



The explanation material of power of a lotus root

れんこんパワー説明資料

NAKANO CO., LTD.



Contents

目次

- 1、Greeting (ご挨拶)
- 2、Company's outline(会社概要)
- 3、The explanation of goods(商品説明)
- 4、Summary(まとめ)



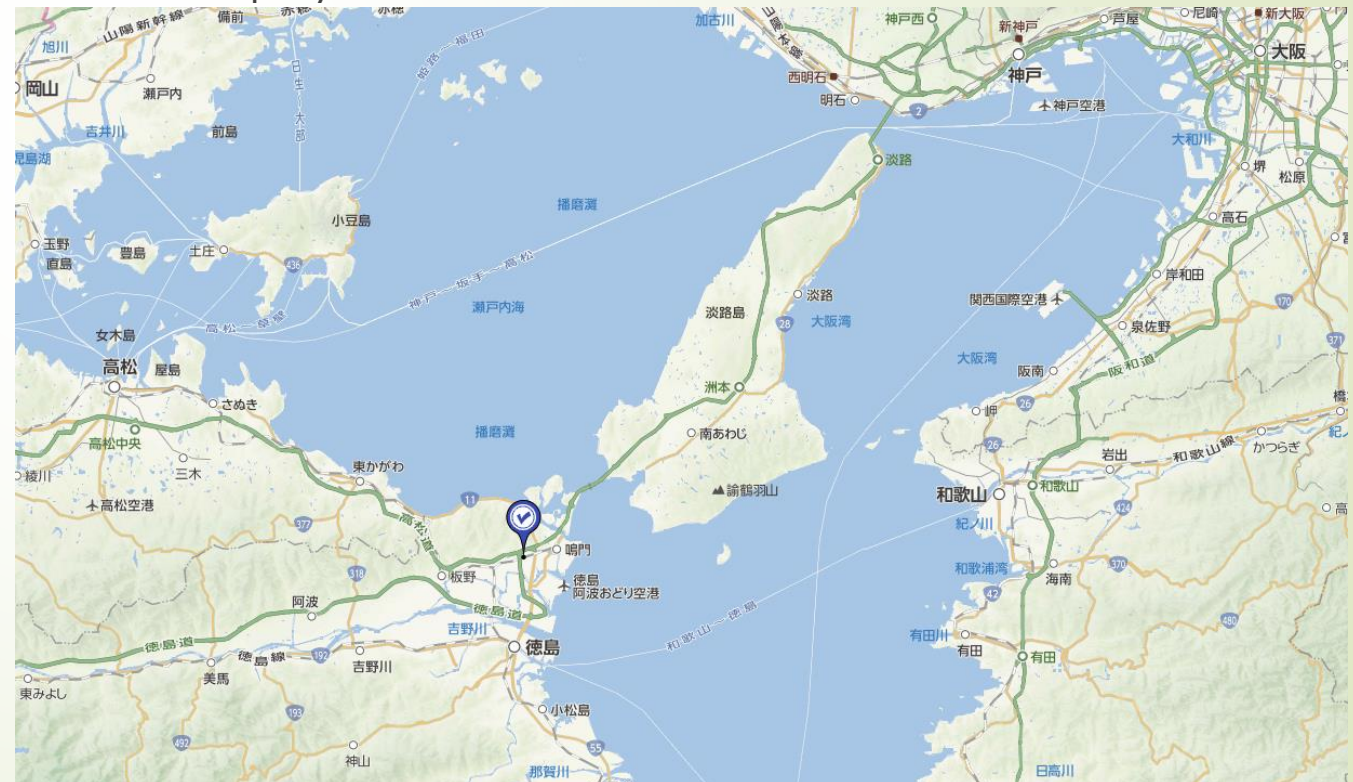
Greeting

ご挨拶

Naruto-shi, Tokushima

徳島県鳴門市

- It's located in the right in Shikoku,
Tokushima is an entrance of the physical
distribution with
the Kansai area.
Summer,the Awa Odori
dance.Very popular.





Company's outline

仲野産業株式会社 会社概要

- ▶ Representative Tadashi Yamada
- ▶ Location 〒772-0043 19Higashi Danzeki
Otus-cho Naruto-City, Tokushima, JAPAN
- ▶ Establishment year March, 1977
- ▶ Establishment money 10 million yen
- ▶ The number of employees 30 persons
- ▶ Kind of work

Boiling lotus root、 Vinegar lotus root、 Vegetable processing
Chips of lotus root、 Paste of a lotus root、 Ball of lotus root、
Wasanbon-sugar ice、 Noodles of a lotus root、
Powder (Lotus root • kale)、 Yuzu lotus root、 Piquant lotus root

Description of business 事業内容 本社工場

- The first processing of lotus root is being performed.
It's shipped to a restaurant, school lunch and a hotel.
- An area is livened by employment of a support center and aged people.



Headquarters factory



Description of business Aizumi factory

事業内容 藍住工場

- ▶ A snack and dessert of lotus root is being made at Aizumi factory.
- ▶ A lower picture is the manufacturing state of the chips of lotus root of very popular goods.
A chips of lotus root does fry by handwork one by one.
This is a secret of gusto.



List of goods 商品一覧

- Chips of lotus root
- Noodles of a lotus root
- Powder of a lotus root
- Ice of a lotus root
- Hospitality series in Awa
(Piquant lotus root)
(Yuzu lotus root)
- Kale powder etc.



素材の旨味がギュッ、とまらないおいしさ

れんこんチップス

うす塩 コンソメ ハバネロ ガーリック のり塩 わさび



Restaurant renmaru cafe

外食部門 れんまるカフェ



- ▶ Lotus root are done mainly and a dish is offered.
- ▶ It's being also utilized as a place by the area exchange.
- ▶ A lotus also blooms beautifully big in summer.
- ▶ Open terrace The customer who can collect a pet welcomes it, too.



renmaru café menu

れんまるカフェメニュー

Featuring popular Citrus sudachi noodles.

There are many dishes with lotus root.

The owner's recommendation
(renkon milk zenzai) is also well-received.

When coming to Naruto, please drop in by all means.



Renkon in Naruto city, Tokushima Prefecture 徳島県鳴門市のれんこんについて

- ▶ Naruto Renkon is fair and crunchy and crisp,
It is a characteristic that the way
of pulling of a soft creates and a thread is strong.
- ▶ It is cultivated in a good quality clay soil,
and it is harvested by hand digging one by one.
- ▶ Tokushima Prefecture is ranked # 1 in the production volume of Renkon,
Ibaraki Prefecture It is the town of production
of second place (7210 ton) succeeding to 28,000 tons.
- ▶ The season is from late autumn to winter.
The Osechi period in December is peak.
Plenty of mineral, crunchy and excellent.



Ingredients of Renkon Part 1

れんこんの成分 その1

- Renkon is said to be an auspicious ingredient in the long-term prospect of the future.
- Vitamin C is included in lotus root richly, 1.5 times by which its amount is lemon approximately.
- The dietary fiber included in lotus root is the insolubility for which it's difficult to melt in water.
- Insoluble dietary fiber is also effective in preventing constipation because there is an action to stimulate the movement in the intestines actively.





Ingredients of Renkon Part 2

れんこんの成分 その2

- In addition, dietary fiber has the effect of suppressing the absorption of cholesterol, and also acts to suppress the rise of the rapid blood glucose level.
- It is the mucin of "gooey" ingredient that is especially picked up among the nutritional components of Renkon.
- Because this mucin protects the mucous membranes such as the nose and the throat and the bronchial tube, there is an effect to suppress an allergic symptom.
- When you are in poor appetite or in the stomach, please try to compensate for mucin by eating renkon and sticky foods and straighten the stomach condition.
- In the end, it is also known as tannin (polyphenols), which can also be used to prevent gastric ulcer.
- In addition, It is evidence that the polyphenol is fully contained that it turns black when Renkon is cut and after a while.
- Tannin is effective in antioxidant and bactericidal action, hemostasis and analgesic Effects.
- Tannin also has the effect of relieving diarrhea and improving it.

Ingredients of Renkon Part 3

れんこんの成分 その3

- The sickness a man of today tends to be
Asthma, hay fever, atopic dermatitis, allergy to foods and the flu, dry eyes, dry mouth, stomach ulcer, constipation and ulcerative colitis (ulcer cause), oh, sterility.
- It can be said that the mucous membrane power declines for most of a person to which such symptom goes out.
- The power of the mucous membrane of a body is weakened and said to be the sickness which becomes easy to borrow.



The explanation of goods lotus root Powder

商品説明 れんこんパウダー

- ▶ Lotus root Powder, in a dining table!
- ▶ Made in Tokushima 100%
- ▶ Without additives, it's bleach-less by low temperature drying.
- ▶ Even Japanese media are becoming the topic of conversation.
- ▶ I take time and effort to cook raw lotus root but powder is in cutback of working hours, too, it's also convenient for preservation.



The use of a lotus root powder

れんこんパウダーの使用用途

- ▶ You can use that in a dish of the various genres casually.
- ▶ Japanese clear soup, a pot, miso soup, coffee, green tea, black tea, stew, curry, clam chowder and fried rice.
- ▶ You may add to yogurt and Smoothie.
- ▶ You can thicken it by increasing the amount of hasune powder.



The explanation of goods renkon noodle

商品説明 れんこん細うどん

- ▶ Tokushima choice brand authorization.
- ▶ The high nutritional value of Tokushima Renkon is kneaded in Udon.
- ▶ It is a fine noodles finish, but there is a waist in the noodle and is good in the throat.
- ▶ It is a popular item in a renmaru café



The explanation of goods awa wasanbon ice series 商品説明 あわ和三盆あいすシリーズ

- ▶ Awa wasanbon-sugar in Tokushima-ken is used.
- ▶ The flavor of the wasanbon-to sugar is the abundant taste, and the light sweetness is luxurious ice of the feature.
- ▶ Ice was particular about lotus root, the time of Naruto-kintoki, Citrus sudachi and Tokushima raw material and made.
- ▶ The egg unused ice at which the person allergic to eggs is relieved, too. (Only naruto-kintokiaisu ice, egg use)



卵不使用・低カロリー

つぶつぶれんこん入り

あわ和三盆あいす



お中元ギフト全国発送承ります



The explanation of goods

Awa wasanbon renkon ice

商品説明 あわ和三盆れんこんあいす

- By not using egg and using cream of vegetables the sweetness which is low calories by the taste abundant in the flavor of the wasanbon sugar and light is the feature.
- You can enjoy the fleck texture of the cut Renkon.
- 1 cup (130ML) 147 kcal and healthy Sweets.



The explanation of goods

Awa wasanbon sudati ice

商品説明 あわ和三盆すだちあいす

- ▶ Ice together with Awa wasanbon sugar and Citrus sudachi made in Tokushima.
- ▶ The sour taste of the Citrus sudachi and the sweetness of the wasanbon-sugar match, and it's light ice.



The explanation of goods

Awa wasanbon Naruto kintoki ice

商品説明 あわ和三盆鳴門金時あいす

- ▶ The flavor of the wasanbon-sugar and the sweetness of Naruto kintoki are a rich taste ice with which I agree exquisitely.
(Egg use)
- ▶ When eating, the flavor of Naruto kintoki spreads fully during the mouth.



The explanation of goods

Kale powder

商品説明 ケールパウダー

- Farmhouse in Tokushima The one of Nomoto farm cultivation
- (Carino Kale) 100% use made in Tokushima.
- Without additives, it's bleach-less by low temperature drying.
- When say a kale, the overseas wealthy classes and,
Even media are becoming the topic of conversation.
- Kale powder of a serving of spoon.
As it is put in soup and curry.

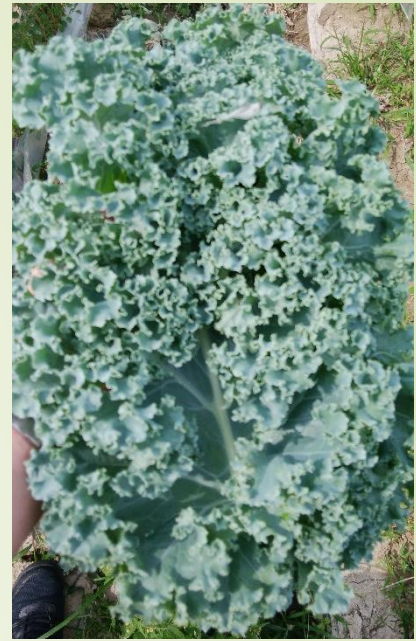


The explanation of goods

Carino Kale

商品説明 カリーノ・ケールとは

- It is not bitter to eat raw kale.
- When heated, it becomes more sweet and tastes very deep.
- Contains a wealth of vitamins and minerals,
It is more nutritious than ordinary cabbage.
also known as a vegetable suitable for
the raw material of blue juice.



Uses of kale powder

ケールパウダーの使用用途

- You can use it willingly in various kinds of dishes.
- It can mix with pasta sauce, sweets, yogurt and Smoothies.
- The kale also includes melatonin, also known as "rejuvenation hormone".
- Let's eat deliciously and become healthy.
- You can eat real food
at the renmaru café.



The explanation of goods

Awa omotenashi Series

商品説明 阿波のおもてなしシリーズ

- It is a delicious series using the lotus root made in Tokushima.
- It is suitable for the souvenir of Tokushima (Awa).
- Renmaru Café is also popular as a garnish for cooking.

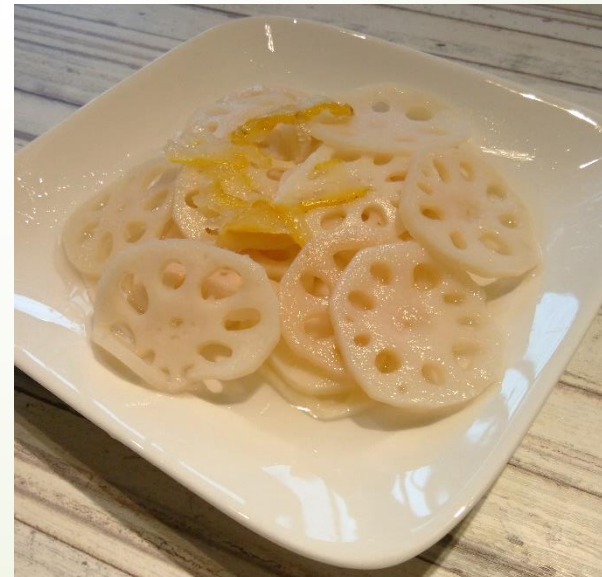


The explanation of goods

A w a n o o m o t e n a s i y u z u r e n k o n

商品説明 阿波のおもてなし ゆずれんこん

- The texture of lotus root and the aroma of sweet and sour yuzu vinegar Match.
- "5th t-1 Grand prix" in Shikoku block qualifying
It was selected as Silver Prize in the corporate part.
- Perfect for a close Rice.



The explanation of goods

Awano omotenashi pirikarenkon

商品説明 阿波のおもてなし ピリ辛れんこん

- ▶ Naruto Renkon is crunchy and crisp, and the mouth offensive is also soft if it eats.
- ▶ bittersweet made it.
- ▶ It is ideal for hot rice and snacks.



The explanation of goods renkon Chips Series

商品説明 れんこんチップスシリーズ

- A delicious sweets series with hasune from Tokushima.
- It can be used for a variety of dishes, such as salads, meat dishes and fish can, which are ideal for healthy snacks and snacks.
- There are six varieties of flavors: light salt, consomme, paste salt, wasabi, garlic and habanero.



素材の旨味がギュッと、とまらないおいしさ

れんこんチップス

うす塩 コンソメ ハバネロ ガーリック のり塩 わさび



The explanation of goods renkon Chips Light Salt

商品説明 れんこんチップス うす塩

- ▶ The sliced Renkon is flavored with our own manufacturing process.
- ▶ Renkon chips, which are preferred from small children to the elderly, are also ideal for snacks and beer snacks.



The explanation of goods renkon Chips Nori salt

商品説明 れんこんチップス のり塩

- The sliced Renkon is flavored with our own manufacturing process.
- Renkon chips, which are preferred from small children to the elderly, are also ideal for snacks and beer snacks.

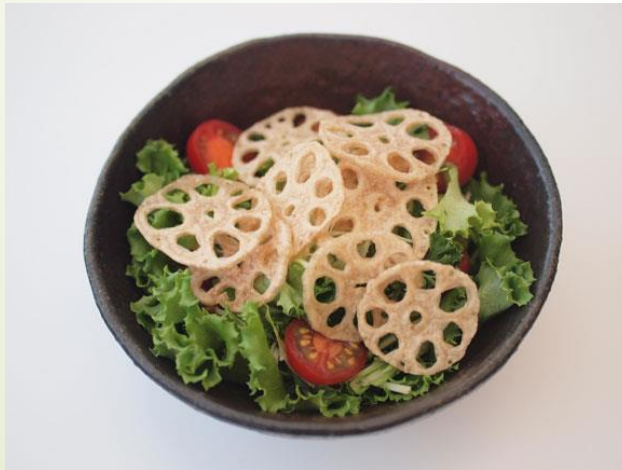


The explanation of goods

renkon Chips Wasabi

商品説明 れんこんチップス わさび味

- If you put it in a salad, you can enjoy the texture of the crispy renkon. It looks too fun ©
- It can feel the smell and the flavor of the Wasabi.
- I feel it is very hard, but I can't stop it when I start eating.
- It is a taste that is irresistible to love wasabi and Spicy.



Summary

まとめ

- It is the "mucous membrane" that protects a Person's body from the Body.
- The mucosal power can be increased by oneself.
- It also leads to extending
the health life by increasing
the mucosal power.
immunity = mucosal Force

