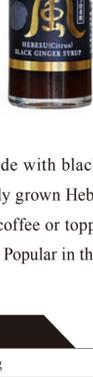


Additive-free syrup made by blending our specialty black ginger with "hebesu" (a citrus fruit) from Miyazaki Prefecture.



## KUROKAZE

Hebesu Citrus Black Ginger Syrup



This additive-free syrup is made with black ginger aged using our unique technology and by adding locally grown Hebesu citrus juice. Please enjoy the syrup by mixing it with tea or coffee or topping pancakes with it. The syrup helps quickly warm up the body. Popular in the US and Europe.

Product standards	
Net content	180g
Ingredients	ginger, cane sugar, Hebesu citrus juice, powdered black ginger
Temperature zone	Room temperature
Precautions for preservation	Please shake the bottle before use. Refrigerate after opening, and consume as soon as possible.
Best-by date	730 days
Domestic retail price [tax excluded]	1,800 JPY

A new kind of sauce with the aroma and sweetness of black garlic to stimulate your appetite



VEGAN

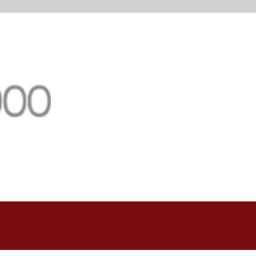
## Black Garlic Umami Sauce White Garlic Flavor



Vegan product made entirely from vegetables. This original sauce is richly flavored not only with black garlic but also with fresh garlic without using chemical seasoning. Please enjoy it with various dishes. The sauce is highly evaluated in the US market, with the monthly shipment of more than 3,000 bottles.

Product standards	
Net content	180 g
Ingredients	soy sauce, mirin, sake, brown sugar, black garlic, garlic, kelp, Shiitake mushroom
Temperature zone	Room temperature
Precautions for preservation	Please shake the bottle before use. Refrigerate after opening, and consume as soon as possible.
Best-by date	730 days
Domestic retail price [tax excluded]	850 JPY

An all-purpose dressing made from plant-based ingredients using a generous amount of black garlic and black sesame seeds



VEGAN

## Black Garlic Black Sesame Dressing



Vegan product entirely made from vegetables. This original dressing is rich with black garlic and black sesame and contains no chemical seasoning. It is a versatile dressing and good for salad, pasta and many other dishes. The product is exported to the US and Europe with growing popularity.

Product standards	
Net content	180 g
Ingredients	soy sauce, cane sugar, brewed vinegar, rice bran oil, black garlic, mirin, sake, Shiitake mushroom, kelp, brown sugar, black sesame
Temperature zone	Room temperature
Precautions for preservation	Please shake the bottle before use. Refrigerate after opening, and consume as soon as possible.
Best-by date	730 days
Domestic retail price [tax excluded]	750 JPY

### Major exporting countries

U.S.A, France, Germany, Romania, Austria, the Netherlands, Hungary, UK, Russia, Hong Kong, China, Taiwan, Singapore, Australia

### Acquisition of certification



### Company overview

MOMIKI Inc.

**MOMIKI's black garlic is the culmination of our thoroughgoing commitment to quality.**

We use a black garlic variety called "9-cloves garlic" grown in the warm climate of Shikoku and Kyushu, including Miyazaki Prefecture. By aging this variety, we manufacture black garlic products that are as sweet as a fruit and rich in with nutrients.

Sharing our business philosophy "carefulness, improvement and cooperation" among all employees, we deliver delicious food products, together with smiles and vigor to our customers around the world. We have obtained the FSSC 22000 certification to ensure the quality of our products.



MOMIKI Inc.

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A speciality of Miyazaki Prefecture, Japan