



PRODUCT DETAILS "CREMA DI NERO DI VOGHIERA" V 300 g JAR

<p>COMPANY</p>	<p><b>NeroFermento s.r.l.</b>                  Via Romea Nord N°246 Ravenna 48122                  P.IVA, C.Fisc: 02582660391  <b>Email: info@nerofermento.it</b>  <b>www.nerofermento.it</b></p> 
<p>PRODUCT</p>	<p>Crema di Nero di Voghiera</p>
<p>TYPE OF PRODUCT</p>	<p>Black garlic Cream. 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>INGREDIENTS</p>	<p>Nero di Voghiera (Black garlic, produced by fermentation of "Voghiera Garilc PDO") in minimum percentage 54%, vegetable broth (water and vegetables in varying proportions: *carrots, *celery, * onions, * leeks), sea salt of Cervia.                  * organic farming ingredients</p>
<p>COLOR</p>	<p>Beige, Brown, Black</p>
<p>PACKAGING</p>	<p>Glass jar of black garlic cream (300 g)</p> <p>Jar Size:                  Diameter 7 cm                  Height 12 cm                  Weight 470 g</p> 
<p>PROCESSING</p>	<p>The Nero di Voghiera 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. Peeling, preparation and packaging of black garlic are carried out in a certified laboratory. The jars undergo the pasteurization process.</p>
<p>NUTRITION FACTS</p>	<p>Nutritional values per 100 g of product:</p> <ul style="list-style-type: none"> <li>• Energy value: 106kcal/451kj</li> <li>• Fat/ of wich saturates: 0 g / 0 g</li> <li>• carbohydrates of wich sugars: 19/11 g</li> <li>• Salt: 0,8 g</li> <li>• Protein: 6,5 g</li> <li>• Fibers: 1,8 g</li> </ul>
<p>STORAGE</p>	<p>Expiry: 3 years from production date. Once opened, keep refrigerated (0 ° / + 4 ° C) and consume within 8 days.</p>
<p>ALLERGENS</p>	<p>Any ALLERGENS ingredients are highlighted, in the ingredients list shown above, in <b>bold font</b>.</p>
<p>USE IN THE KITCHEN</p>	<p>Great on croutons, crackers, canapés, meat, fish and cheese or to season pasta and risotto.</p>
<p>BARCODE</p>	