

### **Black Garlic** Downvillage

## What is Black Garlic?

Black garlic is slowly caramelized white garlic in low heat ovens, for 40 to 60 days without any extra additives or preservatives under certain temperatures and humidity. This procedure turns the white garlic into black, soft, sweet, and slightly acidic with earthy taste notes ending to a sweet garlic aftertaste. It's slow caramelization helps to keep and boost all the health benefits of the garlic.

As an antioxidant and rich in polyphenols, it is a super-super food, 4 to 7 times stronger than white garlic. It regulates the blood pressure, the cholesterol levels, and it has antimicrobial, antibiotic, and antifungal properties, bringing it at the top of the healthy foods list. Apart from the health benefits, black garlic is one of the most versatile ingredients in the kitchen, completing with its umaminess both savory and sweet recipes.

At Downvillage we use Greek garlic that is collected from March till September in Platykampos village, a nearby village with tradition in garlic cultivation that, due to its climate, produces one of the tastier and richest in nutrients garlic in the world market. Apart from Black Garlic peeled cloves, we have created a range of products that helps you to introduce Black Garlic in your diet and your cooking.

# Discover who we are.

Black Garlic Downvillage was started in 2013 in a village on Mt Pelion by Panos Ganotis, a computer engineer and chef Greg Chelmis, in an model experimental farm constructed in Panos' grandfather house.

Among innovative cultivations, fermentations and distillations, Black Garlic was created, constructing their own equipment and machinery, following an old recipe used for centuries in Asia.

Four years later, they moved into a bigger establishment at the foothills of Mt Pelion, and by now they are maturing over 5 tons of garlic per year, focusing on the traditional recipe of Black Garlic.





01

# **Natural** Superfood



03

# Downvillage



# **Total Black Garlic**





**PRODUCT SERIES** 



### Black Garlic 31 Cloves

125gr



#### **INGREDIENTS**

High quality Black Garlic cloves, carefully selected and peeled.



### Black Garlic Paste

200gr / 100gr



#### **INGREDIENTS**

Black Garlic, Agave syrup, Spices.



### Black Garlic Cloves

100gr / 50gr



#### **INGREDIENTS**

High quality Black Garlic cloves, carefully selected and peeled.



### Black Garlic Honey

200gr / 100gr



#### **INGREDIENTS**

Pine tree honey, Black Garlic, Spices.







### Black Garlic Pearls

50gr / 50gr with edible gold



#### **INGREDIENTS**

Black Garlic, Agave syrup, Brewed coffee, Agar-agar, Water, Spices.









### Black Garlic Mayo

220gr



#### **INGREDIENTS**

Ingredients: Soybean oil, water, Diamond Mustard 10% (water, grape vinegar, mustard seeds, natural food starch, salt, sugar, natural color: curcumin, mustard flavor), black garlic paste, apple juice (apple juice from concentrated juice, vitamin C), pasteurized egg yolk, extra virgin olive oil, sugar, grape vinegar, salt, spice, (flavor enhancer: monosodium glutamate, thickening agent: maltodextrin, contains celery), antioxidants: (Sodium tripolyphosphate, propylaine glycol, natural rosemary extract, lecithin), EDTA, acidity regulator: citric acid.



### Black Garlic Mustard

220gr



#### **INGREDIENTS**

Diamond mustard(water, grape vinegar, mustard seeds, natural food starch, salt, sugar, Natural color: turmeric, Preservative: Sodium Benzoate, Mustard flavor), Black Garlic, Mustard seeds, Grape vinegar, Honey, Spices.





**PRODUCTS** 

### Black Garlic Ketchup

270gr



#### INGREDIENTS

Tomato paste, Black Garlic, Agave syrup, Corn syrup, Grape vinegar, Balsamic vinegar, Sugar, Salt, Water, Spices.



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