## **SPECIFICATION**

## PRODUCT INFORMATION

Product category

Moromi vinegar drink

BRAND NAME Volume Kurokoji Ryukyu Moromi vinegar with sugar

720ml

**Package** 

12 glass bottles per carton inner box W83xD81XH305mm/1.2kg

carton box W345XD258xH323mm/16.0kg

Retail price in Japan

JPY2.100/bottle

Marketed in

Shelf Life

2 vears

Ingredients:

sake lees/ soft brown sugar/ brown sugar/ rice

vinegar/

**Nutrients** 

per 100ml Energy:105kcal/ Protein: 2.6g/ Fat: 0.g/ Carbohydrate: 23.7g/

Soddium: 4.5mg/ iron: 0.42mg/ calcium: 14.6mg/ potassium: 14.6mg/ magnesium: 12.7mg/ Phosphorus: 37.7mg/ riboflavin (vitamin B2):

organic acid citric acid: 940mg/ malic acid: 90mg/ Succinic acid: 110mg/

acetic acid: 180mg/

amino acids Arginine: 234mg/ Lysine: 137mg/ Histidine: 61mg/ Phenylaalanine:

66mg/ Tyrosine: 91mg/ Leucine: 110mg/ Isoleucine: 88mg/ Methionine: 27mg/ Valine: 115mg/ Alanine: 182mg/ Glycine: 145mg/ Proline: 129mg/ Gultaminc acid: 327mg/ Serine: 117mg/ Threonine: 97mg/

Aspartic acid: 224mg/ Tryptophan: 18mg/ cystine: 53mg

Origin of Production

Okinawa, Japan

**Features** 

Moromi vinegar is naturally fermented drink with citric acid, which was bi-produced during the process of manufacturing Okinawa Awamori liquor. Moromi vinegar is made after removing any alcohol from the ingredients after fermentation with koji mold and yeast.

Efficacy .Citric acid has an antioxidative effect on blood circulation and high blood pressure, so that it can be expected to prevent lifestylerrelated diseases. And moreover, it works on restraining lactic acid from its increasing in our body, that may recover from body fatigue at the soonest. You can taste it easy-drinkable.



Prize This product is not merely authorized as "Best products of Okinawa prefecture" by Okinawa Prefectural Health Food Promotion Business Coporation under their severe examination, but also approved by Japan Fair Trade Commission.

How-to-Drink

Drink 30ml by attached cup diluted with water or soft drink as you like. Moreover, it can be applied for cooking as spice and seasoning.