

## Jinxiang Garlic

As is known to all, China is the world's largest exporter of fresh garlic both in terms of quantity and quality. There are four export-grade garlic producing areas in the country: Shandong, Henan, Jiangsu, Yunnan.

Among them, Jinxiang County in Shandong Province is China's largest garlic planting, processing and export base. Jinxiang garlic has the advantages of large garlic gloves, strong savory flavor, pure spicy taste, no loose petals, anti-mildew, anti-corrosion, and storage resistance.



Jinxiang garlic

According to scientific research department, Jinxiang garlic has extremely high nutritional value. In fact, Jinxiang Garlic contains more than 20 kinds of nutrients required by the human body such as protein, niacin, fat, magnesium, phosphorus, iron and potassium. So that it is called the best natural antibiotic food and health food by experts.

Jinxiang garlic can not only be eaten raw, but also processed into garlic sauce, garlic powder, garlic oil, black garlic and other products, widely used in food, beverage, daily chemical, cosmetics, health care and other fields. Jinxiang Garlic has been exported to more than 140 countries and regions around the world, accounting for 48% of China's exports of garlic.

PIONEER GARLIC GROUP				
Type	Size	Package	Price	Certificate
Normal white garlic	5-5.5cm	Loose packing	FOB CIF CNF	BRC GAP HACCP ISO
Pure White Garlic	5.6-6cm	Small packing		
	6-6.5cm	Customized packing		
Braid Garlic	4.5-7.0cm	500g*20, 1kg*10		

Many people often ask why Jinxiang Garlic can become a leader in the garlic export market?

**First of all, the superior natural environment.**

Jinxiang has a gentle terrain, deep soil layers and abundant groundwater resources. The soil is mostly fluvo-aquic soil, and its main feature is that the soil is loose and easy to cultivate, suitable for the growth of root crop. Especially after years of fertilization improvement, soil fertility is pretty higher with organic matter content more than 1.2%, pH 7-8.

Jinxiang county belongs to the warm temperate monsoon continental climate, the four seasons difference is obvious. Similarly, the difference between hot season and dry and wet season is also obvious. The temperature difference between day and night in March and may, when garlic turns green and expands, is as high as 11-15 °C.



Normal white Jinxiang garlic

**Second, the government's support.**

Planning a special area of regional protection, to ensure that the quality of jinxiang garlic. At the same time promote the development of garlic export processing industry. In 2006, 700 hectares of garlic bases in the county obtained eu rep/global GAP certification. In 2007, among the 700,000-mu garlic in Jinxiang county, 350,000 mu has obtained the green certification, 37,000 mu has obtained the organic certification, and nearly 100,000 mu is in the organic conversion certification.

**Third, a long history.**

The history of garlic cultivation in Jinxiang County has been more than 2,000 years.

There is no doubt that the area has accumulated rich planting experience.

The most important is the strict quality technical requirements.

Above all, garlic seeds must use local white garlic varieties, choose pure color, no mildew, no insects, no injury, no lesions, no double flaps, weight  $\geq$  5 grams, garlic cloves without sprouts as garlic seed. Soak the seeds for 2 to 3 days before sowing.

Second, precise field management. The seeding density does not exceed 350,000 plants per hectare. Use high quality organic fertilizer. Reasonably arrange irrigation in different growing seasons



Garlic production base in Jinxiang County

In addition, the garlic industry in Jinxiang is very mature. After the start of the garlic harvest in late May, our factory can quickly complete the process of grading, processing, quality inspection, weighing, packaging, etc. Garlic is delivered to your country as soon as possible. In the middle and late August, Jinxiang garlic should be stored in the warehouse to prevent garlic from germination. The refrigerating temperature is  $-2\text{ }^{\circ}\text{C} - 4\text{ }^{\circ}\text{C}$ , and the refrigerating time is  $\leq 300$  days.

In addition, Pioneer Garlic Group's industrial chain is very mature. After the start of garlic harvest in late May, our factory can quickly complete the process of grading, processing, quality inspection, weighing, packaging, etc. Garlic is delivered to your country as soon as possible. We also have our own freezer to ensure that in the middle and late August, fresh garlic will be refrigerated to prevent garlic from germinating.

