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

COMPANY	NeroFermento s.r.l. Via Romea Nord N°246 Ravenna 48122 P.IVA, C.Fisc: 02582660391 Email: info@nerofermento.it www.nerofermento.it
PRODUCT	Crema di Nero di Voghiera
TYPE OF PRODUCT	Black garlic Cream. Black garlic, produced by fermentation of "Voghiera Garile PDO" (Protected Designation of Origin)
ORIGIN	"Voghiera Garile PDO", bulbous plant of the specie Allium sativum L. product certified by Italian DOP
INGREDIENTS	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
COLOR	Beige, Brown, Black
PACKAGING	Glass jar of black garlic cream (70 g)  Jar Size:
	Diameter 7,5 cm Height 4 cm weight 190 g
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. Peeling, preparation and packaging of black garlic are carried out in a certified laboratory. The jars undergo the pasteurization process.
NUTRITION FACTS	Nutritional values per 100 g of product:  • 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
STORAGE	Expiry: 3 years from production date. Once opened, keep refrigerated (0 ° / + 4 ° C) and consume within 8 days.
ALLERGENS	Any ALLERGENS ingredients are highlighted, in the ingredients list shown above, in <b>bold font</b> .
USE IN THE KITCHEN	Great on croutons, crackers, canapés, meat, fish and cheese or to season pasta and risotto.
BARCODE	8 031676 600425