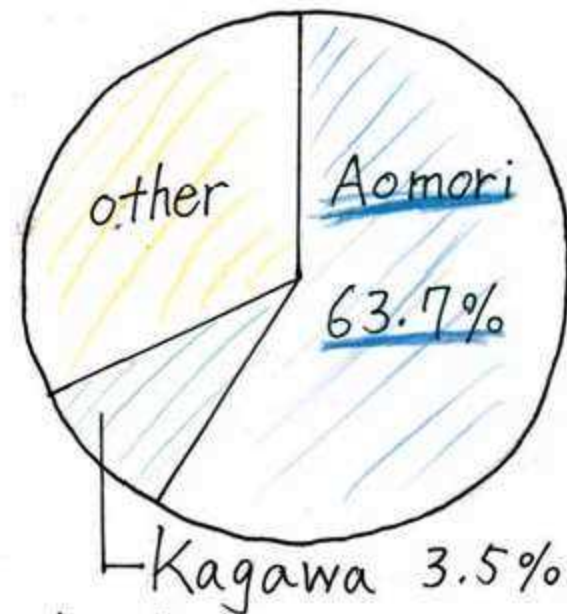
Causes of garlic odor

Due to a component called allicin contained in garlic.

It occurs by crushing or cutting garlic.

It causes a strong halitosis by leaving it in the mouth.

Production



The first

Aomori 14200t

Second

Kagawa 744t

:

Japan production 21100t

World production of garlic

The first China

Second India