




PRODUCT DETAILS “ NERO DI VOGHIERA” PEELED 50 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</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>APPEARANCE</p>	<p>Jar of black garlic cloves</p>
<p>PACKAGING</p>	<p>Glass jar of peeled black garlic cloves (50 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.</p>
<p>STORAGE</p>	<p>After opening, store the jar in a dry and cool place Best before: 24 month from the date of packaging;</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 /243 kcal • Fat/ of wich saturates: 0 g/0 g • carbohydrates of wich sugars: 45/19 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>	 <p>8 031676 600401</p>