

Causes Of The Formation Of Single-Headed Garlic

One-headed garlic, that is, bulbs without garlic cloves, only one spherical garlic clove. This kind of single-headed garlic has a unique spicy taste because it is undernourished, underdeveloped, and unable to produce multiple petals. Its spicy taste is more unique, has certain medicinal value, anti-cancer sterilization effect is higher than ordinary split garlic.

Although the single-headed garlic has its special medicinal value, because it is smaller than the multi-lobed garlic, it will seriously affect the output of garlic, and the economic benefits of growing garlic will be greatly reduced.

Therefore, in the process of garlic cultivation, people will try to take measures to prevent garlic from appearing as one-headed garlic.

First. Produced by secondary bulbs. Because the secondary bulb is small, it is easy to form a single-headed garlic;

Second, when planting garlic, use too small garlic cloves, so that at the beginning of bulb formation, the amount of growth is small;

Third, In the process of seedling growth, lack of fertilizer and water, or suffering from pests and diseases, resulting in the growth of bulbs at the beginning of the formation.

Ways to prevent these phenomena

1. Select a larger garlic clove for seed retention.
2. Sowing in time in autumn to prevent premature planting.
3. In the process of garlic leaf growth, strengthen the management of fertilizer and water so that there are larger individuals when the bulb begins to form. After the bulb starts to swell, the amount of fertilizer and water should be controlled to avoid the green buds that formed form re-green and re-grow the leaves. .
4. Harvest in time to avoid late harvest.
5. Strengthen management during storage to prevent loose petals.

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