

BLACK GARLIC

PURE  GARDEN
FROM ARCTIC REGION

Vuokko Yli-Kesäniemi

Pure Garden Oy
+358 40 5289280

[*puregardenoy@gmail.com*](mailto:puregardenoy@gmail.com)

[*https://www.purearcticgarden.com*](https://www.purearcticgarden.com)



*Pure Garden/Black Garlic -
mustavalkosipulituotteet*



blackgarlic.fi

03/2022

My family:

MIKKO

VUOKKO

VEIKKA

KONSTA





Our Farm:

- Is located by a lake, Ähtärinjärvi. Distance from Seinäjoki 65 km.
- Generational change from father to daughter in 2012
- The main crops are garlic and strawberries
- Black Garlic –brand develop new flavors for dining easily and tastefully
- Our values are pure raw materials, sustainability, convenience, safety, confidence, pleasure







- **Black Garlic:**
has been fermented for a several weeks at a controlled low temperature under controlled high humidity
- **Benefits of Black Garlic:**
is rich in healthy amino acids and contains ten times as many antioxidants as white garlic
- **The taste of Black Garlic:**
is deliciously sweet, with slight hints of spice and liquorice.
Rich umami flavor.

How to use Black Garlic?





Thank you for listening! Questions?