



www.nerofermento.it

Company profile, product lines

2022



NeroFermento is an innovative company born from the encounter between agriculture and technology, (farmers and researchers) two deeply different souls ad synergistic among them in terms of know-how, values and experience. NeroFermento finds in this dualism the base of its identity, the necessary impulse to innovate, experiment and move along raising day by day its own quality standards with the intention to present a new, fresh and original point of view to the market. New in terms of how to use its products; fresh to approach and unprecedented as the aromatic tones that NeroFermento (products) will give to your dishes. **NeroFermento designs, develops and internally manufactures all the technology needed for the production process.** Our 3 cells are able to guarantee important production capacities, up to 2.5 tons every two months each. Our technology includes the development of a specific software and sensors that makes possible to have the constant and complete control of the fermentation process. The production cycle, characterized by a natural maturation process in an environment with controlled temperature and humidity, lasts about 60 days.

**NERO
DI VOGHIERA**

**NERO
& BIO**

NeroFermento, a certified organic company since 2018 according to current Italian and European legislation, has several product lines:

- “**Nero di Voghiera**”: the gourmet line designed for the Ho.re.ca. sector and delicatessens. The selection of our best bulbs of black garlic from Voghiera DOP garlic for the most creative dishes
- "**Nero & Bio**": the organic line (brand new 2020 products)

VOGHIERA'S BLACK GARLIC: 100% ITALIAN AND NATURAL



Nero di Voghiera is produced through the natural fermentation of PDO Voghiera Garlic.

The conditions of this process is closely monitored, ensuring no additives, preservatives or added yeast. The humidity and temperature is controlled for at least 60 days.

A long process by which **Voghiera's garlic, an exquisitely typical Italian garlic famous for its gentle taste**, decreases the allicin content losing the typical pungent taste of traditional garlic and becoming gentler and easier to digest. Voghiera's black garlic is **high in nutrients and antioxidants** whilst being sapid and tasty through its **umami notes, balsamic, acidic and sweet flavours**, making it perfect to be used in a variety of recipes. For its nutritional values and active ingredients it can be considered a **real superfood**, a valuable ally for your well-being representing a **gastronomic ingredient of excellence**, perfect with meat, fish, cheeses, vegetables but also in risotto, sauces or soups, as well as a kind of supplement to be included in every day's diet to improve health.



The fermented product has no storage problems. **The peeling of the black garlic bulbs is carried out after the maturation process.** Our direct experience has shown that the black garlic obtained by peeling the garlic before fermentation presents various problems that concern both qualitative and organoleptic aspects.



Voghiera's black garlic: from a raw material of certified excellence, a delicious and healthy product is born, cultivated, harvested and fermented exclusively in Italy.



VOGHIERA'S BLACK GARLIC: ORIGIN

Nero di Voghiera is produced exclusively with garlic of Voghiera PDO, certified and protected by the “**Consorzio Produttori Aglio di Voghiera**”. The characteristics of the garlic of Voghiera PDO are **linked to the production area** and all operations must necessarily take place within the production district as stipulated in the production disciplinary document; each phase is carefully **monitored, certified and controlled**.

More information on: www.agliodivoghiera.it/en



Nero di Voghiera is present in the dishes of the most important Italian chefs. The product has been selected, used and promoted by the most important cooking schools and associations of Italian chefs.

ALMA – The International School of Italian Cuisine (alma.scuolacucina.it)



ALMA is the most authoritative Italian cuisine training center located within the food valley (Colorno - Parma).

With the valuable help of Chef-teacher Fabio Giacopelli, expert on black garlic, we have improved the quality level of the product. **We currently sell our product to Alma for its educational activities.**

CHEF TO CHEF emiliaromagna cuochi (cheftochef.eu)



Association created to encourage the evolution of regional gastronomy and its affirmation at national and international level that includes chefs of the caliber of **Massimo Bottura** on the board of directors (three Michelin stars and first restaurant in the world in the list of the 50 best restaurants in the world in years 2016 and 2018). **NeroFermento has developed a collaborative relationship with many associated chefs who are now our customers.**

HOW TO USE BLACK GARLIC

Nero di Voghiera can be used raw on salads but it's also great to flavour any hot dish, just add it to your risotto, meat, fish or veggies right before they are done. You can add some olive oil, water or veggie broth to turn your black garlic into a paste to spread on crackers, flatbreads, bruschetta or to be used as a sauce to season your favorite kind of pasta. **Our products do not present conservation problems and are characterized by a very reduced use per dish.**



To learn about dishes, recipes and curiosity follow **NeroFermento** and our blog “C’è Fermento!”
More information on: www.nerofermento.it/en/fr/de

PROPERTIES AND BENEFITS

Everyone knows the many virtues of garlic: it's a great antibiotic, it's a natural antioxidant, and reduces inflammation. **Black garlic shares the same healing properties of raw garlic and takes them to the next level.**



NeroFermento conducted nutrition analysis on black garlic in collaboration with Gate s.r.l. and the University of Ferrara, confirming the presence of compounds previously reported on scientific literature.

	Voghiera raw White Garlic	Voghiera Black Garlic	Comparison
Total Flavonoids	0.38mg RE/g	1.43mg RE/g	-4 fold more
Total Polyphenols	1.76MG GAE/G	22.98MG GAE/g	13 fold more
Antioxidant Potency	3% inhibition*	51% inhibition*	17 fold more

Analysis was conducted on lyophilized samples. RE- Rutin Equivalent. GAE - Gallic Acid Equivalent. * measured with DPHH antioxidant assay

#1 Voghiera Black garlic is rich in polyphenols and flavonoids, the best defense against free radicals! These antioxidant molecules help your cells fighting against oxidative stress and reduce inflammatory processes.

#2 It's a great source of calcium, phosphorus and protein. Black garlic can be used as a supplement to reduce fatigue, improve physical performance and attention.

#3 It helps maintaining good cardiovascular health. Black garlic is rich in "S-Allyl Cysteine"(SAC), a sulphur compound that is easily absorbed by the body and reduces the levels of bad cholesterol.

Nutritional values per 100 g of product:

- Energy value: 243 kcal/1030 kJ
- Fat: 0 g
- Carbohydrates/sugars: 45/19 g
- Sodium: 0.01 g
- Protein: 14 g
- Fibers: 2.1 g

More information on: www.nerofermento.it/en



1. NERO DI VOGHIERA: GOURMET (HO.RE.CA) LINIE

Nero di Voghiera was born for the Ho.Re.Ca. channel and through the diversification of the formats, it meets all the needs of both professionals and the most demanding gourmet consumers. Supplies include a flyer containing information about the product and recipes. **Our products have a long shelf-life and are characterized by a very reduced use per dish.**



- **Nero di Voghiera Garlic bulbs (30-100 g):** Black garlic bulbs for chefs/gourmet consumers who love cooking without compromise.
- **Nero di Voghiera Peeled garlic (Jar 50 g):** Thoughts for the most impatient: 50g of delicious black slices, already peeled and ready to flavour up every recipe.
- **Nero di Voghiera Cream (Jar 70-300 g):** All the aroma and taste of freshly peeled black garlic in a practical cream made with vegetable broth ready to be spread on bread or used as a condiment.
- **Nero di Voghiera Powder (30 g):** Fine powder of black garlic (100%). The peeled product is heated to reduce water content and mechanically ground in a fine powder. All the aroma and taste of freshly peeled black garlic in a practical powder ready to be spread on bread or used as a condiment (risotto, fish, meat, desserts, cocktails).
- **OLIO NERO (Can 250 ml):** Extra virgin olive oil flavored with black garlic. Used raw in any type of dish, it develops all the aroma of Nero di Voghiera in all its nuances.

More information and Tech Sheet on: www.nerofermento.it/en/fr/de

2. NERO & BIO: BIO-LINIE

Organic is no longer a niche choice, but an increasingly popular and appreciated option by consumers. The reasons are healthy and environmental, demonstrating a growing sensitivity, which has contributed to the spread of organic products also in large retailers. The NERO & BIO line has been designed for specialized fruit and vegetable shops (medium and large retail sector).



- **NERO&BIO 30 g (1 bulb), 50 g (2 bulbs):** Organic Italian Black garlic bulbs for gourmet consumers who love cooking without compromise.
- **NERO&BIO Cream (70-300 g jar):** All the aroma and taste of organic black garlic in a practical cream ready to be spread on bread or used as a condiment.
- **NERO&BIO Black garlic topinambur sauce (80-130 g jar):** Practical source ready to be spread on bread or used as a condiment.
- **NERO&BIO Black garlic Basil Walnut Pesto (80-130 g jar):** Practical Italian Pesto ready to be spread on bread or used as a condiment in pasta and risotto.
- **NERO&BIO Powder (30 g):** Fine powder of organic black garlic (100%). The peeled product is heated to reduce water content and mechanically ground in a fine powder.

More information and Tech Sheet on: www.nerofermento.it/en/fr/de

THEY TALK ABOUT US

In their first months of life, Nero di Voghiera and NeroFermento aroused much interest from the specialized press and some specialized television programs.

Corriere della Sera / Repubblica / Gambero Rosso / Il Sole 24 ore



RAI 1 (TV channel most viewed in Italy)



CONTACTS



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