

Department of Food Science, AU FOOD'S Post



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🧄 Do you know someone who really loves the smell of garlic? 🧄 Most research projects, food or single substances do not draw much attention to themselves during research, but at AU FOOD, [#garlic](#) is being dried right now, which gives a distinctive and strong scent throughout the building. NO ONE is in doubt that garlic is being worked on right now! 😊 The garlic belongs to the MAFFRA II project, an organic ORDD [#GUDP](#) project, which is a collaboration between 8 partners; Senior scientist [Martin Jensen](#), AU FOOD leads the project and is together with [Aarhus University, Department of Animal Science](#) research partners in the project. In addition, a number of company partners are involved: Center for Frilandsdyr, Hvidløg og vin, Nor-Feed, Stenager Økogrise, [DLG-koncernen](#) and [Orskov Foods A/S](#). The project investigates the effect of [#antibacterial](#) feed additives on [#organic](#) [#piglets](#) during weaning to reduce the incidence of diarrhea and gastrointestinal diseases in the piglets. The project has just successfully investigated the mix of dried garlic powder and apple pomace added to the feed for organic piglets 🐷 Fresh garlic develops when cells are crushed allicin via an enzymatic process, and allicin is the highly antibacterial and fragrant substance that inhibits disease-causing E coli. We dry sliced garlic at low temperatures to preserve the enzyme in the dry powder. When we then add water to the powder during feeding, allicin is developed just before the pigs eat it, thereby we get maximum effect. For more info about the project: <https://lnkd.in/dykc-pRA> <https://lnkd.in/dXVxTA3E> Would you like to collaborate with us? Learn more about the possibilities here: <https://lnkd.in/dmf3YXpA> [#food](#) [#aufood](#) [#foodinnovation](#)



