



PRODUCT DETAILS " AGLIO NERO" 30 g BAG

<p>COMPANY</p>	<p>NeroFermento s.r.l. Via Romea Nord N°246 Ravenna 48122 N.TVA : 02582660391 Email: info@nerofermento.it www.nerofermento.it</p>	
<p>PRODUCT</p>	<p>Aglia Nero 30 g</p>	
<p>TYPE OF PRODUCT</p>	<p>Black garlic, produced by fermentation of "Voghiera Garilc PDO" (Protected Designation of Origin)</p>	
<p>ORIGIN</p>	<p>"Voghiera Garilc PDO", bulbous plant of the specie Allium sativum L. product certified by Italian DOP</p>	
<p>COLOR</p>	<p>Beige, Brown, Black</p>	
<p>PACKAGING</p>	<p>Bag 30g (1 bulb) : Size : 7,5x16x5 cm Boxes/Display units of 10 pieces: 24x20x12,5 cm Supplies include a flyer containing information about the product and recipes.</p>	
<p>PROCESSING</p>	<p>Aglia Nero is created by the natural fermentation of garlic cloves under controlled conditions of humidity and temperature. The fermentation lasts 60 days and it happens without any addition of yeast or preservatives.</p>	
<p>STORAGE</p>	<p>After opening, store the cloves in a jar in a dry and cool place Best before: 18 month from the date of packaging;</p>	
<p>NUTRITION FACTS</p>	<p>Nutritional values per 100 g of product:</p> <ul style="list-style-type: none"> • Energy value: 243 kcal/1030kj • Fat/ of wich saturates: 0 g/0 g • carbohydrates of wich sugars: 45/19 g • Salt: 0,01 g • Protein: 14 g • Fibers: 2,1 g 	
<p>ALLERGENS</p>	<p>Aglia Nero is produced by the fermentation of "Voghiera Garlic" bulbs, no additives or preservatives are added.</p>	
<p>USE IN THE KITCHEN</p>	<p>Great on croutons, crackers, canapés, meat, fish and cheese or to season pasta and risotto. Due to the high concentration of antioxidants it can be used as a natural supplement. The reduced content of allicin (95% less than traditional garlic makes it completely digestible)</p>	
<p>BARCODE</p>	