



# Biotek S.r.l.



ASSOLOMBARDA  
Filiera Largo Consumo

Biotek Srl was registered in November 2018 at the Chamber of Commerce of Milan, Monza Brianza and Lodi as an innovative start-up, established pursuant to art. 4 paragraph 10 bis of the decree-law 24 January 2015, n. 3

It was born after a few years of studies aimed at researching products and projects for health and the improvement of the environment.

Research and experimentation mainly concerned the following design ideas:

1 - Indoor agriculture with hydroponic and aeroponic methods and, most recently, the invention of a mixed technology between hydro-aeroponic and traditional that allows any type of cultivation.

The application of these technologies brings numerous advantages such as: high quality organic production, energy saving, reduction of space on the ground (the development is vertically on several floors), reduction of manpower thanks to automation, limitation in water consumption, limitation / cancellation of chemical additives, reduction of greenhouse gas emissions, recovery and exploitation of unused buildings, produced at zero km. This project, for now, has remained in the "drawer"



2 - Production of iodized low-sodium food salt containing 70% less than normal table salt. The health benefits would be undoubted, just think of the aid it could bring for cardiovascular, heart, hypertensive diseases, etc.

In parallel with the production of food salt, a low-cost alkaline and ecological antifreeze was tested. Among the main advantages we have: respect for the environment, respect for any type of metal structure including reinforced concrete structures, respect for road surfaces, etc. This project also remained in the "drawer"

3 - The urge to study and experiment with fermented black garlic was born from a need for health and, after adequate research and experimentation, having obtained positive results, verified that this product is useful for health, it was decided to put it into production.

Studies, research and tests have allowed us to design and build a new generation fermentation cell which, with a completely natural process, without any chemical additives but using only variations in temperature, air humidity, pressure variations and the necessary time, we were able to obtain a product of excellence and high quality. Production and marketing is still ongoing.

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