

The first stage of tumor promotion caused by 12-*O*-tetradecanoyl-phorbol-13-acetate (TPA) in mouse skin carcinogenesis has been found to be suppressed by treatment with garlic extract. The garlic extract seems to be effective in inhibiting the initial events caused by TPA [32].

Oral administration of allicin to alloxan-induced diabetic rabbits produced dose-dependent hypoglycemia [33]. It also significantly improved glucose tolerance and increased serum insulin effect and liver glycogen synthesis [34].

The pharmacokinetics of allicin in rabbits by intravenous or rectal administration has been reported. The half-lives after intravenous or rectal applications were 2.3 and 1.5 h, respectively. Allicin was distributed in the lung and heart, with a minimal amount in the liver, and no accumulation was noted following rectal administration at a daily dose of 5 mg/kg for 5 days [35].

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