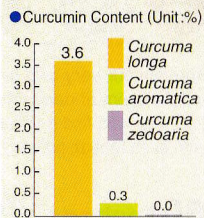


Okinawa's secret to good health, Fermented Turmeric

With 100% Okinawan Turmeric!

There are varieties in what is generally referred to as turmeric the autumn turmeric (*Curcuma longa*), spring turmeric (*Curcuma aromatica*) and purple turmeric (*Curcuma zedoaria*). Our Fermented Turmeric Tablets are made only with autumn turmeric, which contain the most curcumin.

Tablets may be slightly different in color due to the natural ingredients used. This does not affect the quality of the product.



*In-house analysis

Increased mineral content!!

The minerals from the rootstalks of turmeric are increased through our fermentation techniques. Taking only the calcium content as an example, the increase is six times more than regular turmeric.

■ Nutrition Labeling for Fermented Turmeric Tablets (100g)

Calories	245~338kcal	Calcium	100~1000mg
Protein	5~13g	Iron	7.7~55mg
Fat	1~8g	Phosphorus	520~780mg
Carbohydrate	36~52.6g	Magnesium	280~460mg
Fiber	10~40g	Potassium	2500~3500mg
Sodium	2~45mg	Copper	0.6~11mg
Niacin	14.7mg	Zinc	2.8~7.5mg
Vitamin B2	0.52mg	Manganese	20~26mg
Vitamin B6	0.55mg	Selenium	0~70µg
Vitamin E	1.2mg	Iodine	0mg
		Chromium	0mg

Contracted Research Organization: Japan Food Research Laboratories
Issuance Date of Test Results: September 16, 2011
Issuance Number of Test Results: No. 11081607001-03

Contracted Research Organization: Japan Food Research Laboratories
Issuance Date of Test Results: September 16, 2011
Issuance Number of Test Results: No. 11081607001-02

■ Specified Component Contents

Curcumin	2.0g~3.5g	Turmeric	97g
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Fermented Turmeric Tablets do not contain diluents!

Diluents, fillers, or bulking agents are additives used to solidify ingredients into tablets or granules. These additives are used to maintain the shape of the products or to make them easier to consumer, but essentially, these ingredients are not necessary for the body. Our Fermented Turmeric Tablets are produced additive-free.



Fermentation is the Key!

From ages past, there exist in Japan numerous fermented foods such as miso, soy sauce and *natto*, produced from fermenting soy beans. Okinawa has also had its share of such foods passed on from our forefathers, such as awamori and *tofuyo*. In recent years, there have been a great number of reports pertaining to the maintenance and management of good health and aging, as well as other benefits of fermented foods, which have aided in advancing our scientific understanding of microorganisms and their effectiveness in our diet. Microorganisms that can only be observed under a microscope are a big part of lactic acid fermentation. These microorganisms help to break down starch, sugars and protein in the foods that we consume, and to create new components. This metabolic activity is what fermentation is all about. Through such metabolic activities, foods are beneficially transformed to become "fermented food."



Do your selected dietary supplements have the JHFA mark?

Certified Standard of Quality

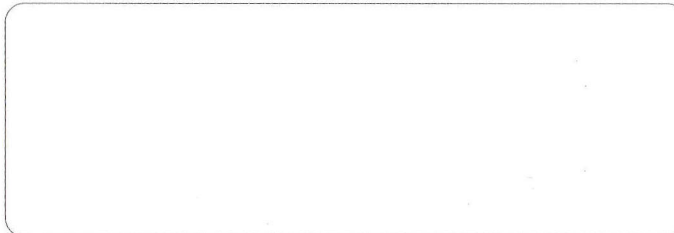
From such a wide array of products available today, it's not an easy task to choose a dietary supplement that you can trust. When choosing a product, what do you base your decision on? Our products are qualified for the JHFA certification mark, which means that they have been approved by the Japan Health and Nutrition Food Association. Qualification is given only to those products that have passed the stringent standards of inspection by item under the JHFA.



What is a Recommended Regional Product?

Prefectural products of excellent quality are recommended by the Okinawa Prefectural Government after a strict inspection and selection process. Under this system, products are closely tested in public institutes of research and development with the aim to expand the demands of Okinawa's regional products, and to improve the quality of the products, and to promote sales outlets.

Maintain a positive dietary balance with staples, vegetables and other healthy choices.



RBR Ryukyu Bio-Resource Marketing Co., Ltd.

For Inquiries Call 098-989-7064
<http://www.RBR.co.jp>

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琉球三朝秘伝

Ryukyu Dynasty Secret

Created from the meeting of Okinawa's nature and technology

Fermented Turmeric



Dietary Supplement
Diluent-Free
100% Fermented Turmeric

Mild Flavored Turmeric

Fermented Turmeric Tablets

With No Diluents

500Tablets ¥5,000 [plus tax]

Order No. A1003

100g (200mg x 500 tablets) For Approx. 30 Days

With a bright orange appearance, the color is that of curcumin in the turmeric. Our Fermented Turmeric is produced with our patented processing methods, using autumn turmeric that is rich in curcumin, sugarcane syrup (refinery molasses) abundant in mineral content, and lactic acid. Our very own production methods have improved the bitter taste and unique scent of natural turmeric, and our product is made without added diluents.



Save with Refill Packs

Order No. A1001

1,000Tablets ¥8,000 [plus tax]

200g (200mg x 1,000 tablets) For Approx. 65 Days



Save with 2 refill packs with 500 tablets per pack. Simply refill the bottle for Fermented Turmeric Tablets (500 Tablets) and use.

250Tablets ¥2,800 [plus tax]

50g (200mg x 250 tablets)
For Approx. 16 Days

Order No. A1004



Slide Case (Portable Type)

1Case ¥300 [plus tax]

(With 25 Tablets) For Approx. 16 Days

Order No. A1017

1Box ¥6,000 [plus tax]

(20 Cases with 25 Tablets Each)

Order No. A1018



Convenient and portable sliding case at a great price. Keep it with you for whenever, wherever.

Fermented Turmeric Powder

With No Diluents

100g ¥2,800 [plus tax]

Order No. A1007



Easier to consume than tablets and convenient to add Fermented Turmeric to your diet while cooking your dishes.

Fermented Turmeric Tea

Caffeine-Free

27Teabags ¥1,800 [plus tax]

Order No. A1006

54g (2g x 27 Teabags)



Through our very own fermentation technology, we have improved the taste and unique scent of natural turmeric for you to enjoy more. The tea is recommended for those who find it difficult to consume tablets. Try the easy, convenient tea type, with each teabag packaged separately for you to take with you wherever you go.

60Teabags ¥3,500 [plus tax]

Order No. A1005

120g (2g x 60 Teabags)



Our fermentation methods have improved the unique bitterness and scent of natural turmeric. Add two teabags to 1.5 liters of water and brew. You can also enjoy our tea steeped in a teapot, or chilled in the summer season, or as a mixer for Awamori or Shochu liquor. Save with the pack of 60 teabags.

Fermented Turmeric Drink GOLD X

With Fermented Turmeric Extracts

1Bottle ¥380 [plus tax]

1 Bottle (50ml)

Order No. A1021

1Box ¥3,800 [plus tax]

1 Box (50ml Bottle x 10)

Order No. A1008



Energy drink with added Fermented Turmeric extract as well as four varieties of plant extracts (denshichi ginseng, ginger, licorice, cloves) and Yamato-shijimi clam extract.