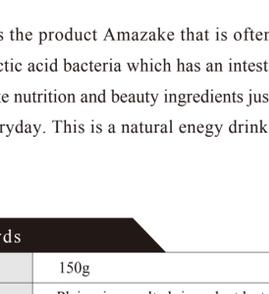




No added sugar, no alcohol, good for everyday!  
 This drink supports the intestinal function  
 with plant-based lactic acid bacteria.

## Amazake + Lactic Acid Bacteria CHIHOMARO



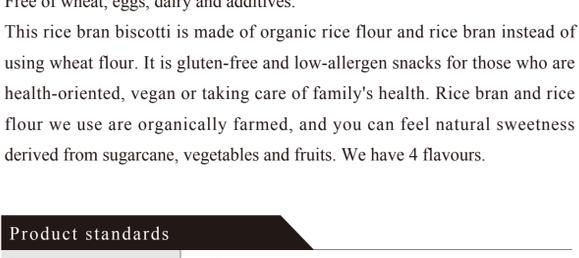
"CHIHOMARO" is the product Amazake that is often called a 'drinkable IV' together with lactic acid bacteria which has an intestinal control function. You can easily intake nutrition and beauty ingredients just by drinking a cup of CHIHOMARO everyday. This is a natural energy drink with no additives or sugar.

Product standards	
Net content	150g
Ingredients	<ul style="list-style-type: none"> <li>Plain: rice, malted rice, plant lactobacillus</li> <li>Hebesu: rice, malted rice, hebesu orange, plant lactobacillus</li> <li>Brown rice: brown rice, malted rice, plant lactobacillus</li> <li>Grape: rice, malted rice, grape, hebesu orange, plant lactobacillus</li> <li>Tomato: rice, malted rice, tomato, hebesu orange, plant lactobacillus</li> <li>Kiwi: rice, malted rice, kiwi, plant lactobacillus</li> </ul>
Temperature zone	Room temperature
Precautions for preservation	Store away from direct sunlight, heat and moisture.
Best-by date	240 days
Domestic retail price (tax excluded)	259 JPY



Additive-free, gluten-free and hypoallergenic!  
 Crunchy, guilt-free biscotti cookies!

## Rice Bran Biscotti



Free of wheat, eggs, dairy and additives.  
 This rice bran biscotti is made of organic rice flour and rice bran instead of using wheat flour. It is gluten-free and low-allergen snacks for those who are health-oriented, vegan or taking care of family's health. Rice bran and rice flour we use are organically farmed, and you can feel natural sweetness derived from sugarcane, vegetables and fruits. We have 4 flavours.

Product standards	
Net content	40g
Ingredients	<ul style="list-style-type: none"> <li>Apple x Cinnamon: rice flour, apple jam, cane sugar, rice oil, almond powder, rice bran, cinnamon powder</li> <li>Squash x Adzuki: rice flour, squash paste, cane sugar, rice oil, adzuki bean (red bean), almond powder, rice bran, salt</li> <li>Carob x Hyuganatsu: rice flour, Hyuganatsu citrus fruit marmalade, cane sugar, rice oil, carob powder, almond powder, rice bran</li> <li>Mango: rice flour, mango jam, almond powder, cane sugar, rice oil, rice bran</li> </ul>
Temperature zone	Room temperature
Precautions for preservation	Store away from direct sunlight, heat and moisture.
Best-by date	300 days
Domestic retail price (tax excluded)	278 JPY

This cloudy sake has  
 delectable mouthfeel and gentle sweetness.  
 It also makes a perfect gift  
 and is best for celebrations.



## Doburoku



Traditional Japanese alcohol, doburoku, produced with terraced rice using spring water from Takachiho. Offered in three different alcohol contents (8%, 12%, and 15%), with each having a completely different taste. Doburoku is a traditional alcohol mentioned in old Japanese folk tales. The production process is similar to sake's, except that the alcohol is not filtered. Our doburoku is made from terraced rice cultivated in the village of Takachiho. The water used for its production is sourced from a well-known sacred spring visited by many travelers, that flows near the shrine of Akimoto, in Takachiho. You can taste our doburoku in either the end or the beginning of the year, or in any other festive time.

Product standards	
Net content	300ml
Ingredients	Rice, malted rice
Temperature zone	Chilled storage
Precautions for preservation	Store away from direct sunlight, heat and moisture.
Best-by date	365 days
Domestic retail price (tax excluded)	815 JPY

### Major exporting countries

China, Hong Kong, Taiwan, Singapore, U.K.

### Company overview

Takachiho Muratabi Inc.

**We deliver rice products packed with the goodness of Takachiho Town.**

We aim to make full use of "villagers' hospitality" as our appealing feature and extend such hospitality to you. Our area has marvelous charms, such as a living environment blessed with the profoundness of nature and the diversity of villagers' lives, which has long been nurtured throughout history. We hope to foster the mutually connected charms of a "village," by making good use of natural products, doburoku (unrefined sake), amazake (sweet drink made with rice koji) and rice bran snacks.



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