



# Miracle Herb Manjericon

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# What is Manjericon?

○Manjericon is native to Brazil.

Manjericon is a herb native to Brazil, distributed in tropical Asia, Africa, Pacific islands, etc., and cultivated in Japan's Okinawa Prefecture. If you sow the seeds in spring, they will bloom around summer and die when the fog of late autumn falls, so it is treated as an annual plant. If you lightly rub the surface of the leaves, it will give off a fragrant scent. In summer, the flower spikes will grow from the end of the stem and small white or reddish flowers will bloom in spikes.

○Manjericon, which belongs to the mint family, has been said since ancient times to promote insulin secretion and suppress sugar. It also contains a lot of potassium, which helps excrete excess salt.

○How to use Manjericon

Manjericon is mainly used as an herb, and raw or dried leaves are made into tea and drunk. As a guideline, brew 1 to 5 g of dried leaves in 400 ml to 1 liter of water and consume as a daily dose.

Active ingredients include estragole, citral, methyl chavicol, thymol, methyl cinnamate, camphor, eugenol, and linalool.





# 1- Product Overview



Product Name | Manjerikon tea

Capacity | 3g x 30 bags

Sales price | 2,240 yen (excluding tax) and 2,420 yen (including tax)

Features | A blend of four types of tea: mangelijke, goji berry, kambala, and oolong. Easy to drink with no bitterness.

## How to drink

One pack is approximately 500ml to 1 liter. You can use it repeatedly by pouring hot water into a teapot until the color appears. You can also enjoy delicious tea by putting 1 to 2 tea bags in a pot and pouring hot water over it.



## 2- Product Overview

**Recommended for:** \* People who are concerned about cholesterol \* People who are avoiding sweet foods \* People who want to experience the effects of mangericone easily \* People who dislike bitterness and astringency

Manjericon



Wolfberry leaves



Kambala



Oolong



**Three herbs that enhance the power of Manjerikon**



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Obtained the international standard food safety system "ISO22000". In recent years, the introduction of quality control using the HACCP system has been promoted in food production, and among them, the "ISO22000" recognized by the international organization ISO (International Certification Organization) is considered to be the highest level of HACCP management. From the cultivation of medicinal herbs in the farm to processing and manufacturing in the factory, we have strict quality control and are able to provide safe and secure products, as proven by the strict inspection by the international certification organization.



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