

Maillard reaction

発酵黒ニンニク

More than 50% sugar content
Sweet such as fruit

Features 1

Sweet and sour smell that fragrant faintly
Japan garlic

Features 2

SOD to getting rid of
active oxygen

Ripening fermented for 14days
Antioxidant force increase
Essential amino acids rich



Features 3

This fermentation cabinet was to enable
high-quality mass production of 黒ニンニク



TG-1500



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