

garlic anatomy

garlic anatomy is a fascinating subject that delves into the intricate structure and components of one of the most beloved and widely used culinary ingredients across the globe. Understanding garlic anatomy not only enhances our appreciation of its unique flavor profile but also sheds light on its numerous health benefits. This article will explore the various parts of garlic, including its bulb, cloves, roots, and leaves, while also discussing the biological functions and nutritional aspects of each component. Additionally, we will touch upon the cultivation of garlic and its significance in both cooking and medicinal applications.

In this comprehensive examination, readers will discover how the anatomy of garlic contributes to its culinary uses and health properties, providing a holistic understanding of this remarkable plant.

- Introduction to Garlic Anatomy
- Overview of Garlic Structure
- The Garlic Bulb
- Garlic Cloves
- Roots and Leaves of Garlic
- Biological Functions of Garlic Components
- Nutritional Value of Garlic
- Health Benefits of Garlic

- Cultivation of Garlic
- Conclusion

Overview of Garlic Structure

Garlic (*Allium sativum*) is a member of the onion family, known for its strong flavor and aroma. The primary structure of garlic is its bulb, which serves as the underground storage organ. The anatomy of garlic is designed for survival and reproduction, and each part plays a crucial role in the plant's life cycle. Garlic bulbs consist of multiple cloves encased in a papery skin, and this unique structure aids in nutrient storage and protection from environmental factors.

In addition to its bulb, garlic has an extensive root system that anchors the plant and absorbs water and nutrients from the soil. The plant also produces green leaves that are vital for photosynthesis, allowing garlic to convert sunlight into energy. Understanding the anatomy of garlic is essential for appreciating its growth habits and the reasons behind its culinary versatility.

The Garlic Bulb

The garlic bulb is the most recognizable part of the plant, consisting of several cloves arranged in a circular pattern. Each bulb typically contains between 10 to 20 cloves, although this can vary depending on the garlic variety.

Structure of the Garlic Bulb

The garlic bulb is covered by several layers of protective, papery skin known as tunics. This skin helps keep the cloves from drying out and protects them from pests and diseases. The bulb itself has a central stem known as the basal plate, which is crucial for the growth of roots and shoots.

Varieties of Garlic Bulbs

Garlic bulbs come in various types, primarily categorized into two main groups: hardneck and softneck garlic. Hardneck garlic, characterized by a stiff central stalk, typically has fewer but larger cloves and a more robust flavor. Softneck garlic, on the other hand, has a flexible stalk and generally produces more cloves per bulb, making it ideal for braiding and longer storage.

Garlic Cloves

Garlic cloves are the individual segments of the bulb and are the most commonly used part in culinary applications. Each clove is a small, fleshy section that contains a high concentration of the sulfur compounds responsible for garlic's pungent aroma and taste.

Nutritional Content of Garlic Cloves

Garlic cloves are nutrient-dense, providing a range of vitamins and minerals essential for human health. They are particularly rich in vitamin C, vitamin B6, manganese, and selenium. The presence of allicin, a compound formed when garlic is crushed or chopped, contributes to its health benefits and distinctive flavor.

Culinary Uses of Garlic Cloves

Garlic cloves can be used in various forms, including raw, roasted, minced, or powdered. Their versatility makes them a staple ingredient in numerous cuisines worldwide. Garlic can enhance the flavor of dishes, offer health benefits, and add depth to sauces, marinades, and soups.

Roots and Leaves of Garlic

The roots of the garlic plant play a vital role in its growth and development. They anchor the plant in the soil and absorb essential nutrients and water necessary for survival. Garlic roots are typically fibrous and spread out horizontally to maximize nutrient uptake.

Garlic Leaves

Garlic leaves are long, flat, and green, resembling grass. They are important for photosynthesis, as they capture sunlight and convert it into energy for the plant. The leaves also contribute to the plant's overall health and are sometimes used in culinary applications, although they are less common than the bulbs and cloves.

Biological Functions of Garlic Components

Each part of the garlic plant has specific biological functions that contribute to its growth and reproduction. The bulb serves as a storage organ, allowing the plant to survive adverse conditions. The roots absorb water and nutrients, while the leaves facilitate photosynthesis and gas exchange.

Reproductive Function

Garlic can reproduce both sexually and asexually. The bulb can produce new plants through a process called vegetative propagation, where individual cloves are planted to grow into new bulbs. Garlic also produces flowering stalks, known as scapes, which can be harvested and used in cooking.

Nutritional Value of Garlic

Garlic is not just a flavor enhancer; it also offers numerous health benefits due to its rich nutritional profile. It contains essential vitamins, minerals, and antioxidants that contribute to overall health.

- **Vitamins:** Garlic is high in vitamin C, which supports the immune system.
- **Minerals:** It provides essential minerals such as manganese, calcium, and selenium.
- **Antioxidants:** Garlic contains antioxidants that help combat oxidative stress and inflammation.
- **Allicin:** This compound is known for its antimicrobial and anti-inflammatory properties.

Health Benefits of Garlic

The health benefits of garlic have been well-documented through various studies. It is renowned for its potential to boost the immune system, lower blood pressure, and reduce cholesterol levels.

Cardiovascular Health

Garlic has been shown to improve cardiovascular health by promoting better circulation and reducing the risk of heart disease. Its ability to lower bad cholesterol (LDL) and raise good cholesterol (HDL) is particularly beneficial for heart health.

Antimicrobial Properties

The antimicrobial properties of garlic make it effective against various pathogens, including bacteria and fungi. This makes garlic a natural remedy for preventing infections and promoting overall health.

Cultivation of Garlic

Garlic is cultivated worldwide, thriving in temperate climates. It is typically planted in the fall or spring, depending on the region, and requires well-drained soil and plenty of sunlight.

Growing Garlic

To grow garlic successfully, gardeners should consider the following steps:

1. Select high-quality garlic seeds or bulbs.
2. Prepare the soil by tilling and adding organic matter.
3. Plant the cloves with the pointed end facing up.
4. Water the plants regularly, ensuring adequate moisture.
5. Harvest when the leaves turn yellow and brown.

Conclusion

Understanding garlic anatomy provides valuable insights into its culinary uses and health benefits. From the bulb to the cloves, roots, and leaves, each part of the garlic plant contributes to its unique flavor and nutritional richness. Garlic's versatility in cooking, combined with its impressive health properties, makes it a remarkable plant that continues to be cherished in kitchens and medicine cabinets worldwide. By appreciating garlic's anatomy, we can better utilize its potential in our diets and promote overall wellness.

Q: What are the main parts of garlic anatomy?

A: The main parts of garlic anatomy include the bulb, cloves, roots, and leaves. The bulb is the underground storage organ, the cloves are the individual sections used in cooking, the roots anchor the plant and absorb nutrients, and the leaves are involved in photosynthesis.

Q: How does the structure of garlic aid in its growth?

A: The structure of garlic, particularly the bulb and root system, allows it to store nutrients and water efficiently, which is crucial for growth. The bulb provides energy reserves, while the roots absorb moisture and nutrients from the soil.

Q: What are the health benefits of garlic?

A: Garlic offers several health benefits, including boosting the immune system, lowering blood pressure, reducing cholesterol levels, and possessing antimicrobial properties. Its rich nutritional content contributes to overall health and wellness.

Q: How do different garlic varieties differ?

A: Different garlic varieties primarily differ in their bulb structure and flavor profiles. Hardneck garlic has a stiff stalk, fewer but larger cloves, and a more intense flavor, while softneck garlic has a flexible stalk and typically produces more smaller cloves.

Q: Can garlic be consumed raw?

A: Yes, garlic can be consumed raw, and many people do so for its health benefits. Raw garlic contains high levels of allicin, which is responsible for its potent medicinal properties. However, some may find raw garlic too strong for their palate.

Q: What is the best way to store garlic?

A: The best way to store garlic is in a cool, dry place with good air circulation. Whole bulbs can be kept in a mesh bag or basket, while peeled or chopped garlic should be refrigerated and used within a week for optimal freshness.

Q: How is garlic used in cooking?

A: Garlic is used in cooking in various forms, including raw, minced, roasted, or powdered. It enhances the flavor of dishes and is commonly used in sauces, marinades, soups, and stir-fries.

Q: What is the significance of garlic in traditional medicine?

A: In traditional medicine, garlic has been used for centuries to treat various ailments due to its anti-inflammatory, antimicrobial, and antioxidant properties. It is often recommended for heart health, respiratory issues, and as a natural immune booster.

Q: What are garlic scapes, and how are they used?

A: Garlic scapes are the flower stalks that emerge from hardneck garlic plants. They are tender and flavorful, often used in cooking to add a mild garlic flavor to dishes such as pesto, soups, and stir-fries.

[Garlic Anatomy](#)

Find other PDF articles:

<http://www.speargroupllc.com/workbooks-suggest-003/pdf?dataid=cjK26-2411&title=workbooks-age-5.pdf>

garlic anatomy: *Esau's Plant Anatomy* Ray F. Evert, 2006-08-28 This revision of the now classic *Plant Anatomy* offers a completely updated review of the structure, function, and development of

meristems, cells, and tissues of the plant body. The text follows a logical structure-based organization. Beginning with a general overview, chapters then cover the protoplast, cell wall, and meristems, through to phloem, periderm, and secretory structures. There are few more iconic texts in botany than Esau's *Plant Anatomy*... this 3rd edition is a very worthy successor to previous editions... ANNALS OF BOTANY, June 2007

garlic anatomy: *Crop Post-Harvest: Science and Technology, Volume 3* Debbie Rees, Graham Farrell, John Orchard, 2012-01-30 International trade in high value perishables has grown enormously in the past few decades. In the developed world consumers now expect to be able to eat perishable produce from all parts of the world, and in most cases throughout the year. Perishable plant products are, however, susceptible to physical damage and often have a potential storage life of only a few days. Given their key importance in the world economy, *Crop Post-Harvest Science and Technology: Perishables* devotes itself to perishable produce, providing current and comprehensive knowledge on all the key factors affecting post-harvest quality of fruits and vegetables. This volume focuses explicitly on the effects and causes of deterioration, as well as the many techniques and practices implemented to maintain quality through correct handling and storage. As highlighted throughout, regular losses caused by post-harvest spoilage of perishable products can be as much as 50%. A complete understanding, as provided by this excellent volume, is therefore vital in helping to reduce these losses by a significant percentage. Compiled by members of the world-renowned Natural Resources Institute at the United Kingdom's University of Greenwich, with contributions from experts around the world, this volume is an essential reference for all those working in the area. Researchers and upper-level students in food science, food technology, post-harvest science and technology, crop protection, applied biology and plant and agricultural sciences will benefit from this landmark publication. Libraries in all research establishments and universities where these subjects are studied and taught should ensure that they have several copies for their shelves.

garlic anatomy: *The Anatomy and Physiology of the Horse* George H. Dadd, 1857

garlic anatomy: **Anatomical and Agronomic Studies of Phormium in Western Oregon** , 1966

garlic anatomy: *Plant Breeding Reviews, Volume 29* Jules Janick, 2007-01-02 *Plant Breeding Reviews* presents state-of-the-art reviews on plant genetics and the breeding of all types of crops by both traditional means and molecular methods. Many of the crops widely grown today stem from a very narrow genetic base; understanding and preserving crop genetic resources is vital to the security of food systems worldwide. The emphasis of the series is on methodology, a fundamental understanding of crop genetics, and applications to major crops. It is a serial title that appears in the form of one or two volumes per year.

garlic anatomy: Molecular Characterization of Humic Substances and Regulatory Processes Activated in Plants, 2nd edition Serenella Nardi, Luciano Pasqualoto Canellas, Andrea Ertani, Jose M Garcia-Mina, Diego Pizzeghello, Michela Schiavon, 2023-07-18 One of the main challenges of sustainable agriculture is improving food production while reducing significant impact on the soil, water, and other environmental resources. In this context, the use of humic substances extracted from different substrates in agricultural practices has been envisioned as a promising nature-like and environmental-friendly technology to support crop yield and quality. Humic substances, deriving from chemical and biological transformations of biota materials, represent an intrinsic component of soil organic matter (SOM) consisting of associations of relatively small humic molecules linked together through hydrophobic interactions and hydrogen bonds. Because of their distinctive physicochemical features, they are used in several industrial and agricultural applications and in remediation technologies for metal-contaminated soils. Humic substances are of pivotal importance for environmental protection by conditioning soils and improving their stability and resistance to erosion. In addition, they possess inherent hormone-like nature and exhibit biological activity. This is often associated with complementary action of soil microbiota and is manifested in their capacity to modulate the transport and bioavailability of nutrients to plants, influence root growth and architecture, enhance crop yields and regulate the expression of a broad array of genes involved in

plant metabolism, development and resistance to stress. Despite significant efforts to explain the molecular structure of humic substances and its relationship with a plurality of physiological responses and signalling networks triggered in plants, several functional aspects still need to be clarified. One major issue is that humic substances possess a very complex structure, which accounts for their multifaceted biological action. Therefore, this Research Topic aims to update the knowledge on humic substances by improving the current understanding of their structure and interactions with plants and associated rhizosphere microorganisms, thus shining light on the mechanisms and cellular signalling pathways through which humic substances target specific plant metabolic routes and elicit physiological responses. Implications of such interactions are expected to be assessed using differential methodological approaches, under either small scale trials or field conditions, in view of developing advanced and sustainable agriculture technologies aimed at improving crop yield and food quality.

garlic anatomy: Testis—Advances in Research and Application: 2012 Edition , 2012-12-26
 Testis—Advances in Research and Application: 2012 Edition is a ScholarlyBrief™ that delivers timely, authoritative, comprehensive, and specialized information about Testis in a concise format. The editors have built Testis—Advances in Research and Application: 2012 Edition on the vast information databases of ScholarlyNews.™ You can expect the information about Testis in this eBook to be deeper than what you can access anywhere else, as well as consistently reliable, authoritative, informed, and relevant. The content of Testis—Advances in Research and Application: 2012 Edition has been produced by the world's leading scientists, engineers, analysts, research institutions, and companies. All of the content is from peer-reviewed sources, and all of it is written, assembled, and edited by the editors at ScholarlyEditions™ and available exclusively from us. You now have a source you can cite with authority, confidence, and credibility. More information is available at <http://www.ScholarlyEditions.com/>.

garlic anatomy: Advances in Botanical Research , 1963-01-01 Advances in Botanical Research

garlic anatomy: Early Clinical Exposure in Anatomy - E-Book Anand Reddy, 2024-05-10 In 2019, the National Medical Council (NMC) made many changes to the medical curriculum; the inclusion of Early ClinicalExposure (ECE) was one of the important changes. By including ECE, NMC aims solely at achieving both horizontal and verticalintegration in different phases of a medical curriculum. It also targets at developing the students' interest in preclinical subjectsat the beginning of the curriculum, which will help strengthen the foundation of their career and produce knowledgeable Indianmedical graduates.The book has been written according to the new changes made to the curriculum by the NMC. It will help fulfil the need of thestudents and adapt themselves to the changes easily, as facing new changes is always a challenge for both students as well asteachers. Keeping the NMC's objective in mind, the author has made an effort to impart knowledge in a competency-based andECE format. This book focuses on explaining the anatomical basis of various disorders in a question-answer format.When the 'why' is clear, the 'how' becomes easy to understand. And, when the 'how' becomes easy, the managementof a disease also becomes easy. This book will provide 'guidelines' to preclinical students to prepare for clinical-basedquestions, and considering the vastness of the subject, it can be one of the best tools to revise clinical aspects of varioussystemsof the human anatomy.SALIENT FEATURES• A unique and exclusive ECE-oriented book, as it covers not only clinical but also the collateral aspects of all topics in detail• Designed as per the latest Competency-Based Medical Education (CBME) curriculum - covers maximum competencies ofthe subject• Includes more than 225 clinical cases of gross anatomy (upper limb, thorax, head neck face, central nervous system,abdomen, lower limb), general anatomy, embryology and genetics• Covers anatomy-related AETCOM modules• Presents topics in a question-answer format - more than 1700 questions (including the ones on MedEnact) into must-know,should-know and desirable-to-know categories - a pattern useful for fast as well as slow learners• Knowledge-oriented - best for understanding the basic concepts of the subject and anatomical basis of various clinicalconditions• Exam-oriented - helps in revision and self-assessment

before examinations• Line diagrams, clinical images, tables and flowcharts – facilitates quick learning and knowledge retention• Student-friendly approach – useful for beginners as each case gives an overall idea of the topic• Concise arrangement of the subject – useful for revision and preparation for the EXIT (NExT) and other similar examinations• Helpful for postgraduate students (e.g., MD anatomy, MSc anatomy) and anatomists; undergraduate students of allied medical sciences such as BDS, BPTH and Nursing• Includes topic-related quotes and images – an extracurricular feast

garlic anatomy: Horticultural Reviews, Volume 46 Ian Warrington, 2018-10-09 Horticultural Reviews presents state-of-the-art reviews on topics in horticultural science and technology covering both basic and applied research. Topics covered include the horticulture of fruits, vegetables, nut crops, and ornamentals. These review articles, written by world authorities, bridge the gap between the specialized researcher and the broader community of horticultural scientists and teachers.

garlic anatomy: Medicinal Plants of South Asia Muhammad Asif Hanif, Haq Nawaz, Muhammad Mumtaz Khan, Hugh J. Byrne, 2019-09-14 Medicinal Plants of South Asia: Novel Sources for Drug Discovery provides a comprehensive review of medicinal plants of this region, highlighting chemical components of high potential and applying the latest technology to reveal the underlying chemistry and active components of traditionally used medicinal plants. Drawing on the vast experience of its expert editors and authors, the book provides a contemporary guide source on these novel chemical structures, thus making it a useful resource for medicinal chemists, phytochemists, pharmaceutical scientists and everyone involved in the use, sales, discovery and development of drugs from natural sources. - Provides comprehensive reviews of 50 medicinal plants and their key properties - Examines the background and botany of each source before going on to discuss underlying phytochemistry and chemical compositions - Links phytochemical properties with pharmacological activities - Supports data with extensive laboratory studies of traditional medicines

garlic anatomy: The Plant Disease Bulletin , 1962

garlic anatomy: Top 100 Food Plants Ernest Small, 2009 This beautifully illustrated book reviews scientific and technological information about the world's major food plants and their culinary uses. An introductory chapter discusses nutritional and other fundamental scientific aspects of plant foods. The 100 main chapters deal with a particular species or group of species. All categories of food plants are covered, including cereals, oilseeds, fruits, nuts, vegetables, legumes, herbs, spices, beverage plants and sources of industrial food extracts. Information is provided on scientific and common names, appearance, history, economic and social importance, food uses (including practical information on storage and preparation), as well as notable curiosities. There are more than 3000 literature citations in the book and the text is complemented by over 250 exquisitely drawn illustrations. Given the current, alarming rise in food costs and increasing risk of hunger in many regions, specialists in diverse fields will find this reference work to be especially useful. As well, those familiar with Dr. Small's books or those with an interest in gardening, cooking and human health in relation to diet will want to own a copy of this book.--Publisher's web site.

garlic anatomy: The Plant Disease Reporter , 1962

garlic anatomy: With Friends Like These Sally Koslow, 2011 Originally published in hardcover: New York: Ballantine Books, c2010.

garlic anatomy: The Edinburgh Medical and Surgical Journal , 1833

garlic anatomy: Phytomorphology , 1994

garlic anatomy: Innovations in Biotechnology Eddy C. Agbo, 2012-02-17 Innovations in Biotechnology provides an authoritative crystallization of some of the evolving leading-edge biomedical research topics and developments in the field of biotechnology. It is aptly written to integrate emerging basic research topics with their biotechnology applications. It also challenges the reader to appreciate the role of biotechnology in society, addressing clear questions relating to biotech policy and ethics in the context of the research advances. In an era of interdisciplinary collaboration, the book serves an excellent indepth text for a broad range of readers ranging from social scientists to students, researchers and policy makers. Every topic weaves back to the same bottom line: how does this discovery impact society in a positive way?

garlic anatomy: Anatomy of the Garlic Bulb and Factors Affecting Bulb Development

Louis Kimball Mann, 1952

garlic anatomy: Diderot's Part Andrew H. Clark, 2017-03-02 Drawing upon the rich heterogeneity of Denis Diderot's texts-whether scientific, aesthetic, philosophic or literary-Andrew Clark locates and examines an important epistemological shift both in Diderot's oeuvre and in the eighteenth century more generally. In Western Europe during the 1750s, the human body was reconceptualized as physiologists began to emphasize the connections, communication, and relationships among relatively autonomous somatic parts and an animated whole. This new conceptualization was part of a larger philosophical and epistemological shift in the relationship of part to whole, as discovered in that of bee to swarm; organ to body; word to phrase; dissonant chord to harmonic progression; article to encyclopedia; and individual citizen to body politic. Starting from Diderot's concept of the body as elaborated from the physiological research and speculation of contemporaries such as Haller and Bordeu, the author investigates how the logic of an unstable relationship of part to whole animates much of Diderot's writing in genres ranging from art criticism to theatre to philosophy of science. In particular, Clark examines the musical figure of dissonance, a figure used by Diderot himself, as a useful theoretical model to give insight into these complex relations. This study brings a fresh approach to the classic question of whether Diderot's work represents a consistent point of view or a series of ruptures and changes of position.

Related to garlic anatomy

Garlic - Wikipedia A. sativum var. sativum, or softneck garlic, includes artichoke garlic, silverskin garlic, and creole garlic. There are at least 120 cultivars originating from Central Asia, making it the main center

11 Proven Health Benefits of Garlic This is a detailed article about garlic and its health benefits. Here are 11 ways that garlic can improve your health, supported by science

6 Garlic Benefits To Boost Your Health Is garlic good for you? Yes, garlic offers multiple health benefits. "Garlic gets its pungent smell from an organic sulfur compound called allicin," Jeffers says

GARLIC: Overview, Uses, Side Effects, Precautions, Interactions, Garlic (*Allium sativum*) is an herb related to onion, leeks, and chives. It is commonly used for conditions related to the heart and blood system. Garlic produces a chemical called allicin. This

Garlic: How to Plant, Grow, and Harvest Garlic Bulbs | The Old Learn how to grow garlic from cloves with this complete guide! Discover the best varieties for your climate, planting tips, and how to harvest big, flavorful bulbs

14 Powerful Benefits of Raw Garlic - Organic Facts What is Garlic? Garlic, scientifically known as *Allium sativum*, is a close relative of the onion and is native to Central Asia. The garlic bulb contains several cloves and each clove

What Happens to Your Body When You Eat Garlic Regularly There's more to love about garlic than just its taste. Learn how compounds in garlic can benefit your heart, digestive health, immune function and more

Garlic: Health benefits and uses - Medical News Today Read on to learn more about the possible health benefits of garlic. This article also explores ways to incorporate garlic into the diet, the history of garlic, and more

Garlic | Culinary Uses, Health Benefits, Allium Sativum | Britannica Garlic, (*Allium sativum*), perennial plant of the amaryllis family (Amaryllidaceae), grown for its flavourful bulbs. The plant is native to central Asia but grows wild in Italy and

Garlic Uses, Side Effects & Warnings - Garlic is a commonly used food and flavoring agent. When used as a food product, garlic is not likely to produce health benefits or side effects. When used as a medicinal

Garlic - Wikipedia A. sativum var. sativum, or softneck garlic, includes artichoke garlic, silverskin garlic, and creole garlic. There are at least 120 cultivars originating from Central Asia, making it the main center

11 Proven Health Benefits of Garlic This is a detailed article about garlic and its health benefits. Here are 11 ways that garlic can improve your health, supported by science

6 Garlic Benefits To Boost Your Health Is garlic good for you? Yes, garlic offers multiple health benefits. "Garlic gets its pungent smell from an organic sulfur compound called allicin," Jeffers says
GARLIC: Overview, Uses, Side Effects, Precautions, Interactions, Garlic (*Allium sativum*) is an herb related to onion, leeks, and chives. It is commonly used for conditions related to the heart and blood system. Garlic produces a chemical called allicin. This

Garlic: How to Plant, Grow, and Harvest Garlic Bulbs | The Old Learn how to grow garlic from cloves with this complete guide! Discover the best varieties for your climate, planting tips, and how to harvest big, flavorful bulbs

14 Powerful Benefits of Raw Garlic - Organic Facts What is Garlic? Garlic, scientifically known as *Allium sativum*, is a close relative of the onion and is native to Central Asia. The garlic bulb contains several cloves and each clove

What Happens to Your Body When You Eat Garlic Regularly There's more to love about garlic than just its taste. Learn how compounds in garlic can benefit your heart, digestive health, immune function and more

Garlic: Health benefits and uses - Medical News Today Read on to learn more about the possible health benefits of garlic. This article also explores ways to incorporate garlic into the diet, the history of garlic, and more

Garlic | Culinary Uses, Health Benefits, Allium Sativum | Britannica Garlic, (*Allium sativum*), perennial plant of the amaryllis family (Amaryllidaceae), grown for its flavourful bulbs. The plant is native to central Asia but grows wild in Italy and

Garlic Uses, Side Effects & Warnings - Garlic is a commonly used food and flavoring agent. When used as a food product, garlic is not likely to produce health benefits or side effects. When used as a medicinal

Back to Home: <http://www.speargroupllc.com>