



## Turmeric Products



[Product Name]

# Legendary Turmeric

## Discretionary Price

25mg of curcuminoid and 25mg of rice bran extract in this 50mL.

Mixed with Shekwasha(Citrus depressa) juice and it makes you refresh.

We utilize only turmeric which are strictly chosen in Okinawa. Please try it if you have some opportunity to drink alcohol.



### Product Information

Contains 25mg of curcuminoid and 25mg of rice bran extract. Mixed three kinds of turmeric, rice bran extract and Shekwasha (Citrus depressa) and these materials make you refresh. We recommend the product for a person who often goes to the bar.

[Date of Release] October, 2017

[Contents] 50mL

[UPC Code] 4958349190769 (a bottle)  
4958349190776 (10 bottles)  
4958349190783 (30 bottles)

[Shelf life] 2 years

[Units / Case] 30bottles (3 boxes)/ case

[Size mm] 35×108 / 1 bottle  
72×180×108 / 10 bottles  
L×W×H

[Product weight] approx. 136g / bottle  
approx.1.5kg / 10 bottles(box)

[Case size mm] 190×242×130 L×W×H

[Case weight] approx. 4.5kg / 30 bottles

[Classification] Soft drinks

[Product figure] Liquid ( bottle type )

[Ingredients]

Erythritol (made in U.S.A.)、Shekwasha juice (Shekwasha from Okinawa)、Autumn turmeric extract (Autumn turmeric from Okinawa)、roast rice bran extract、spring turmeric extract (spring turmeric from Okinawa)、purple turmeric extract (purple turmeric from Okinawa) /trehalose、acidulant、flavor、vitamin C、turmeric pigment、emulsifier from soybean、sweetner (sucralose)

[How to drink] Please take it cooled or just as like it with room temperature

[Nutrition Facts] per a bottle (50mL)

Energy 2kcal、Protein 0g、Fat 0g、Carbohydrate 2.4g、Salt equivalent 0g

### Ryukyu Kasuri

is a traditional weaving technique and it was invented in 3 or 4 BCE in India. the technique came to Ryukyu from East Asia in around the 15th century. Kurume Kasuri(Fukuoka), Iyo Kasuri (Ehime) and Bungo Kasuri (Hiroshima) are supposed to be where Ryukyu Kasuri (Okinawa) originated.



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