

Everything starts from here!

It has been over 30 years since Sanko Sangyo Co., Ltd. started marketing EM products. We have been active in a variety of fields: promotion of organic farming through soil improvement in agriculture, river purification and fertilization of garbage and animal excrements in the environment, and development of EM fermented beverages in health. We stick to fermented beverages and wondered "if we could make a better product by using other excellent materials". From this thought, we jointly developed this product with other manufacturers by orchestrating their long experiences and technologies. "Dawn of EmZYME was integrated by the materials produced with attentive care.

Since traditional fermented foods in the world such as bread, yogurt, fermented soybeans, miso, soy sauce, and sake have strong fermentability, they are produced by utilizing effective microorganisms which secrete a lot of nutrients useful for humans. EM is a compound of organisms produced by mixing and culturing several useful microorganisms.

Denshichi carrots grow only in the high mountains mainly in Yunnan Province, China and are strong in vitality. They take 3 to 7 years to completely absorb nutrients & minerals from the soil, and the soil after harvesting becomes so clean that even weed won't grow in the next decade and over. Since Denshichi carrots are rich in nutrients and have no side effects, they have long been called "Kinfukan" in China, meaning they are too valuable to be exchanged even for money.

Denshichi carrots we produce at "Advance Co., Ltd." in China are IFOAM certified.

Denshichi carrots contain saponin, perfect for the vitality including sustenance / health maintenance, 4 to 5 times as much as that in ginseng.

Ingredients: "Denshichi Carrot", "Mozuku Seaweed", "Ukon Turmeric", "Rice Bran", and "Green Papaya" are extracted through a slow fermentation process with "EM".

① **Turmeric(Ukon)**

【Main ingredient】 Curcumin

【Cultivation method】 Organic pesticide-free

【Origin / History】 Grown in farms organically controlled for over 20 years by Sanko Sangyo Co., Ltd.

【Efficacy / Effect】 Secretagogue action of bile(digestive acceleration), improvement of liver function, neutralization of active oxygen, anticholesterol effect

② **Denshichi Carrot**

【Main ingredient】 Denshichi saponin

【Cultivation method】 Organic (Being organically farmed with EM for over 10 years in highland of Yunnan Province) (Advance Co., Ltd.)

【Origin / History】 Since it takes 3 to 7 years to harvest, it is also called "three seven carrot" or "Kinfukan" (impossible to be exchanged for money).

【Efficacy / Effect】 Blood pressure adjustment effect, anticholesterol effect, antitumor effect (exceptionally effective for large intestines / lungs / liver), improvement of liver function

③ **Okinawa Mozuku (Seaweed)**

【Main ingredient】 Fukoidan

【Origin / History】 Polysaccharide thickener abundant in such brown algae as kelp / brown seaweed / "mozuku" seaweed

【Efficacy / Effect】 Powerful anticancer effect (released by Japan Cancer Association), apoptotic change of cancer cells (self-destruction of cancer cells)

④ **Rice Bran**

【Main ingredient】 Phytic acid / Inositol

【Cultivation method】 Organic

【Origin/History】 This is one of the few complete nutrition products, and a number of researchers are now in the process of elucidating its various effects on health.

【Efficacy / Effect】 Anticancer (tumor) effect, mitigation of hyperlipidemia

⑤ **Green Papaya**(Papine)

【Main ingredient】 Papaya enzyme (papain)

【Cultivation method】 Organic pesticide-free (by Sanko Sangyo Co., Ltd.)

【Origin / History】 Protein breakdown enzyme

【Efficacy / Effect】 Anti-inflammatory effect, cholesterol degradation

【Name】 Soft drink **【Ingredients】** Rice bran, Tashichi carrot, mozuku seaweed, turmeric, green papaya

【Content】 500 ml

【Nutrition facts】 (per 100 ml)

◎ Energy / 1 kcal ◎ Protein / 0.1 g ◎ Fat 0.1 g

◎ Carbohydrate / 0.1 g ◎ Sodium / 17 mg

【Suggested retail price】 ¥4, 000 including tax

【Oral intake】

◎Take 10 - 30 ml per day

You can take the product either as it is or mixed with water or tea. You can also use it for cooking rice or miso soup.

【Store】

⟨Before opening the cap⟩ Store the product away from direct sunlight, heat and moisture.

⟨After opening the cap⟩ Be sure to store the product in the refrigerator. Since no preservative is used, please consume it approximately within 1 month after opening the cap.