


商品紹介

琉球バイオリソース販売株式会社

Brand name	JAN code			
Fermented Turmeric Powder	4997964440002			
Volume	Qty/carton	Retail price		
100g	24 bottles	JPY2,800/bottle		
Manufacturer Ryukyu Bio-Resource Marketing Co., Ltd. 606-2 Toyohara aza Motobu-cho, Kunigami-gun, Okinawa 905-0204, Japan				
Unit box size (H×W×D)	Weight	Carton size (H×W×D)	weight	
93×75×75 (mm)	400 g	12×48×33 (cm)	10kg	
Product features <ul style="list-style-type: none"> <li>Produced by our patented fermented methods to improve the bitter taste and unique scent, for new and improved turmeric that's easier to consume, made only with the ingredients of autumn turmeric (<i>Curcuma longa</i>), which contains most curcumin. (Process Patent: No.2949411)</li> <li>Recommended to those who feel it difficult to swallow the tablets, and it is applicable to use for various cuisines as spice.</li> </ul>				
Ingredients: <ul style="list-style-type: none"> <li>Fermented Turmeric 100% (Okinawa made autumn turmeric)</li> </ul>				
Production process Ingredients → fermentation → drying → powdering → sterilization → bottling → packing <div style="display: flex; justify-content: space-around; align-items: center; margin-top: 10px;"> <div style="text-align: center;">↑</div> <div style="text-align: center;">↑</div> </div> Inspection Inspection				
preservation・self life 24 months for unopened state Keep it avoiding high temperature and humid, and direct sunlight.		How to dose Take 3g daily as food supplement with water. And it can be applied for various cuisines as spice.		
Remarks: Measurement spoon is attached for 0.5g.				