We care about the healthy life of you and your family

We want to help promote healthy living for everyone; so, in recognizing the citric acid and vitamin C contents of *kabosu* fruit, we have developed our flavorful "KABOSU" from the highest-quality and safest natural ingredients. "KABOSU" may be added to the food and drink of your choice. It is our hope that your entire family will enjoy the flavorful "KABOSU".





Kabosu citrus fruit from Oita Prefecture, Japan

Kabosu is a type of citrus fruit and one of Oita Prefecture's local specialties. Kabosu fruit used in our product is harvested in the largest kabosu farm in Japan, which has also received awards from Japan and the prefectural government. We only use the fruit grown without any use of chemical fertilizer and juice is squeezed from the whole fruit. Kabosu juice contains high levels of citric acid and vitamin C.



Using Natural Water from a Nationally Respected Water Source

We use natural water from Oike Spring in Mt. Kurotake in the Aso Kuju area, a Nationally Respected Water Source as designated by the Environmental Agency. This flavorful natural water, containing minerals such as calcium and potassium, brings out the refreshing aroma of "KABOSU".



Production Facility under Strict Quality Control

We collaborate with a beverage manufacturer in the production of "KABOSU". We have developed our own sets of quality standards, under which "KABOSU" is produced in order to deliver a high-quality and safe product to our customers.

Quality First Is Our Policy

"KABOSU" was co-developed with Oita Industrial Research Institute under the supervision of Oita Prefectural Agriculture, Forestry and Fisheries Division. Our policy is to offer a product that not only tastes good but is also good for your health. We only use high-quality ingredients in order to offer a high-quality product.



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Refreshing tartness and aroma

"KABOSU" with Citric Acid and Vitamin C

KABOSU may be easily added to food and drinks as a tasty way to supplement nutrition for children and the elderly.

Serving

suggestions

When you want to feel refreshed

KABOSU On the Rocks



KABOSU 1 Ice 1

(Serving size: 50ml)

Mock Yogurt Drink

Very efficient calcium supplement. A tasty way to promote health.



Milk 2.5 KABOSU 1 Beneficial ingredien of KABOSU

FNFC

Vitamin C *

Vitamin C, an antioxidant, helps maintain healthy skin and mucosa.

Citric acid

Citric acid resolve
s lactic acid,
a fatigue substance.
It also encapsulates
hard-to-resolve minerals,
such as iron and calcium,
making their resolution,
easier.

Minerals *

Calcium, potassium, and other minerals are structural components of the body ane essential Nutrients for maintaining and adjusting bodily functions.

Kabosu juice

squeezed from the whole fruit

Natural water

Added with

a Motherly Care

Vitamin B2 *

Vitamin B2 regulates skin and organ mucosa and changes lipids into energy. It also facilitates energy metabolism.

Vitamin P

Also known as flavonoid, the vitamin-like substance stabilizes fragile Vitamin C.

<u>Honey</u>

Sugar-free KABOSU is sweetened with honey and good for oness health and beauty.

<u>Galacto-</u> Oligosaccharide

Blended with Oligomate made by Yakult.

Other great ways to enjoy "KABOSU"

A refreshing flavorful and aromatic cocktail



Shochu 1 (distilled spirit) Club soda 2.5 KABOSU 1

A new kind of a fruity refreshment



Beer 9 KABOSU 1

Comforting sweet and sour flavor



Tea 9 KABOSU 1

Please adjust the amount as you like. KABOSU also adds subtle flavors in cooking.