

Spanish Garlic



Our Spanish partner in garlic annually sells about 10 million kilograms of garlic, both from its own production and from the producers under contract. The company grows all varieties of garlic of Spanish origin, including white garlic, Castaño, purple van Las Pedroñeras, as well as white and purple Spring garlic. In addition, at the request of its customers, the company imports garlic from other areas of Spain of origin in the off-season.

The popularity of Spanish garlic is growing abroad. The image of the product improves, which is related to the quality of garlic varieties, the guarantee of product safety, stable supplies and services (in comparison with other countries of origin, such as China). Scientific studies have shown that Spanish garlic is richer in the availability of allicin than other varieties on the market. Which, of course, contributed to the growth of its popularity.

White spring garlic.

This variety of garlic is collected in spring. It has a milder aroma and flavor than other varieties which makes it very attractive to be very commercialized worldwide. Its conservation is good and it is early and of good productivity. With a persistent aroma, its size is large and the head of white garlic usually has more teeth than that of other types, they are more fleshy and are preserved for longer. Their teeth are white and are covered by a silver-colored, shriveled wrap.



Size	Plus.
Garlic head	Large, flat and regular, and bright white skin.
Cloves	White color with straight shape.
Number of cloves/garlic head	10 -12 cloves.
Aroma	Soft, with low allicin content.
Taste	Soft little spicy.

Córdoba and Manzanares area (Spain).

“Because, despite purchases based on price, customers like BIOFOOD are always looking for a product that stands out for quality” says the director of the Spanish garlic company.