



## Who we are

Biotek Srl was registered in November 2018 at the Chambers 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 improvement of the environment.

Among the various projects, due to a health need, the desire to study and experiment with fermented black garlic was born 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.



# Biotek S.r.l.

NEROSANO



Riccardo Azzali

Tel.: 334 927 5589

[r.azzali@biotek-italia.it](mailto:r.azzali@biotek-italia.it)



ASSOLOMBARDA  
Filiera Agroalimentare

## The product

The transformation from white garlic, made in Italy, to fermented black garlic takes place, without any use of chemical agents, by means of a new concept cell, conceived, developed and built by the founders of the company.

This cell is totally automated, remotely monitored 24 hours a day not only as remote control but also as remote management, in fact it is possible to control the process, make changes or select controls and graphics and anything else that may be useful, simply via mobile phone.

Research carried out following laboratory results has shown that black garlic, in general, increases its health properties by 5 to 10 times more than unfermented garlic and develops the following properties: it acts as a powerful antioxidant, although is not a drug, it is an excellent adjuvant for cardiovascular pathologies, for hyperlipidemia, has a proven action of reducing the carcinogenic process and limiting metastases.

Currently fermented black garlic is used almost completely for food use in general, especially by the starred Chefs with whom Biotek collaborates.

[www.nerosano.it](http://www.nerosano.it)