










PRODUCT DETAILS " NERO DI VOGHIERA" 30 g BAG

COMPANY	<p>NeroFermento s.r.l. Via Romea Nord N°246 Ravenna 48122 (Italy) P.IVA, C.Fisc: 02582660391 Email: info@nerofermento.it www.nerofermento.it</p> 
PRODUCT	Nero di Voghiera
TYPE OF PRODUCT	Black garlic, produced by fermentation and maturation 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	<p>Doypack (PP5), 30 g (1 bulb)</p> <p>Size: 13x12x7 cm</p> <p>Italian, English pack</p> 
PROCESSING	<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>
STORAGE	<p>After opening, store the cloves in a jar in a dry and cool place</p> <p>Best before: 14 month;</p>
ALLERGENS	Nero di Voghiera is produced by the fermentation of "Voghiera Garlic" bulbs, no additives or preservatives are added.
NUTRITION FACTS	<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
USE IN THE KITCHEN	<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>
BARCODE	 <p>8 031676 600104</p>




PRODUCT DETAILS “ NERO DI VOGHIERA” 100 g BAG

<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>Garlic Bulb</p>
<p>PACKAGING</p>	<p>Doypack (PP5), 100 g (3-4 bulbs)</p> <p>Size: 13x22x7 cm</p> <p>Italian, English pack</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 cloves in a jar in a dry and cool place Best before: 14 month;</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 600128</p>




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>





PRODUCT DETAILS "CREMA DI NERO DI VOGHIERA" V 70 g JAR

<p>COMPANY</p>	<p>NeroFermento s.r.l. Via Romea Nord N°246 Ravenna 48122 P.IVA, C.Fisc: 02582660391 Email: info@nerofermento.it www.nerofermento.it</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 (70 g)</p> <p>Jar Size: Diameter 7,5 cm Height 4 cm weight 190 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"> • Energy value: 106kcal/451kj • Fat/ of wich saturates: 0 g / 0 g • carbohydrates of wich sugars: 19/11 g • Salt: 0,8 g • Protein: 6,5 g • Fibers: 1,8 g
<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 bold font.</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>	





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

<p>COMPANY</p>	<p>NeroFermento s.r.l. Via Romea Nord N°246 Ravenna 48122 P.IVA, C.Fisc: 02582660391 Email: info@nerofermento.it www.nerofermento.it</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"> • Energy value: 106kcal/451kj • Fat/ of wich saturates: 0 g / 0 g • carbohydrates of wich sugars: 19/11 g • Salt: 0,8 g • Protein: 6,5 g • Fibers: 1,8 g
<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 bold font.</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>	

PRODUCT DETAILS NERO DI VOGHIERA FOOD POWDER 1# 30 g

COMPANY	<p>Black Garlic produced by NeroFermento s.r.l. Via Romea Nord N°246 Ravenna 48122 ITALIA P.IVA 02582660391, www.nerofermento.it</p> <p>Powder produced and packaged by Antico Pastificio Umbro S.r.l. Stabilimento di Via Lago di Fusaro N°9 Foligno (PG) 06034 ITALIA www.anticopastificioumbro.it</p>	 
PRODUCT	Black Garlic Powder of Nero di Voghiera 1# 30 g	
TYPE OF PRODUCT	Black garlic powder, 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	
INGREDIENTS	Black garlic powder (100%)	
COLOR	Black/ Fine powder of Black Garlic	
PACKAGING	Doypack da 30 g Pack: 9x12.5x1cm	
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. The process occurs naturally in a confined environment without adding any ingredient or additive. The peeled product is subjected to a heat treatment to dry it. The dried segments are mechanically ground. The powder obtained is packaged ready for use.	
NUTRITION FACTS	Nutritional values per 100 g of Nero di Voghiera (bulb): <ul style="list-style-type: none"> • Energy value: 243kcal/1030kj • Fat/ of wich saturates: 0 g / 0 g • carbohydrates of wich sugars: 45/19 g • Salt: 0,01 g • Protein: 14 g • Fibers: 2,1 g 	
STORAGE	Store in a cool, dry place at room temperature away from heat sources and away from direct light. Best before: 24 month from the date of packaging;	
ALLERGENS	The black garlick is produced by the fermentation of “Voghiera Garlic” bulbs, no additives or preservatives are added. In the plant (production of packaging powder) other products are made containing: cereals, eggs, celery, molluscs.	
USE	Food flavoring for all fresh, seasoned, dehydrated, frozen or sterilized / pasteurized products.	
BAR CODE	 8 031676 700002	

PRODUCT DETAILS OLIO NERO PACK 250 ml

<p>COMPANY</p>	<p>Black Garlic produced by NeroFermento s.r.l. Via Romea Nord N°246 Ravenna 48122 ITALIA, www.nerofermento.it</p> <p>Olive Oil produced and packaged by Azienda Case Bianche Via Trieste 25 Russi (RA) 48026 ITALIA, www.aziendacasebianche.it</p>  
<p>PRODUCT</p>	<p>OLIO NERO 250 ml</p>
<p>TYPE OF PRODUCT</p>	<p>Dressing based on Extra Virgin Olive Oil with Black Garlic</p>
<p>INGREDIENTS</p>	<p>Cold-pressed Extra Virgin Olive Oil of Italy origin 51,6%, Sunflower oil, Black garlic produced by fermentation of “Voghiera Garilc PDO” (Protected Designation of Origin) 6,9%, salt.</p>
<p>COLOR</p>	<p>Shades ranging from bright green to golden yellow, the black garlic particles help to make the color and taste more intense.</p>
<p>PACKAGING</p>	<p>Alluminium Can 250 ml Dimensioni: Diam. 5,4 cm x 17 cm weight: 320 g</p> 
<p>PROCESSING</p>	<p>Produced and packaged in the factory in Via Romagnoli 28, 48026 Russi (RA)</p>
<p>NUTRITION FACTS</p>	<p>Nutritional values per 100 ml of product</p> <ul style="list-style-type: none"> • Energy value:: 3699kj /900 kcal • Fat/ of wich saturates: 99,97 g/ 15,75 g • carbohydrates of wich sugars: 0/0 g • Protein : 0 g • Salt: 0,04 g
<p>STORAGE</p>	<p>Store in a cool, dry place at room temperature away from heat sources and away from direct light. Best before: 12 month from the date of packaging;</p>
<p>ALLERGENS</p>	<p>The product does not involve the addition of any ingredients or additives. In the plant other products are made containing: cereals, crustaceans, eggs, fish, peanuts, soy, milk, nuts, celery, mustard, sesame, sulfur dioxide, lupins, molluscs.</p>
<p>USE</p>	<p>Product ready for use or usable in other food preparations; it is preferable to use it raw to season and flavor dishes of meat, fish and fresh vegetables.</p>
<p>BAR CODE</p>	 <p>8 051811 520005</p>