



Fresh garlic bulbs (*Allium* spp.) for human consumption

Permitted fresh garlic bulbs

Fresh garlic bulbs permitted to be imported include cured garlic bulbs that have dry, papery skin and where there is stem, it is dry and dead.

Curing is the process of letting the garlic dry at ambient temperatures (e.g., air drying at room temperature), in preparation for long-term storage. Curing is complete when the outer skins are dry and papery.



Note:

- To import garlic bulbs that have been dried using other methods (e.g., forced heated air, freeze drying, dehydration, solar (sun) drying), please see the import conditions on BICON for [dried vegetables for human consumption](#).

This BICON case includes aged black garlic and aged fermented garlic.

- Garlic may also be imported frozen. For information on the import conditions, please see the BICON case – [Frozen fruit, vegetables and herbs for human consumption](#).

Permitted fresh garlic cloves

Fresh garlic cloves permitted to be imported include loose unpeeled garlic cloves with a dry, papery skin. Garlic cloves with dry skin are sourced from cured garlic bulbs.



Note:

- Peeled garlic cloves may also be imported. For information on the import conditions, please see the BICON case – [Fresh Allium spp. for human consumption](#) – and select ‘semi-processed’.
- Peeled garlic cloves may also be imported either dried or frozen. For information on the import conditions, please see the BICON cases – [Dried vegetables for human consumption](#) and [Frozen fruit, vegetables and herbs for human consumption](#).

Non-permitted fresh garlic bulbs

Fresh garlic bulbs not permitted to be imported include garlic bulbs that have not been cured (do not have dry and papery skin) and where there is stem, it is fresh and green.



Note:

- Should non-cured fresh garlic bulbs and cloves be imported, they may be directed for export or disposal.