

PRODUCT INFORMATION

BRAND NAME	Condensed Moromi vinegar powder	
Content	10kg for 5kg x 2 bag	
Package	Inner	PE bag
	Outer	290 x 490 x 260 (mm)/ carton



Expiration date	3 years if stored unopened.
Ingredients:	Moromi vinegar stock solution 50% Dextrin sourced from corn 50%
Origin of Production	Okinawa, Japan
Characteristics	Sake lees (Moromi) is bi-produced after extraction of alcohol during the production process of Awamori, local liquor, and Moromi liquid is extracted from sake lees, which is called "Moromi vinegar" after filtration and sterilization. The moromi vinegar has been powdered with 7.5 times as much amino acids and citric acid without any damage to the nutrients by our patented production method. The moromi vinegar powder can be expected to apply to various food supplements as well as to kneading with noodles and confectionaries to have an effect on burning calories in them due to the much contents of amino and citric acids.

Certificate of Analysis		
Item	Result	Method
Appearance and aspect	Powder Form, light	Sensory test
Moisture	5.20%	Air oven method
Granular size	100 mesh	
Heavy Metal as Pb	Less than 0.03ppm	Atomic emission spectrometry
Standrad plate count bacteria	Less than 300 units/g	Standard agar-agar medium culture method
Coli forms	Negative	BGLB

COMPARISION DATA SHEET IN ESSENTIAL AMINO ACIDS BETWEEN MOROMI VINEGAR LIQUID AND POWDER

Essential Amino Acids	Condensed Powder per 100g	Extracted Liquid per 100g
Arginine	1620mg	110mg
Lygine	840mg	61mg
Histidine	480mg	34mg
Phenylalanine	640mg	44mg
Tyrosine	770mg	55mg
Leucine	990mg	67mg
Isoleucine	710mg	50mg
Methionine	240mg	23mg
Valine	920mg	66mg
Alanine	1570mg	105mg
Glycine	1040mg	74mg
Proline	1050mg	70mg
Glutamic acid	2730mg	191mg
Serine	880mg	62mg
Threonine	740mg	52mg
Aspartic acid	1750mg	135mg
Tryptophan	110mg	9mg
Cystine	300mg	23mg