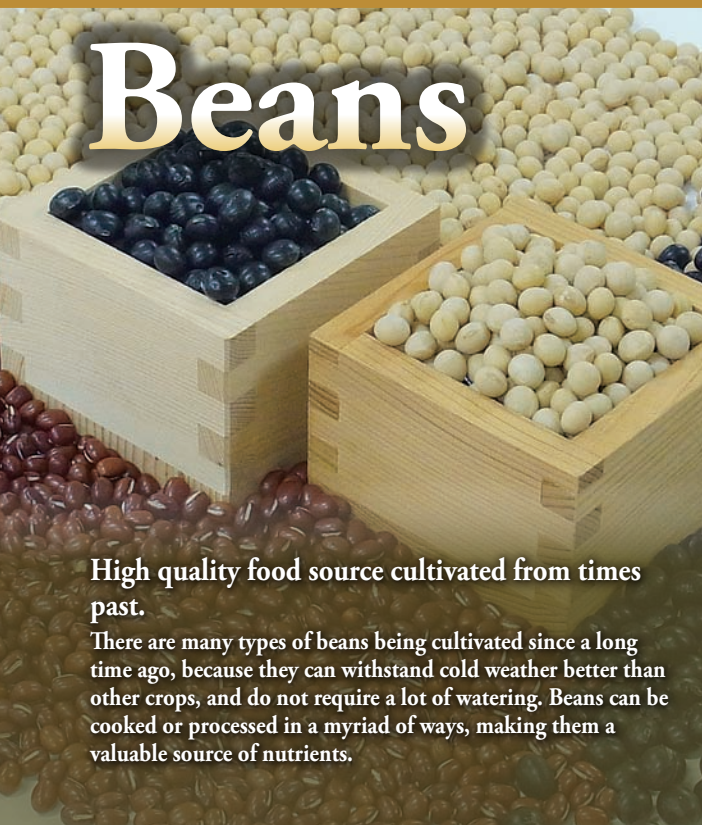


Beans



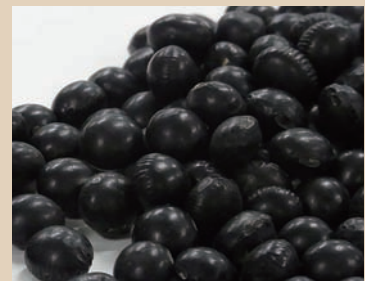
High quality food source cultivated from times past.

There are many types of beans being cultivated since a long time ago, because they can withstand cold weather better than other crops, and do not require a lot of watering. Beans can be cooked or processed in a myriad of ways, making them a valuable source of nutrients.

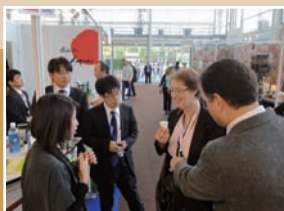
The novel ideas and skills of manufacturers with a long history of handling and processing grains and cereal are creating products that contribute to improved health.

What are Black Beans?

Black Beans are a type of soy, sometimes called the “meat of the garden” due to their high protein content, and their black surface. Edamame, eaten young before the bean surface turns black by boiling, is also popular. In Japan, being physically strong or striving for something is often called being “mame” (beans), and therefore, with the hope of spending the new year being “mame,” boiled beans are an indispensable dish in New Year’s celebrations.



Black soybeans, with its dark skin, are rich in nutrients.



Overseas opinion

It’s a great idea to turn beans into snacks and drinks! Bean power is attracting health-conscious people.



RYOKOKUSHOJI CO., LTD.

URL <http://www.ryokoku.com/>

Simple and mild tasting coffee made from soybeans.

Soy de cafe

Developed with our hope of utilizing soybeans so that more people may eat and drink them. Caffeine-free coffee made from soybeans that can be enjoyed conveniently at any time. Can be used in dessert making, such as caffeine-free coffee jelly and tiramisu.



- Product name: Soy de cafe
- Product description: Processed soybean food
- Main ingredients: Soybeans, glucose, flavoring (amino acid, etc.)
- Net content: 200 g
- Domestic suggested retail price:
- Case size: 34.0 cm (length) x 45.0 cm (width) x 31.0 cm (height)
- Weight/quantity (per case): 10 kg/50 bags
- Possible shipment period: Year-round
- Minimum lot: 1 case
- Storage: Store in cool, dry place, avoiding high temperature and humidity
- Best before: 6 months (unopened)
- JAN Code: 4571379630021
- Exporting countries/regions: Italy

Corporate Data

■ Year of establishment: 1952 ■ Capital: 21.5 million yen
 ■ Number of employees: 18
 ■ Address: 5-7-5 Shoko Center, Nishi-ku, Hiroshima 733-0833, Japan
 ■ TEL: +81(82)277-6455 ■ FAX: +81(82)278-0381
 ■ E-mail: rygrain@ryokoku.com



TOKUNAGA SEIKA CO., LTD.

URL <http://www.mametoku.co.jp/>

Tasty and healthy bean snacks using *takesumi* (bamboo charcoal) are raved about all over the world.

Bamboo charcoal bean snack

Japan’s first snack using *takesumi*. Peanuts are coated with *takesumi* using our patented method. The nutty taste of peanuts matches perfectly with a Japanese sweet-and-salty flavor, with the added bonus of *takesumi*’s aid in regulating digestion. The snack has received the International Taste & Quality Institute (iTQi) Superior Taste Award, a first-time feat for a bean snack.



- Product name: Bamboo charcoal bean snack
- Product description: Bean snack
- Main ingredients: Peanuts, flour, kanbai-ko (sticky rice flour), sugar, starch, salt, soy sauce, hot pepper flakes, plant protein hydrolysate, yeast extract, fish sauce, powdered shiitake mushroom extract, powdered konbu seaweed extract, powdered vegetable extract, vegetable carbon black
- *Some ingredients contain soy.
- Net content: 110 g
- Domestic suggested retail price: 380 yen (when going through domestic trade firm)
- Case size: 46.5 cm (length) x 26.0 cm (width) x 22.0 cm (height)
- Weight/quantity (per case): 2.9 kg/20 bags
- Possible shipment period: Year-round ● Minimum lot: To be negotiated
- Storage: Avoid direct sunlight ● Best before: 180 days
- JAN Code: 4974758008709
- Exporting countries/regions: Hong Kong, Taiwan

Corporate Data

■ Year of establishment: 1952 ■ Capital: 30 million yen
 ■ Number of employees: 35
 ■ Address: 4-21 Ebisu-machi, Fukuyama-shi, Hiroshima 720-0055, Japan
 ■ TEL: +81(84)922-2710 ■ FAX: +81(84)922-2714
 ■ E-mail: info@mametoku.co.jp

What is Takesumi?

Bamboo (take), rich in minerals such as calcium, magnesium, potassium, iron, and manganese, is carbonized (sumi) at a high temperature. Takesumi is not fuel. In the old days, it is said that Japanese ninja ate it as an antidote when they were poisoned; takesumi is said to absorb and expel toxic substances inside the body.



Takesumi, also used as interior decoration



Delicious snack that is also a convenient source of nutrients.



■ Bean-Throwing Ceremony

On the day of Setsubun (the day before the first day of spring, around February 4), the traditional bean-throwing ceremony is held to wish for a year's worth of health, where beans are thrown at ogres to chase away evil and to welcome luck. Beans have been used since times of old as offerings for the gods, and roasted soybeans, said to have spiritual powers, are used. Beans are thrown with the chant "Oni wa soto, Fuku wa uchi" (Ogres out, luck in), and everyone eats the same number of beans as their age.



■ The color of black beans

The black color of black beans is due to a pigment of the anthocyanin family, the same as eggplants. This pigment fades quickly, so in order to provide and maintain good color, beans are cooked with rusted nails. The iron that melts into the broth locks in the pigment, making it nonsoluble. Visual beauty is important since this is typically a good-luck dish. It is an old cooking trick of Japan.



■ Collaboratively developed product by Ishikawa Co., Ltd. and Hiroshima University

The R&D Office Chief broke a bone and it was found that he had osteoporosis. So he started the Calcium Black Soybeans development project in order to create a bean snack that provides calcium. The effectiveness of bone-enhancing supplementary foods aiming to increase bone mass has been proven by research (experiments/measurements using mice) conducted by Hiroshima University.



ISHIKAWA Co., LTD.

URL <http://cal-kuro.jp/>

Snack on these as a delicious way to supplement your calcium intake.

CALCIUM BLACK SOYBEAN

A food with nutrient function claims (FNFC) developed together with Hiroshima University for easy calcium supplementation. Winner of the Monde Selection 2010 Gold Award. Using black soybeans produced in Japan and oyster shell calcium, this snack realizes the optimum balance of calcium and magnesium for calcium absorption, which is 2:1.



- Product name: Calcium Black Soybeans
- Product description: Calcium black soybeans (green tea)
- Main ingredients: Black soybeans, dolomite, flour, kanbai-ko (sticky rice flour), green tea, etc.
- Net content: 14 g x 31 packets
- Domestic suggested retail price: 3,600 yen (tax included) (when going through domestic trade firm)
- Case size: 19.0 cm (length) x 44.0 cm (width) x 26.0 cm (height)
- Weight/quantity (per case): 3.5 kg/6 boxes
- Possible shipment period: Year-round
- Minimum lot: 6 x 1 case
- Storage: Room temperature
- Best before: 1 year
- JAN Code: 4970091413101
- Exporting countries/regions: France

Corporate Data

- Year of establishment: 1952 ■ Capital: 40 million yen
- Number of employees: 55
- Address: 1-16-25 Shinonome, Minami-ku, Hiroshima 734-0022, Japan
- TEL: +81 (82)940-0088 ■ FAX: +81 (82)940-0090
- E-mail: ishikawa@ishikawa-net.co.jp

