



PRODUCT DETAILS “ NERO DI VOGHIERA” CLOVES 40 g JAR

<p>COMPANY</p>	<p>NeroFermento s.r.l. Via Romea Nord N°246 Ravenna (Italy) 48122 P.IVA, C.Fisc: 02582660391 Email: info@nerofermento.it www.nerofermento.it</p> 
<p>PRODUCT</p>	<p>Nero di Voghiera Whole Black Garlic Cloves</p>
<p>TYPE OF PRODUCT</p>	<p>Black garlic, produced by fermentation of “Voghiera Garilic PDO” (Protected Designation of Origin)</p>
<p>ORIGIN</p>	<p>“Voghiera Garilic PDO”, bulbous plant of the specie <i>Allium sativum</i> L. product certified by Italian DOP</p>
<p>COLOR</p>	<p>Beige, Brown, Black</p>
<p>APPEARANCE</p>	<p>Jar of black garlic cloves</p>
<p>PACKAGING</p>	<p>Glass jar of peeled black garlic cloves (40 g)</p> <p>Jar size: Diameter 7,5 cm Height 5 cm weight 180 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. The process occurs naturally in a confined environment without adding any ingredient or additive. Peeling and packaging are carried out in a certified laboratory. The jars undergo the pasteurization process.</p>
<p>STORAGE</p>	<p>Expiry: 2 years from production date. Store in a cool, dry place at room temperature away from heat sources and away from direct light.</p>
<p>ALLERGENS</p>	<p>Nero di Voghiera is produced by the fermentation of “Voghiera Garlic” bulbs, no additives or preservatives are added.</p>
<p>NUTRITION FACTS</p>	<p>Nutritional values per 100 g of product:</p> <ul style="list-style-type: none"> • Energy value: 1030kj/243kcal • Fat/ of wich saturates: 0 g / 0 g • carbohydrates of wich sugars: 45 g/19 g • Fibers: 2,1 g • Protein: 14 g • Salt: 0,01 g
<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>	