



それはまるで黒い宝石のような...

# 黒にんにく

青森産  
100%使用の  
黒にんにく

## 🍷 人気急上昇中の「黒い宝石」とは？

通常のにんにくは刺激が強すぎニオイも気になりますが、黒にんにくは手軽にそのまま食べるだけ！

しかも、通常のにんにくよりポリフェノールやS-アリルシステインが多く含まれ、健康食品として注目されています。

その黒にんにくを松山ハーブ農園独自の製法で

美味しさを追求したのが「黒い宝石」こと

松山ハーブ農園の「黒にんにく」です。

青森の自然と大地の恵み、そして日本人の知恵が生んだ結晶です。

With the "black jewel" by which popularity is rising sharply?

Usual garlic is too spicy and also interested in NIOI.

As black garlic is eaten just as it is easily!

Moreover polyphenol and S- ARIRUSHISUTEIN are included much and watched as healthy food more than usual garlic.

The black garlic, Matsuyama herb garden, by a personal process.

It's a "blackness, jewel" thing that gusto was pursued.

"Black garlic" from Matsuyama herb farm.

Nature in Aomori and the wisdom Daichi has mercy and by which he's Japanese are a produced crystal.

## 🍷 商品ラインナップ / The line-up of goods



黒にんにく クリーンカップ 200g  
Black garlic 200 grams of clean cup



黒にんにく クリーンカップ 100g  
Black garlic 100 grams of clean cup



黒にんにくスタンドパック 100g  
Black garlic 100 grams of standing pack

### 🍎 黒さが産んだ奇跡とパワーの秘密

生のにんにくを発酵熟成させた「黒にんにく」は生の状態に比べ、S-アリルシステインやポリフェノールが多く含まれています。そのため、様々なパワーが凝縮された奇跡の健康食品として注目されています。

#### Secret of the miracle and the power black bore

There are S - a lot of ARIRUSHISUTEIN and polyphenol compared with the raw state, and the "black garlic" by which fermentation made raw garlic be matured is included. Therefore various power is watched as healthy food of condensed miracle.



### 🍎 最高品質の青森県産のにんにく

青森県は高品質のにんにくの生産地として有名です。発酵熟成のみで作られる黒にんにくは、生のにんにくのような臭さがなく、糖度が増し、まるでフルーツのような甘みと食感があります。

#### Most high-quality garlic made in Aomori

Aomori-ken is famous as a production district of high-quality garlic. There is no smelliness like the raw garlic, and the black garlic made with only fermented maturity increases in the sugar content, and there are sweetness just like the fruits and food texture.



### 🍎 松山ハーブ農園こだわり

農薬や化学肥料に頼らないで育てたにんにくを熟成させた黒にんにく。さらに水質検査、放射能検査、残留農薬検査、成分分析検査等を行い、より安全で安心な「黒にんにく」をお届けします。

#### Most high-quality garlic made in Aomori

The black garlic which didn't depend on agricultural chemicals and chemical fertilizer and made the garlic brought up be matured. I'll do more water examination, radioactivity check, and ingredient analysis, etc. and deliver relieved "black garlic" more safely.



### 🍎 幅広い利用シーンでご活用ください

黒にんにくはそのまま食べるだけではなく、アレンジしだいでお料理やおつまみにも！フルーティーな味わいで老若男女に幅広く好まれる商品です。ご家庭用やご贈答用にご利用ください。

#### Please utilize by a wide use scene.

Black garlic is eaten just as it is and, depending on an arrangement, in a dish and a snack! Goods liked by men and women of all ages widely by the fruity taste. Please use it for for homes and present.

