

Black garlic extract

Cat. No. EXTZ-423

Lot. No. (See product label)

Introduction

Description Black garlic extract is extracted from black garlic *Allium nigrum*. Black garlic is a food made by fermenting fresh raw garlic with the skin on for 60~90d in a fermenter with high temperature and high humidity and letting it ferment naturally. It is called black garlic because the whole garlic clove appears black after fermentation. The highest content of microelements in black garlic is potassium, which is followed by magnesium, sodium, calcium, iron, and zinc. Black garlic contains a variety of nutrients, mainly amino acids, peptides, proteins, enzymes, glycosides, vitamins, fats, inorganic substances, carbohydrates, sulfur-containing compounds, and so on. Black garlic extract has antioxidant, anti-inflammatory, anti-cancer, anti-obesity, anti-diabetic, anti-allergic, cardioprotective, and hepatoprotective properties.

Product Information

Form powder