

Product Guide

Product Name	Ryukyu Moromi Vinegar
Contents	93 capsules á 495mg
C/S Amount	120 packages (aluminium package)
Product Classification	Soft Capsule



	Length	×	Width	×	Height	Weight
Size of 1 Package	160		100		10	46g
C/S Size	360		480		240	5.9kg

Product Features

Having its origin in the traditional alcoholic beverage "Awamori" of Okinawa, "Moromi Vinegar" is rich in amino acids and citrates and our recommendation for people who are looking for "Weight-Loss Supplements", "Vitality" and "Beauty." The ingredients of our "Moromi Vinegar" are 100% products of Okinawa. We compressed the "Moromi Vinegar", which is hard to drink in its liquid form, in highly concentrated soft capsules. These easy to swallow soft capsules can be conveniently taken daily, without being bothered by a sour taste.



Marketability

Typical concerns of aging (weight, beauty, health) are everlasting complains for women from maturity onward. "Moromi Vinegar" gained popularity from a wide array of customers, starting with women who start to feel those typical concern in their 30s to women in their 70s. Among them, those who have the most urgent feelings about weight-loss, beauty and health are the core target group of the 40-60 year olds. Actually, after taking the product, accompanied by moderate exercise, many customers left us positive comments, in the likes of "My body feels lighter" or "My body became cleansed and slimmer".



Selling Points

- The amount of amino acids, which are helpful with weight loss and cosmetic improvement, is 80 times higher than that in common rice vinegar, and citrates are 264 times as high. A body that suffers from a lack of exercise and a slowed down metabolism can get the needed support, thanks to the power of amino acids and citrates.
- It contains 19 types of amino acids (including essential ones), which are a fundamental building blocks for collagen. It also works as a beauty product.
- "Moromi Vinegar" is a domestic product of Okinawa and Japan, made in our factories and subjected to rigid quality control.
- "Moromi Vinegar" is the basis for making "Awamori", a traditional Okinawan alcoholic beverage. Other than the yellow koji-yeast, which is used to make Japanese sake, "Moromi Vinegar" is made with "black koji-yeast", which is native to and exclusively found in the Ryukyu-Kingdom (Okinawa). Black koji-yeast is a vital step in the fermentation of "Awamori", because of its ability to produce a large amount of "citrates". That makes it possible, through the acidity, to suppress the growth of bacteria, which otherwise would flourish in the high temperatures of Okinawa's climate and would make the brew go bad.
- Recently it was discovered that "Moromi Vinegar" contains GABA. GABA is a kind of amino acid and is officially called γ -amino butyric acid. It gained public interest as it is considered to enable a balanced and relaxed lifestyle.

Ingredients

Moromi vinegar powder, Vegetable oil containing VitaminE, Glycyrrhiza extract, olive oil, colorant (squid ink), beeswax, glyceride, glycerin, gelatin

Nutrition Facts	As of 3 capsules (1,485g)
Energy	8.60kcal
Protein	0.42g
Fat	0.60g
Carbohydrates	0.39g
Sodium	0.16mg
Citric acid	21.00mg
Amino Acids	359.69mg

How to take

Take 3 capsules per day with cold or warm water, swallow them whole.

Shelf Life

2 years

※Because this is an internal document, it might contain expressions that are legally not permitted, for example in relation to the Pharmaceutical Affairs Act.