



# Agricultural Journals

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# **Czech J. Food Sci.**

**Grégrová A., Čížková  
H., Bulantová I., Rajchl**

**A., Voldrich M.:**

# **Characteristics of garlic of the Czech origin**

Czech J. Food Sci., 31 (2013): 581-588

We chose and evaluated the chemical characteristics of garlic of the Czech origin. The suggested quality indicators based on the measured values and the data from the literature were as follows: colour (white variety):  $L^*$  (brightness) > 90; firmness > 50 N (6-mm tip); pungency > 35  $\mu\text{mol}$  of pyruvate/g; moisture 55– 70%; soluble solids > 30 ° Brix; bulbs dimensions medium and large; the content of alliin > 2 g/kg.

## **Keywords:**

Czech garlic; quality indicators; morphology; pungency; sensory analysis

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