





PRODUCT DETAILS NERO DI VOGHIERA FOOD POWDER 30 g

<p>COMPANY</p>	<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> 
<p>PRODUCT</p>	<p>Black Garlic Powder of Nero di Voghiera 30 g</p>
<p>TYPE OF PRODUCT</p>	<p>Black garlic powder, 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>Black garlic powder (100%)</p>
<p>COLOR</p>	<p>Black/ Fine powder of Black Garlic</p>
<p>PACKAGING</p>	<p>Doypack da 30 g</p> <p>Pack: 9x12.5x1cm</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. 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.</p>
<p>NUTRITION FACTS</p>	<p>Nutritional values per 100 g of Nero di Voghiera (bulb):</p> <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
<p>STORAGE</p>	<p>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;</p>
<p>ALLERGENS</p>	<p>The black garlick is produced by the fermentation of “Voghiera Garlic” bulbs, no additives or preseravitevs are added. In the plant (production of packaging powder) other products are made containing: cereals, eggs, celery, molluscs.</p>
<p>USE</p>	<p>Food flavoring for all fresh, seasoned, dehydrated, frozen or sterilized / pasteurized products.</p>
<p>BAR CODE</p>	 <p>8 031676 700002</p>