

Table 1 Biochemical composition of garlic (*Allium sativum*) reported by Anton (2016) and Gambogou et al., (2018)

Carbohydrates	Monosaccharides (fructose, glucose) Disaccharides (sucrose, lactose) Trisaccharides (rafnose) Tetrasaccharides (tetrafructose, escorodose) Depolysaccharides (starch, dextrin, inulin, fructosan) D-galactane L-arabinose Pectinsfructane D-fructan
Lipids	Fatty acids (linoleic acid, linolenic acid, oleic acid, palmitic acid) Triglycerides Phospholipids (phosphatidylcholine, phosphatidylserine, phosphatidylethanolamine) Prostaglandins (prostaglandin A, prostaglandin E, prostaglandin F)
Vitamins	Vitamin A Vitamin B1 Vitamin B2 Vitamin B6 Vitamin C Vitamin E
Minerals	Phosphate, Potassium, Magnesium, Copper. Iron, Manganese, Zinc Selenium (dimethylselenide, methyl-ester-metanosulfenoselenoic acid, dimethyldiselenide, bi-(methylnethyon)-selenide, allylmethylsulfde acid, methylster-2-propensulfenoselenoic acid, propilester-1-propenic alylethylethylethylselenid acid)
Sulfur compounds	Allicin and allicin derivatives (various trisulfdes, ajoene, dialyl-disulfde) Aliin (S-allylcysteine-sulfoxide) Glutamyl-S-allylcysteine Methin (S-methylcysteine-sulfoxide) Isoaliin (S-trans-1-propenylcysteine-sulfoxide)
Pigments	Chlorophyll Carotenoids Anthocyanins (these are water-soluble pigments which give a red color, purple or blue)
Other compounds	Phenol acid, Organic acid, Saponósidos, Flavonoids, Fitohemaglutininas Gibberellins A3 and A7
Proteins	Proteins and amino acids (lysine, threonine, valine, methionine, isoleucine, tryptophan, phenylalanine, leucine, histidine, arginine, aspartic acid, serine, glutamine, proline, glycine, alanine, and cysteine)