

Garlic Powder vs Granulated Garlic (vsdiff.com)

Attribute	Garlic Powder	Granulated Garlic
Particle size	Fine powder (nearly flour-like)	Coarse grains (visible granules)
Flavor release	<i>Quick, intense</i>	<i>Slower, sustained</i>
Best use	Dry rubs, sauces, marinades	Seasoning blends, toasting , finishing
Rehydration	Rehydrates rapidly (suspends)	Rehydrates more slowly; retains texture
Substitution ratio	More concentrated by volume	Less concentrated by volume
Typical shelf life	About 2-3 years if stored dry	About 2-3 years with similar storage

Source: <https://vsdiff.com/garlic-powder-vs-granulated-garlic/>