

Japanese Sake Brewer's Live Yeast/Enzyme Supplement

as a Health supplement ingredient/product



Sawada's Brewery

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. Two in One Product

The sake brewer's traditional wisdoms and technical skills have contributed to the development of the excellent enzyme-containing yeast product.

Although there are plenty of bread and beer yeast food supplements on the market, sake yeast health foods seem novel to the market. Sake yeast has been reported to have various health benefits including antioxidant properties. Sawada uses in the product a yeast complex, their developed mix of live sake yeasts and bread yeasts to enhance leavening. Their enzyme powder, another Sawada's original product is added to the mix to boost the nutrient content. This mix is coated with young barely leaf powder which supports it to travel to the intestine in a protected state.

2. Features

1. Available in granules (easy to swallow)

2. Two in one product:

A yeast complex (sake yeasts and bread yeasts) and enzyme powder coated with young barley leaf powder.

3. Enzymes are live :

The enzyme powder is another Sawada's original product. It is a high quality fermented vegetable enzyme supplement. Over 100 kinds of

Exclusive International distributor
Daiwa Trading Co., Ltd.

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fresh whole vegetables are naturally fermented in their brewer tanks with their own sake yeasts for two years to produce the enzyme rich extract. They do not use heat treatment in the production process, so the produced enzymes remain live.

4. In a 10 gram dose, over 100 billion live yeast cells:

Studies show that live yeasts are effective to increase friendly bacteria in the intestine. But they also point out that it is difficult that live yeasts in the supplements travel to the intestine and yeasts remain live, because there is the problem of the acid environment of the stomach potentially inactivating the yeasts before they really reach the intestine. Sawada has successfully developed a way to coat the live yeast/enzyme portion with young barley leaf powder. This coating allows the live yeasts in the product to travel to the intestine in a protected state and to help increase friendly bacteria for better intestinal health.

5. Young barely leaf coating for a better nutritional balance:

It is a rich source of beta carotene, vitamins and minerals to improve nutritional balance of the product.

3. Health Benefits

Daily supplementation of the Sawada's Yeast/Enzyme product helps to:

- Slow down or prevents oxidation of our body cells,
- Break down sugar to support weight control,
- Improve skin health and relieve constipation by increasing friendly bacteria in the intestine,
- And prevent lifestyle diseases such as diabetes.

SPECIFICATIONS

Name/Description

Live Yeast/Enzyme Supplement (in granules)

Ingredients

- Live Sake/Bread yeast complex *1
- Fermented vegetable enzyme powder *2
- Young barley leaf powder

*1: The yeast complex mainly made of sake yeasts

*2: One of Sawada's supplement ingredients (See next page for the list of ingredients.)

Nutrition Facts per 10 g (in-house testing data)

Protein	2.7		g
Carbohydrate	5	.2	g
Fat	0.5		g
Sodium	9		mg
Energy	35		kcal

Population of LiveYeasts >100 billion

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)

*Ingredients 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.