

SAMPLE APPLICATIONS:

- ▣ Sauces
- ▣ Dips & Dressings
- ▣ Pizza & Pasta
- ▣ Asian & Ethno Foods
- ▣ Marinade
- ▣ Aioli
- ▣ Dried Soups
- ▣ Dairy Products
- ▣ Spice & Herb Mixes
- ▣ Energy Drinks
- ▣ Chocolate

Inspired for new developments?
For further information and
samples, please do not hesitate
to contact us.



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**Healthy and vital with
Black Garlic**

Allium nigrum

Black Garlic is a kind of fermented garlic used as food ingredient in Asian cuisine.

Black Garlic contains 18 Amino Acids, which are very important for our body. Thanks to Black Garlic they can be absorbed with more quickly.

Black Garlic has a sweet-sour and an aromatic taste.



Characteristics

Black Garlic has a texture like jelly. Furthermore its taste recalls the roasted vanilla, prune, black vinegar and a bit of garlic.

Black Garlic is ten times more effective than common garlic in anti-oxidation. That's why it is good for our health, especially in the prevention of cancer and cardiovascular/cerebrovascular diseases.

Because of its fermentation this Asian speciality does not have any undesired smell after consumption. So it is very easy to apply.

Positive Effects for the Human Body

- High Blood Pressure
- Anaemia
- Diabetes
- Obstipation & Indigestion
- Cardiovascular & Cerebrovascular Diseases
- Cancer
- Fatigue & Exhaustion

