

Chinese garlic

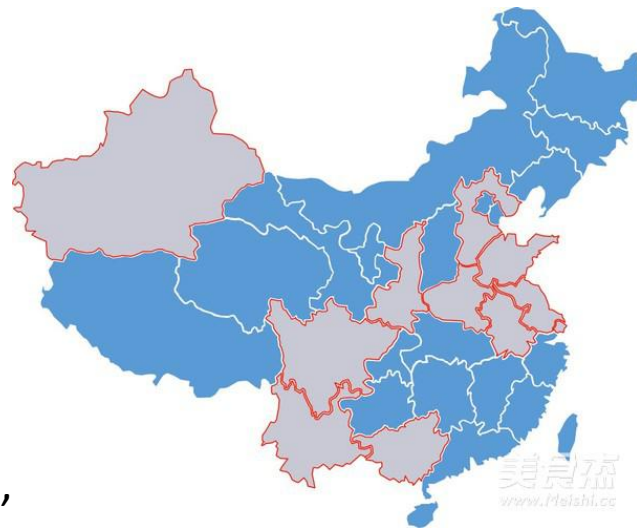
Garlic is China's No. 1 Agricultural Product for Foreign Exchange, In the current international trade market, only garlic that can be used for international trade is available in China. Indian garlic, American garlic, European garlic can only meet a small part of local demand

The main origin of Chinese garlic

Garlic is native to the Pamirs of Central Asia and the Tianshan Mountains in China. Zhang Qian of the Han Dynasty brought it back to China after a mission to the Western Regions, which has a history of more than 2,000 years.

At present, China's largest garlic producing area is located in Jinxiang County, Jining City, Shandong Province. Jinxiang garlic enjoys a high reputation in domestic and foreign markets. In 1992, it won the silver award at the first China Agricultural Expo. It is the highest award in China for white garlic. In March 1999, it was officially named by the state: 'Hometown of Chinese garlic production areas are widely distributed in

northern Yongnian County and northern Daming County, Shengzhou City, Sheyang County, Taicang City, Jiangsu Province, Qi County, Zhongmu County, Hebingma Village, Shanghe County, Cangshan County, Shanghai Jiading, Anhui Luzhou, Laian County, Sichuan Wenjiang County, Pengzhou City, Dali, Yunnan and other



places.arlic'

The growing environment of Chinese garlic

- 1.Light: garlic likes to be cool, suitable temperature is 5-16 degrees Celsius, garlic seedlings have the strongest cold resistance in the 4-5 leaf stage
- 2.Soil: Garlic does not have strict requirements on soil types, but fertile loam is the best, loose and breathable,

good water retention and drainage performance, and the ecological environment is conducive to the growth and development of bulbs. The garlic is large and neat, with good quality and high yield.



3. Moisture: Garlic leaves are drought-tolerant ecotypes, but the roots are shallow in the soil and weak in absorbing water. Therefore, in the early stages of vegetative growth, the

soil should be kept moist to prevent the soil from becoming too dry.

The popularity of garlic in China

Onion, ginger and garlic are the base of Chinese food. Whether it is street food or the chef of a star hotel, they will put garlic when cooking. One is to help the meat get fishy, and the other is to improve the taste

In the northern part of China, people are usually used to eating garlic raw. Northerners like to eat garlic, especially those who like to use freehand garlic. Garlic is

a
to the
the



frequent visitor
three meals of
northern people.

They eat garlic, steamed buns, and dumplings. In addition, the role of garlic in sterilization, anti-cancer and other aspects is also very popular among Chinese people. It has been widely used in preventing diseases.

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