Chemical composition of garlic powder using different drying methods
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ABSTRACT
Commonly used garlic (Allium sativum L.) was dried by shade, solar, oven and microwave drying methods. Sensory analysis indicated that all the dried garlic powders were in the category of ‘liked moderately’. Proximate composition varied from 0.78% to 8.87% and mineral content ranged from 0.29 to 86.50 mg/100g. Polyphenol content was almost similar in all the dried garlic powders whereas β-carotene and ascorbic acid contents were maximum in shade dried garlic powders i.e. 0.69 and 5.39 mg/100 g, respectively.

Key words: Garlic powder, Sensory analysis, Nutritional evaluation, β-carotene, Ascorbic acid, Allium sativum L.