




PRODUCT DETAILS “ NERO DI VOGHIERA” 100 g BAG

COMPANY	NeroFermento s.r.l. Via Romea Nord N°246 Ravenna (Italy) 48122 P.IVA, C.Fisc: 02582660391 Email: info@nerofermento.it www.nerofermento.it	
PRODUCT	Nero di Voghiera	
TYPE OF PRODUCT	Black garlic, produced by fermentation of “Voghiera Garlic PDO” (Protected Designation of Origin)	
ORIGIN	“Voghiera Garlic PDO”, bulbous plant of the specie Allium sativum L. product certified by Italian DOP	
COLOR	Beige, Brown, Black	
APPEARANCE	Garlic Bulb	
PACKAGING	Bag, 100 grams (3-4 bulbs) Size: 14x18x7 cm	
PROCESSING	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.	
STORAGE	After opening, store the cloves in a jar in a dry and cool place Best before: 9 month from the date of packaging;	
ALLERGENS	Nero di Voghiera is produced by the fermentation of “Voghiera Garlic” bulbs, no additives or preservatives are added.	
NUTRITION FACTS	Nutritional values per 100 g of product: <ul style="list-style-type: none"> • Energy value: 243 kcal/1030kj • Fat: 0 g • carbohydrates and sugars: 45/19 g • Salt: 0,01 g • Protein: 14 g • Fibers: 2,1 g 	
USE IN THE KITCHEN	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)	
BARCODE	 8 031676 600128	