

Product Name: Black Garlic Cloves

Description: Whole cloves of garlic are fermented.

**Physical Properties**

Color	Black	Method: Visual
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**Organoleptic Properties**

Flavor	Sweet, caramel like with garlic undertones.	Method: Organoleptic analysis
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**Microbiological Properties**

Standard Plate Count	Maximum: 1,000 cfu/g	Method: FDA BAM or AOAC equivalent
Coliform	Maximum: 30 MPN/g	Method: FDA BAM or AOAC equivalent
Yeast	Maximum: 1,000 cfu/g	Method: FDA BAM or AOAC equivalent
Mold	Maximum: 1,000 cfu/g	Method: FDA BAM or AOAC equivalent
E. Coli	<10 cfu/g or <3 MPN/g	Method: FDA BAM or AOAC equivalent
Salmonella	NEG/25g	Method: FDA BAM or AOAC equivalent

**Packaging, Labeling, Storage**

Packaging	Poly bag in box or to customer specification
Receiving Conditions	Product should be shipped and handled in a sanitary manner.
Storage Conditions	Store in a dry, cool place.
Shelf Life	36 months (under optimum storage conditions).

**Other**

Gluten Status	This product (and if applicable its ingredients) by nature does not contain the gluten proteins found in wheat, rye or barley. This product has not been tested to verify gluten levels less than 20 ppm.
Natural Status	This product is a 100% pure, natural substance. It does not contain any artificial, synthetic or natural identical additives.
BE Status	This product does not contain bioengineered ingredients.
Vegan Status	This product does not contain any animal derived products including meat, milk, seafood, eggs, honey or bone char.
Halal Status	This product does not contain alcohol, natural L-cysteine extracted from



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hair or feathers, animal fats and/or extracts, bloods of any origin, blood plasma, pork and/or other meat by-products & alcohol is not used as a processing aid.

SDS Waiver

To the best of our knowledge this product is non-hazardous and not subject to the requirements of 29 CFR 1910.1200. Although this product does not require specific hazard precautions, users should take care to minimize personnel exposure and workplace contamination.

## ALLERGEN STATEMENT FOR BLACK GARLIC CLOVES

"Q #1: Does the item above contain any of the following allergens or their derivatives?"		"Q #2: Is the item above produced on equipment that comes in contact with any of the following allergens?"		"Q #3: Is the item above produced in a facility that uses or processes these allergens?"		ALLERGENS
YES	NO	YES	NO	YES	NO	
	X	X		X		MILK
	X	X		X		EGGS
	X	X		X		SOYBEANS
	X	X		X		WHEAT
	X		X		X	PEANUTS
	X	X		X		TREE NUTS
	X		X		X	FISH
	X		X		X	CRUSTACEAN SHELLFISH
	X	X		X		SESAME
	X	X		X		MUSTARD
	X	X		X		ADDED SULFITES

Equipment is cleaned and sanitized between production runs to prevent allergens from contaminating non-allergenic products.



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**Ingredient Statement**

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Garlic.

**Proximate Analysis**

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Protein	6.36	g
Carbohydrate	33.06	g
Moisture	55.00	g
Ash	5.08	g
Fat	0.50	g

**Nutritional Analysis**

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Serving Size	100.00	g
Calories	149.00	
Total Fat	0.50	g
Saturated Fat	0.09	g
Trans. Fat	0.00	g
Cholesterol	0.00	mg
Sodium	17.00	mg
Total Carbohydrates	33.06	g
Dietary Fiber	1.70	g
Sugars	1.00	g
Protein	6.36	g
Vitamin A	0.00	IU
Vitamin C	31.20	mg
Calcium	181.00	mg
Iron	1.70	mg
Added Sugars	0.00	g
Vitamin D	0.00	mcg
Potassium	401.00	mg



NON  
GMO

GLUTEN  
FREE

STORE IN A DRY, COOL PLACE.

## BLACK GARLIC CLOVES

Black Garlic is garlic fermented at high temperatures to produce slightly wrinkled black cloves with a savory and sweet taste that is both caramel-like and garlicky, with hints of balsamic or tamarind. Its texture is tender like roast garlic, with undertones of malt and molasses without the acrid bite of raw garlic. Our Black Garlic Cloves are dried to preserve their flavor and freshness, and extend shelf life.

- Flavor is more mellow than raw garlic, lacking the characteristic acidic bite
- Undertones of malt and molasses
- Soft, tender texture reminiscent of roasted garlic
- Delicious in sauces, marinades, dressings, pasta and rice dishes and much more

### Nutrition Facts

servings per container	
<b>Serving size</b> about 1 clove (4g)	
<b>Amount per serving</b>	<b>5</b>
<b>Calories</b>	
<b>% Daily Value*</b>	
<b>Total Fat</b> 0 g	<b>0%</b>
Saturated Fat 0 g	<b>0%</b>
Trans Fat 0 g	
<b>Cholesterol</b> 0 mg	<b>0%</b>
<b>Sodium</b> 0 mg	<b>0%</b>
<b>Total Carbohydrate</b> 1 g	<b>0%</b>
Dietary Fiber 0 g	<b>0%</b>
Total Sugars 0 g	
Includes 0 g Added Sugars	<b>0%</b>
<b>Protein</b> 0 g	
Vitamin D 0.0 mcg	<b>0%</b>
Calcium 7.2 mg	<b>0%</b>
Iron 0.1 mg	<b>0%</b>
Potassium 16.0 mg	<b>0%</b>

\* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

## INGREDIENTS

Garlic.

### BASIC PREP

Ready to use. No preparation necessary.

### SUGGESTED USES

- Blend with butter to make compound butter
- Sauté in oil to create a base for sauces, dressings and marinades
- Delicious in Asian-inspired noodles, vegetable dishes and braised meat dishes such as beef spare ribs
- Pairs well with mushrooms, tomatoes, cheese, roast pork, sausages, shellfish, smoked meats and ginger

### RECIPE

Mushroom and Black Garlic Eggrolls

1/4 cup Finely Diced Shiitake rinsed under cold water  
2 cups boiling water  
1 tablespoon sesame oil  
1 medium carrot, julienned or grated on the large holes of a box grater  
1/2 pound Napa cabbage (about 1/2 small head), finely shredded  
4 Black Garlic Cloves, sliced thin  
1 tablespoon Shaoxing wine or Sherry  
2 teaspoons dark soy sauce  
1 teaspoon sugar  
Kosher salt  
1/4 pound char-siu pork (or ham), finely julienned  
12 egg roll or spring roll wrappers  
1 1/2 quarts peanut, canola, or vegetable oil  
plum sauce or duck sauce for serving

Soak the washed mushrooms in boiled water for 10 minutes. Heat a 10-inch skillet to high and add the sesame oil, carrot and cabbage. Cook until cabbage is wilted, about 4 minutes. Add the Small Shiitake Shake and sliced Black Garlic Cloves and mix for another 2 minutes then add the wine, soy sauce and sugar, mixing to coat the vegetables evenly. Mix into a bowl with the char-siu and set aside to cool down. Lay an egg roll wrapper down with the corners on the left and right. Put about 2 tablespoons of filling in the lower half of the wrapper and roll the closest bottom corner over it. Half roll the wrapper over the filling and stop. Wet the edges with water fold both outside corners into the center, and then roll the rest of the way so the egg roll is closed. Repeat until the filling is gone. Heat the peanut, canola or vegetable oil in a 2 quart vessel to 350° using a thermometer. When oil is at temperature, fry the eggrolls up to 6 at a time, moving them gently in the oil to brown evenly. After 5 minutes remove the eggrolls to a rack with paper towels underneath to drain and wick off any extra oil. Serve immediately with plum or duck sauce for dipping.

Makes 12 eggrolls

Black Garlic is as exotic tasting as it is looking. Fermentation locks the sweet and savory taste in and is easy to store and use when needed. The Small Shiitake Shake is a perfect accompaniment in an eggroll, where size counts and flavor count.



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## COUNTRY OF ORIGIN DECLARATION FOR BLACK GARLIC CLOVES

THIS PRODUCT ORIGINATES FROM UNITED STATES