

Flavor Spotlight

Black Garlic

Unlike traditional garlic, black garlic is carefully aged under controlled heat until the bulbs transform into a deep black color. This process unlocks a warm, rich flavor layered with sweet, caramelized notes and subtle umami depth. Milder and less pungent than fresh garlic, black garlic delivers balanced sweetness and complexity, making it incredibly versatile across applications. It shines as a savory spread for burgers, a bold complement to steak, or a flavorful addition to ramen.

From our experts



For a spectacular spin on popcorn, Sr. Scientist Rob Bowen created **Black Garlic Olive Oil Popcorn**. Black Garlic Flavor WONF is blended with FC Olive Oil NAT to deliver a complex, umami-rich profile with earthy depth and a subtle sweetness. A Parmesan cheese flavor and a creamy mouthfeel enhancer rounds out it out into a rich, nutty taste experience.

Pairing ideas:

Black Garlic +

**Balsamic, Olive Oil, Butter
Parmesan, Ginger, Steak**

Mc Flavorsolutions

Contact us or [click](#) to request a **FREE BLACK GARLIC** flavor sample.

U.S. Canada
+23% +21%
projected growth
of BLACK GARLIC
on menus.
Datassential, '25-'29

