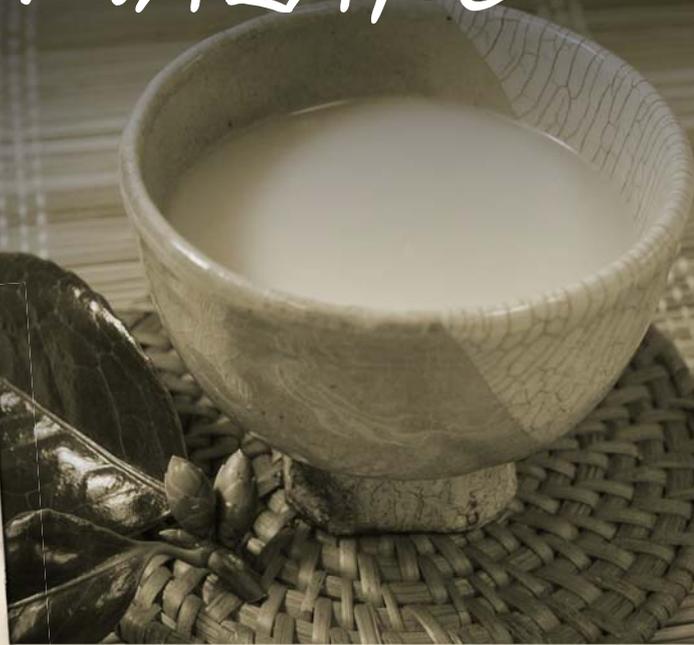


ORGANIC AMAZAKE

CRAFTED BY
MARUKURA FOODS COMPANY



Delicious, Nutritious, Natural and Healthful Amazake

- Amazake is rich in natural amino acids, dietary fiber, and oligosaccharides—nutrients that are essential for good health.
- During the process of making amazake, B vitamins, pantothenic acid, inositol and many other essential vitamins are naturally produced. Amazake is truly a natural multivitamin.
- Muso's organic amazake has a naturally sweet taste, yet the sugar content is derived from whole complex carbohydrates.



What is Amazake

Amazake is a nonalcoholic fermented beverage with a uniquely sweet flavor, made from cooked rice and *koji* (rice cultured with an *Apergillus* mold). Incubating this mixture for several hours allows the abundant digestive enzymes in koji to convert the complex starches in rice into easily digestible natural sugars, creating one of the healthiest and naturally sweet foods available.

The koji used in our amazake is crafted by hand in small batches, using a special culturing container that is slowly rotated over a period of three days. Careful management of this process creates the best environment for the natural fermentation.

Traditional and Modern Uses

In Japan, amazake has been renowned for centuries as a healthful, easily digested beverage for people of all ages; it has historically been sold by street vendors in Japan as a popular hot or chilled beverage. More recently, amazake has been enjoyed in Western cultures as a delightfully sweet, creamy food with a custard-like consistency that can be used creatively in many types of recipes.



Marukura's Amazake

Surrounded by rice paddies in Kurashiki of Okayama prefecture, our amazake makers have hand-crafted rice koji since 1928. Their expert craftsmanship and 3 generations of experience allow them to create a remarkably sweet and tasty traditional amazake.

Marukura's Amazake has been used by local bakeries and long-established Japanese confectioners for many years. One example is Japanese steamed bread (*Fujito manju*), a famous confection from Kurashiki, made from azuki bean paste wrapped with a thin dough made from rice flour and Marukura's amazake.

Use Muso Amazake in your daily meals

- As a delicious dessert or as part of other recipes.
- Use as a spread on breads or crackers.
- Enjoy amazake as a light meal or satisfying snack.
- Use Amazake as a nutrient rich beverage when when doing any strenuous sports or workouts.
- As a delicious, healthy energy drink, mix amazake with an equal amount of water and add a bit of grated ginger or other seasonings. Serve hot or chilled.

