

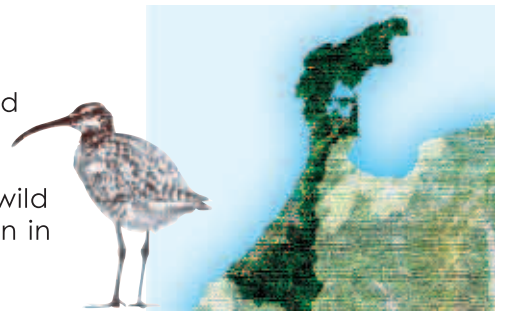


Kanazawa Daichi is a devoted organic agricultural company in Kanazawa in the Hokuriku region, one of the most prestigious rice-producing regions in Japan. Because Japanese rice stays under water for a long time during cultivation, good quality water is essential to produce delicious rice in traditional rice paddy farming.

Kanazawa Daichi's organic rice fields extend throughout Kahoku Gata,* where pure snowmelt water flows in from majestic Mt. Hakusan, carrying rich minerals through ground springs, which gives their rice pure, good taste and savory flavor. Where there is clean water, various kinds of wildlife naturally gather to create an ecosystem.

Through organic farming and maintaining a balanced ecosystem, Kanazawa Daichi's commitment is to bring new life to fallow lands — from microorganisms to wild birds present in their rice fields — that will be sustainable for thousands of years.

***Kahoku Gata**, which could meet the strict standards of the Ramsar Convention on Wetlands according to a report, is located at the base of Noto Peninsula, where it used to be a lagoon. Currently, the lands of Kahoku Gata are mainly used for growing rice, soybeans and lotus root. It is noteworthy that a number of wild birds such as herons, sandpipers, and Bewick's swans can be seen in this rich marsh throughout the year.



Variety:みつひかり/Mitsuhikari

Mitsuhikari rice is one of the most famous Koshihikari family of rices, with a relatively longer shape. With its sweet taste and viscous texture that is typical of Japanese rice, it tastes delicious even when eaten cold. Perfect for genmai sushi, Onigiri rice balls, fried rice etc.

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AB-BIO-625
Non-EU Agriculture



Organic
Japanese Genmai
(Brown Rice)