

Japanese Sake Brewer's Special Enzymes

as Health supplement ingredients made all
from select whole vegetables

**Developed /produced by Sawada Sake Brewing Co.,
Ltd., a prize winner brewer established in 1890.**

As already a successful Japanese sake brewer and enzyme/yeast Health supplement ingredient supplier in Japan, Sawada Brewing Co., Ltd. has just launched international marketing through Daiwa Trading Co., Ltd.

1. Zimologist-formulated enzyme supplement hallmarked by a medical authority

In 1935, Teiji Sawada, the fourth owner of his family brewery and zymologist, developed an enzyme containing health beverage made all from natural foods, using their traditional sake-brewing techniques. As an expert, he knew that enzymes are useful to maintain health. He originally prepared the drink to better take care of his brewery workers' health, as sake brewing was and still is a hard labor.

Later in 1968, his original formulation drew attention of Dr. Keiichi Morishita, Japan's leading gerontologist, and it has been upgraded to what they are now with his medical instructions. Sawada's products are highly recommended by him and are sold at his clinic under his private label. (Dr. Morishita's website: http://homepage1.nifty.com/morishita_/eng.htm)

2. Sawada's Products are different from Competitors' in various ways:

Not only health experts but also health-oriented consumers are aware of health benefits of enzymes. Although enzyme supplements have been popular for some time, a few products on the market seem to satisfy their needs. Sawada's products meet the market requirements by the following:



Sawada's Brewery

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1. No heat treatment applied

Enzymes are heat-sensitive and lose their catalytic activity when heated. They start to die at $>70^{\circ}\text{C}$. Using their traditional techniques and sake yeasts, Sawada naturally ferments vegetable ingredients in sake-brewing tanks for two years at mild temperatures without heat treatment. This allows the produced enzymes to remain active and effective.

2. 100% Natural way of fermentation using Sawada's own long-lived sake yeasts

Yeasts are living organisms and difficult to control. But Sawada, a Japanese sake brewer is specialized and long experienced in handling them safely in sake making. Using their own yeasts residing in the brewery for more than 100 years, Sawada has established a best way to naturally ferment vegetables to produce high quality enzymes. They go through two-phased fermentation process for two years. No additives and preservatives are used.

3. Particular about every single ingredient

They believe that details matter for to produce high quality products. They use more than 100 kinds of high quality whole vegetables. Most of them are locally produced in Japan. The ingredients are selected from 16 different food categories to produce nutritionally well-balanced, 100% pure vegetable extract with no water added.

They are even particular about sugar that they use. Sawada uses unrefined brown sugar to mix it with vegetables for fermentation. Unrefined brown sugar is rich in enzymes, thus adds nutrition to the vegetable extract. Many enzyme producers use white sugar for their products but it is a refined product and consumes enzymes resulting in lower product quality.

4. Recommended by Dr. Keiichi Morishita

Dr. Morishita has been involved in the formulation and production process of the Sawada's products. They are highly recommended by him and sold at his clinic under his private brand. Sawada's enzymes are already found in the Japanese market in various food supplements as ingredients or as finished products under their customers' brands.

4. List of Ingredients - Fermented vegetable enzyme supplement
107 items mostly produced in Japan (unless otherwise listed)

Root Vegetables 11 items	Radish, Carrot, Turnip, Burdock, Onion, Lotus Root, Ginger, Japanese Ginger, Lily Bulb, Horseradish, Bean Spout
Leafy Vegetables 21 items	Chinese Cabbage, Cabbage, Spinach, Garland Chrysanthemum, Lettuce, Jew's Marrow, Butterbur, Potherb Mustard, Japanese Spinach, Chisha Lettuce, Bok Choy, Salad Lettuce, Trefoil, Chinese Chive, Purple Cabbage, Red Leaf Lettuce, Parsley, Chive, Green Onion Sprout, Celery
Flower Vegetables 3 items	Cauliflower, Broccoli (USA) , Edible Chrysanthemum
Stalk Vegetables 4 items	Bamboo Shoot, Taro Stalk, Udo, Asparagus
Fruit Vegetables 16 items	Pumpkin, Cucumber, Melon Cucumber, Eggplant, Tomato, Watermelon, Wax Gourd, Pineapple(Philippines), Long Bitter Melon, Banana (Philippines), Melon, Garlic, Small Sweet Green Pepper, Green Pepper, Zucchini, Angled Loofah
Potatoes 3 items	Potato, Sweet Potato, Taro
Strawberry 1 item	Strawberry
Citrus Fruits 2 items	Mandarin, Lemon
Small Berries 6 items	Plum, Loquat, Grape, Prune(USA), Citrus Sudachi Hort, Japanese Lime
Fruits 5 items	Persimmon, Pear, Papaya(Philippines), Mango (Philippines), Yuzu Citrus
Seaweeds 7 items	Kelp, Brown Seaweed, Edible Brown Algae, Green Laver, Mozuku Seaweed, Sea Lettuce, Red Sea Lettuce
Mushrooms 5 items	Chinese Black Mushroom, Hen of the Woods, Golden Needle Mushroom, Shimeji Mushroom, Medicinal Mushroom,
Wild Herbs 9 items	Angelica, Plantain, Licorice, Houttuynia Cordata, Chinese Matrimony Vine, Field Horsetail, Turmeric, Silver Vine, Loquat Leave
Beans 4 items	Red Bean, Black Soybean, Kidney Bean, Green Soybean
Grains 8 items	Brown Rice, Barley, Job's Tears, Foxtail Millet, Millet, Japanese Millet, Corn, Sesame (Myanmar, Turkey)
Nuts 2 items	Cashew (USA), Almond(USA)

*Ingre

dients may vary by season

- Note)
1. No chemical additives and preservatives.
 2. All the ingredients are mixed with brown sugar* in a brewer's tank for fermentation.
 *Brown sugar: produced in Okinawa, Japan
 3. Every ingredient is used whole, based on the whole food concept.

5. Specifications

Enzyme Liquid

Met by JHFNA* standards (Category: fermented vegetable extract beverage)

*Japan Health Food & Nutrition Food Association

Acidity of organic acid	0.86w/v%
Direct reducing sugar	>50w/v%
Population of Yeasts	3.5 x 10 ⁶ /ml

Nutrition Facts	per	100 g
Energy	17	5 kcal
Protein	0.3	g
Fat	0	g
Carbohydrate	43.	8 g
Sodium	2.8	mg
Water	55.	5 g
Ash	0.4	g

Enzyme Powder

Nutrition Facts	per	100 g
Energy	38	5 kcal
Protein	0.3	g
Fat	1.0	g
Carbohydrate	93.	6 g
Sodium	7.6	mg
Water	4.9	g
Ash	0.2	g

Enzyme Paste

Nutrition Facts	per	100 g
Energy	23	8 kcal
Carbohydrate	1	.40 g
Fat	0	g
Sodium	11	mg
Sugar	58	g