



Moromi vinegar
&
Functional
beverages



[Product Name]

Fermented Plant Extract "SOU SOU"

(12 kinds extract of
herbs and vegetables,
moromi vinegar and
fucoidan)

[Local Market Price (excl.
TAX)]

JPY3,800
8% TAX JPY304
TOTAL incl. TAX
JPY4,104

"SOU SOU" is a
fermented plant
extract consisting 12
varieties of herbs and
vegetables.
Chosen the 12
varieties for a good
health and fermented
with lactic acid
bacteria. More over
added Moromi
vinegar, Fucoidan
from Mozuku
seaweed and Noni
juice. This product is
one of our
representative
products.

Kumejima Tsumugi(silk fabric)

The technique is a
traditional process after
period of Ryukyu
kingdom and is
handmade.
Basically shiny black is
often used but
variateve color and the
kasuri design pattern is



Product Information

For manufacturing Fermented Plant Extract "SOU SOU", chosen 12 kinds of best herb and vegetales and fermented it with lactic acid bacteria. Blended with Moromi vinegar, Fucoidan from Mozuku and Noni juice. Please utilize this product for you and your family's daily health.

[Date of Release] June, 2006

[Contents] 900mL

[UPC Code] 4958349190417

[Shelf life] 2 years after date manufactured

[Units / Case] 12

[Size mm] 83×83×295
L×W×H

[Product weight] 1.5kg

[Case size mm] 268×355×315
L×W×H

[Case weight] 18.9kg

[Classification] Soft drink

[Product figure] liquid

[Ingredients]

Fermented plant extract (manufactured in Okinawa), Moromi vinegar (Manufactured in Okinawa), Tankan juice (manufactured in Okinawa), raw sugar, Mozuku extract, Noni juice, long pepper extract powder (dextrin, long pepper extract) / citric acid

[How to drink]

Recommended 1-3 cup of attached measure cup (30-90mL) per day. Can drink as it is but more enjoyable if take it with appropriate volume of water, juice or cider etc.

[Nutrition Facts]
per 30mL

Energy18.6 kcal, Protein0.3g, Fat0.3g, Carbohydrate3.7g, Salt equivalent0.03g, Potassium 84.5mg, Calcium6.6mg, Magnesium8.0mg, Iron0.12mg, Zinc0.06mg



JQA-FS0007



19311



金秀バイオ株式会社

KANEHIDE BIO CO.,LTD.

<http://www.kanehide-bio.co.jp>

Jul, 2024