



JAPANESE POPULAR SUPERFOOD NATTO!



Arabiki-Natto



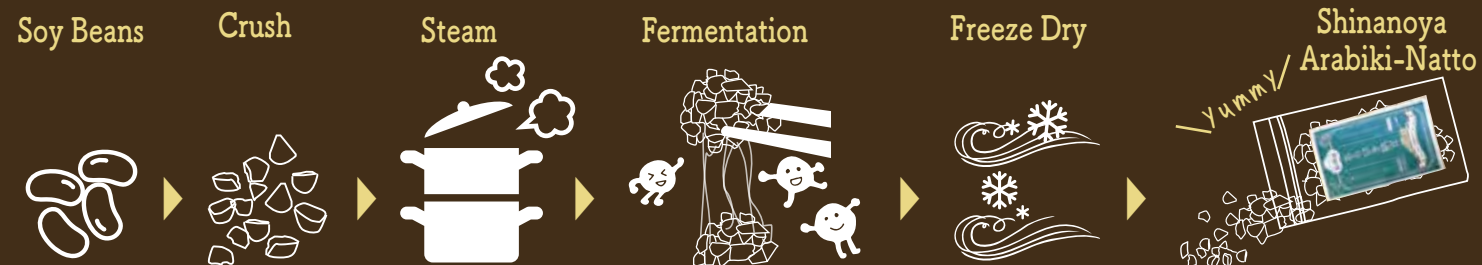
Why is natto good for health?

- Point 1 Create cells
Proteint
- Point 2 Preventing blood clots
Natto kinase
- Point 3 Helps female hormones
Soy Isoflavone
- Point 4 Improvement of constipation
Fiber
- Point 5 Preventing anemia
Iron
- Point 6 Aids bone building
Vitamin K
- Point 7 Maintains bones and teeth
Calcium

Freeze Dry



How to make Shinanoya Arabiki-Natto?



Sinanoya Arabiki-Natto

Each teaspoonful provides
2.85^{※1} billion
of *Bacillus natto*.

It's freeze-dried Arabiki-Natto.
Easy to add nutrition!

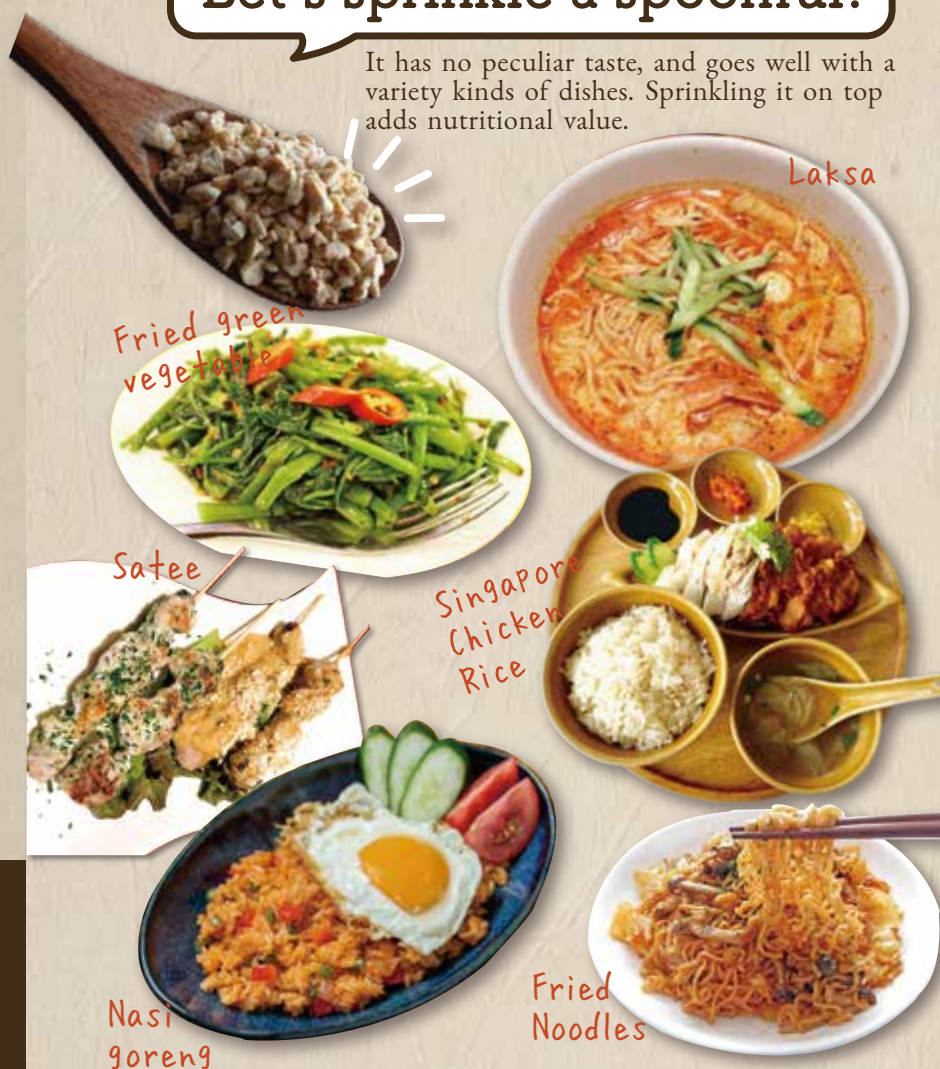
Crispy-crispy
Nutty and savory!

Low odor and stickiness.
Recommended for who do
not like natto.



Let's sprinkle a spoonful!

It has no peculiar taste, and goes well with a
variety kinds of dishes. Sprinkling it on top
adds nutritional value.



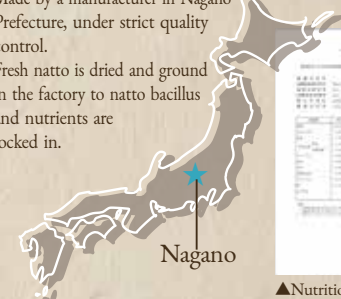
**Antioxidant-free.
Safe for baby food
and toddler food!**

Good for nutritional supplementation
for children, elderly people,
pregnant and during breastfeeding.



**Made in Japan
for safety
and security**

Made by a manufacturer in Nagano
Prefecture, under strict quality
control.
Fresh natto is dried and ground
in the factory to natto bacillus
and nutrients are
locked in.



▲Nutrition Facts Results

Energy	488kcal
Protein	42.0g
Fat	29.2g
Carbohydrate	22.2g (Sugar 6.5g)
Fiber	15.7g
Saltequivalent	0.3g
Calcium	230mg
Iron	5.3mg

▲Natto bacillus count test results

Bacillus natto	950 million per gram
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**Nutty and savory!
Also good for snacks.**

Sinanoya Arabiki-Natto

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Fiber15.7g), saltequivalent0.3g
/calcium230mg, Iron5.3mg

■Bacillus natto in this product is about
950 million per gram.
(Japan FoodAnalysis Center)



ワイドシステム ヘルシーフーズ
WIDE SYSTEMS HEALTHY FOODS
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