



Moromi vinegar
&
Functional beverage

 **KANEHIDE BIO CO.,LTD.**

[Product Name]
**Ryukyu Ocho
Moromi Vinegar**

[Local market Price]
3,675円
(before tax 3,500yen)

Moromi vinegar from the time-honored awamori producer Kumejima no Kumesen. The product contains citric acid and amino acid both of which are good for beauty and health. It is blended with brown sugar to make a mild drink that is easy on the palate. An ideal partner for the health of your whole family.



Product information

The moromi vinegar is a drink that is produced from the "moromi", the lee produced when awamori liquor is distilled by yeast fermentation of fine quality black koji mold added rice. This "moromi" is abundant with 18 types of amino acids (including all essential amino acids) and the major ingredient is citric acid. This product is made by adding Iron, a nutrient which people tend to lack, to the moromi vinegar (Iron is a nutrient necessary for producing red blood cells).

[Date of release] **Jun.2004**

[Contents] **900ml**

[UPC Code] **4954933800014**

[Expiry] **2 years from date of production**

[Units / Case] **12**

[Size mm] **85×80×300
(L×W×H)**

[Product weight] **1.5kg**

[Case Size mm] **270×355×325
(L×W×H)**

[Case weight] **19.2kg**

[Classification] **Soft drinks**

[Product figure] **liquid**

[Ingredients] **Rice malt,soft brown sugar, brown sugar(Okinawan),acidifier, Iron sodium citrate**

[Dosage]

Use the attached measuring cup (30ml), and with the standard of 2 cups per day, either drink it as it is or after diluting with appropriate volume of water.

[Nutrition Facts] **Energy101 kcal, Protein2.7g , Fat0g , Carbohydrate22.9g , Sodium70.8mg, iron7.21 mg, citric acid1370 mg · amino acid (arginine221mg, histidine64mg, leucine123mg, methionine28mg, threonine103mg, tyrosin99mg, alanine209mg, proline140mg, serine122mg, lysine116mg, phenylalanine76mg, isoleucine98mg, valine125mg, tryptophan12mg, asparatic aci241mg, glycine149mg, glutamine345mg, cystine47mg)**
Per 100ml

Kumejima pongee
Okinawan traditional craftwork, and its techniques and traditional processes have been developed since the times of the Ryukyu Kingdom, and are all hand-made. They basically came with a glossy black color, but also have characteristics of colors including navy blue and kasuri patterns



金秀バイオ株式会社

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<http://www.kanehide-bio.co.jp>