
CHANGES IN QUALITY OF WHITE GARLIC GROWN AT THE NORTH OF VIET NAM BLACK GARLIC FERMENTATION

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SUMMARY

This study aimed to evaluate the changes quality of garlic grown in different areas in black garlic fermentation. Fresh white garlic collected in 4 provinces of Son La, Hai Phong, Bac Giang, and Thai Binh were processed and fermented under a controlled temperature of 70°C and moisture content of 80%. After 30 days of fermentation, garlic had grown in different areas had with different variations. Black garlic is fermented from garlic grown in Hai Phong with total sugar content, protein content and total acid content were highest. Garlic had grown in Son La and Hai Phong has polyphenol content, flavonoid content, antioxidant activity was higher in raw materials and black garlic compared to garlic grown in other regions. However, the sensory quality of Son La black garlic was the worst compared to the other provinces, the highest of sensory quality was the black garlic in Hai Phong. Therefore, garlic had grown Hai Phong sources best garlic to ferment garlic black.

Keywords: *Allium sativum* L., black garlic, fermentation, sensory quality, white garlic.

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