

Yama-no-Kibudo

Nihon Yamabudo (Crimson glory vine), a Japanese native super fruit
for your health and beauty
100% pure additive-free grape juice



山のきぶどう®
Yamano-no-Kibudo

Yama-no-Kibudo: additive-free contents for your safe consumption, natural polyphenol for your active daily life

What’s so special about Yama-no-Kibudo?

- INGREDIENTS:**
- Natural food made only from Crimson glory vine, a rare grape species grown only in Japan.
 - Crimson glory vine is a Japanese native “super fruit.” Yama-no-Kibudo contains more nutrients such as polyphenol and other ingredients than regular grape juice.
 - Sakohonten succeeded in growing Crimson glory vine in its own vineyard for the first time in Japan. Yama-no-Kibudo is thus made from Crimson glory vine harvested in Iwate prefecture: grapes in the company vineyards and those supplied exclusively by the licensed vine-growers.
 - Since 1971 when the company opened its first vineyard, the principle of growing vines using only organic fertilizer has strictly been adhered. The licensed growers have been using only a reduced amount of agrichemicals. Radioactivity

inspections are performed periodically; an annual radiation level is less than 25 Bq/kg.

Nutrients comparison between Yama-no-Kibudo and regular grape Juice (per 100ml)			
	Yama-no-Kibudo	Kanjuku (ripe) Yama-no-Kibudo	regular grape juice
Calories (kcal)	62	66	55
Iron (mg)	0.4	0.2	0.1
Potassium (mg)	58	120	30
Calcium (mg)	11	7	3
Polyphenol (mg)	110	160	33

Source: Grape Juice (based on The Ministry of Education, Culture, Sports, Science and Technology Food Composition Database). The amount of polyphenol (raw grape) is based on data given in an official Yamabudou [sic] website of Iwate prefecture.



JUICE MAKING:

- Crimson glory vines are carefully pressed to produce pure grape juice.
- The squeezed juice goes into ageing by the company’s original method, “3-year vacuum ageing process.” Tartaric acid, which causes unwanted tastes, is naturally precipitated for 3 years, after which only the upper layer of juice is bottled. These time and labor intensive processes can produce the very best grape juice.
- With no added sugar, no preservatives, no artificial colorings and flavorings of any kind, Yama-no-Kibudo is 100% pure juice made from Crimson glory vine and offers natural and safe food.

TASTE:

- Natural taste with no added sugar and no additives. The real and flavorful taste from high quality Crimson glory vine.
- Sakohonten introduces you two kinds of juice from Crimson glory vine: **Yama-no-Kibudo** gives a very refreshing taste with pleasant acidity. **Kanjuku Yama-no-Kibudo** is mild and smooth, made from fully ripe late harvest Crimson glory vine.

Sakohonten manages all the stages of grape juice making to optimize a full extraction of the essence of Crimson glory vine.



Grown under a severe climatic environment of the northern part of the Tohoku region, Crimson glory vine has long been valued as “Japan’s native super fruit.”

- The botanical name of Crimson glory vine is *Vitis coignetiae*. The name Crimson glory vine first appeared in Kojiki, the oldest history book in Japan (712 BC). It is one of the only two Japanese native species of grape vines, along with “Koshu.”
- Compared with other species, an individual grape berry is small in diameter (8 mm) and takes 6 years to become a ripe berry increasing its value of rarity.
- Crimson glory vine is a nutritious fruit. They contain as much 8 times of polyphenol as other grapes. Their outstanding characteristic is a large amount of procyanidin, a strong antioxidant agent.



Sakohonten, a health and beauty creating company with Crimson glory vine

Sakohonten was founded in 1937 in Kuji-shi, Iwate prefecture. In 1971 the company put Yama-no-Kibudo, 100% pure additive-free Crimson glory vine juice, on the market for the first time in Japan. With its own vineyards, Sakohonten has become a rare company that specializes only in making grape juice from Crimson glory vine. As the pioneer in the field under a premium brand, the company presents the very best of what Crimson glory vine can offer.



About Kuji-shi in Iwate prefecture:

People in the Kuji area have shared a trust in the beneficial aspects of Crimson glory vine for their health and beauty. They have made good use of them as a traditional family remedy in the past seven hundred years. Iwate prefecture produces more Crimson glory vines than any other prefectures. The harvest in the Kuji area accounts for 40% of total crops in Iwate. Kuji is literally the Japan’s No. 1 Crimson glory vine producing land.



How to enjoy “Yama-no-Kibudo”



We recommend that you drink a small amount daily.

Because the consumed polyphenol in your body gradually loses its strength, a daily consumption of 50-100 ml is recommended.

- In the morning for a fresh start
- When you feel tired or not well
- During a work break at home or office
- After a bath or shower



Yama-no-Kibudo can be consumed in a variety of ways.

- Yama-no-Kibudo can be mixed with soda, milk, wine, beer, sake (Japanese rice wine) or shochu (Japanese distilled spirits).
- Heated “Yama-no-Kibudo” to warm yourself in winter. It has enhanced flavor and rich taste. Heat does not destroy the effect of polyphenol.
- For your meals Yama-no-Kibudo offers a delicious drink. It is an ideal non-alcoholic wine.



Recommended ways to enjoy “Kibudo Jam”

Kibudo Jam, with a low level of sugar (40-43 degrees) and a sauce-like texture, can be used in various ways.

Spread on a toast or bread; add to yogurt; on Muesli or Granola; with cheesecake baked or unbaked; on pancakes; add to smoothie; on gelatin desserts



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Basic information

As of June 2018

Product Name	Yama-no-Kibudo		Description	Grape Juice (Crimson glory vine)
Manufacturer	Sakohonten Co., Ltd.		Place of Production	Japan
JAN Code	100 ml	4974392101002	Suggested Retail Price	JY 300.- / 100 ml JY 1,700.- / 600 ml (excluding tax) *for only within Japan
	600 ml	4974392106007		
Product Characteristics	Introduced in the Japanese market for the first time in 1971, Yama-no-Kibudo is 100% pure juice from Nihon Yamabudo (Crimson glory vine) with no additives. Crimson glory vine is native to Japan. The vines grow only in Japan. Making the juice for its best quality requires time-consuming and labor intensive processes including 3-year vacuum aging. As a result, the product gives rich aroma and flavor, fresh acidity and pleasant taste. Yama-no-Kibudo is 100% pure sugar-free and additive-free juice. Containing a full of natural polyphenol, it is a nutritious and ideal product for health and beauty conscious people.			
Volume/Weight	100 ml / 600 ml		 <div>600 ml 100 ml</div>	
Measurement	100 ml	φ44 mm×130 mm		
	600 ml	φ76 mm×296 mm		
Container	Glass bottle			
Carton size	100 ml	470 mm×238mm×150 mm		
	600 ml	325 mm×246mm×315 mm		
Quantity per Carton	100 ml	10 bottles × 5 sets		
	600 ml	12 bottles		
Gross Weight	100 ml	12.3 kg		
	600 ml	13.7 kg		
Temperature	Before opening store at room temperature, refrigerate after opening		Best-Before Date	12 months from the date of manufacture

Ingredients and Additives	Place of Origin
Grapes (Crimson glory vine)	Iwate prefecture, Japan

Allergens	none
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Certificate	These products have been manufactured in Sakohonten factory certified by JAS (Japanese Agricultural Standard).
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Nutritional Values (per 100 g)	
Total Calories (kcal)	64
Protein (g)	0.2
Total Fat (g)	0.0
Saturated Fat (g)	not detected
Trans Fat (g)	not detected
Total Carbohydrate (g)	15.8
Total Sugars (g)	14.0
Sodium (mg)	0


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Basic information

As of June 2018

Product Name	Kibudo Jam	Description	Grape Jam (Crimson glory vine)
Manufacturer	Sakohonten Co., Ltd.	Place of Production	Japan
JAN Code	4974392501208	Suggested Retail Price	JY 500.- (excluding tax) *for only within Japan
Product Characteristics	Kibudo Jam is grape jam made from Crimson Glory vine. The jam has rich and delicious taste characteristic to the vine. The skins and pulps are cooked together and then strained through a sieve to produce grape puree. Coarse crystal medium soft sugar from Tanegashima, Japan is added to the puree for thickening to reach a level of consistency of sauce-like texture. Kibudo Jam has refined sweetness and natural sourness of Crimson Glory vine. It contains a low sugar content under 45 degrees. Kibudo Jam can be spread on bread or used in cakes and other baked food. It can also be eaten with yogurt, cereal or pancakes. Kibudo Jam can be consumed in many other ways of your choice.		
Volume/Weight	160 g		
Measurement	φ60 mm×85 mm		
Container	Glass jar		
Carton size	320 mm×260 mm×105 mm		
Quantity per Carton	20 pieces		
Gross Weight	6. 7 kg		
Temperature	Before opening store at room temperature, refrigerate after opening	Best-Before Date	12 months from the date of manufacture

Ingredients and Additives	Place of Origin
Grapes (Crimson glory vine)	Iwate prefecture, Japan
Sugar	Japan
Gelling agent	Japan
Acidifier	Japan

Allergens	none
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Certificate	These products have been manufactured in Sakohonten factory certified by JAS (Japanese Agricultural Standard).
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Nutritional Values (per 100 g)	
Total Calories (kcal)	174
Protein (g)	0.5
Total Fat (g)	0.1
Saturated Fat (g)	not detected
Trans Fat (g)	not detected
Total Carbohydrate (g)	42.7
Total Sugars (g)	36.7
Sodium (mg)	16



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Kanjuku Yama-no-Kibudo

Basic information

As of June 2018

Product Name	Kanjuku Yama-no-Kibudo		Description	Grape Juice (Crimson glory vine)
Manufacturer	Sakohonten Co., Ltd.		Place of Production	Japan
JAN Code	100 ml	4974392111001	Suggested Retail Price	JY 320.- / 100 ml JY 1,800.- / 600 ml (excluding tax) *for only within Japan
	600 ml	4974392116006		
Product Characteristics	Kanjuku Yama-no-Kibudo was introduced in 2005 in the market. It is produced with those grapes harvested in October, by which the grape berries are fully ripe, while Yama-no-Kibudo is made from berries harvested in September. Made also through the 3-year vacuum aging process, the late harvest grapes increase sugar and polyphenol contents and further enhance the smooth and rich taste of the juice. The juice thus manufactured contains no added sugar, no artificial flavors, no preservations and no additives.			
Volume/Weight	100 ml / 600 ml		 <div>600 ml100 ml</div>	
Measurement	100 ml	φ44 mm×130 mm		
	600 ml	φ76 mm×296 mm		
Container	Glass bottle			
Carton size	100 ml	470 mm×238mm×150 mm		
	600 ml	325 mm×246mm×315 mm		
Quantity per Carton	100 ml	10 bottles × 5 sets		
	600 ml	12 bottles		
Gross Weight	100 ml	12.3 kg		
	600 ml	13.7 kg		
Temperature	Before opening store at room temperature, refrigerate after opening		Best-Before Date	12 months from the date of manufacture

Ingredients and Additives	Place of Origin
Grapes (Crimson glory vine)	Iwate prefecture, Japan

Allergens	none
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Certificate	These products have been manufactured in Sakohonten factory certified by JAS (Japanese Agricultural Standard).
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Nutritional Values (per 100 g)	
Total Calories (kcal)	68
Protein (g)	0.2
Total Fat (g)	0.0
Saturated Fat (g)	not detected
Trans Fat (g)	not detected
Total Carbohydrate (g)	16.9
Total Sugars (g)	15.3
Sodium (mg)	0

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Yamabudo-to-Ringo-no-Jam

Basic information

As of June 2018

Product Name	Yamabudo-to-Ringo-no-Jam	Description	Mixed-Fruit Jam (Grape [Crimson glory vine] and Apple)
Manufacturer	Sakohonten Co., Ltd.	Place of Production	Japan
JAN Code	4974392521251	Suggested Retail Price	JY 500.- (excluding tax) *for only within Japan
Product Characteristics	Yamabudo-to-Ringo-no-Jam is a blended jam made from Crimson glory vines harvested in Iwate prefecture and apples from the Tohoku region in Japan. Puree of Crimson glory vine and apple puree are mixed to obtain a nicely balanced flavor and texture. Oligosaccharide is used for the mixed puree to produce a desired consistency. Yamabudo-to-Ringo-no-Jam as well as Kibudo Jam contains a low sugar level under 45 degrees. The unique taste of Yamabudo-to-Ringo-no-Jam is created by a good combination of sweetness and sourness from both Crimson glory vines and apples.		
Volume/Weight	165 g		
Measurement	φ60 mm×85 mm		
Container	Glass jar		
Carton size	320 mm×260 mm×105 mm		
Quantity per Carton	20 pieces		
Gross Weight	6. 7 kg		
Temperature	Before opening store at room temperature, refrigerate after opening	Best-Before Date	12 months from the date of manufacture

Ingredients and Additives	Place of Origin
Grapes (Crimson glory vine)	Iwate prefecture, Japan
Apples	Aomori prefecture, Japan
Oligosaccharide	Japan

Allergens	none
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Certificate	These products have been manufactured in Sakohonten factory certified by JAS (Japanese Agricultural Standard).
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Nutritional Values (per 100 g)	
Total Calories (kcal)	167
Protein (g)	0.7
Total Fat (g)	0.1
Saturated Fat (g)	0.02
Trans Fat (g)	not detected
Total Carbohydrate (g)	40.8
Total Sugars (g)	32.7
Sodium (mg)	8

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As of June 2018

	Product Name	Description	Volume	JAN Code	FOB (JPY) per piece	MOQ (Car-ton boxes)	Carton Info.		
							Carton size	Quan-tity per Carton	Gross Weight
1	Yama-no-Kibudo	Grape Juice (Crimson glory vine)	100 ml	4974392101002	¥220	72	470 mm × 238 mm × 150 mm	10 bottles × 5 sets	12.3 kg
2	Yama-no-Kibudo	Grape Juice (Crimson glory vine)	600 ml	4974392106007	¥1,200	65	325 mm × 246 mm × 315 mm	12 bottles	13.7 kg
3	Kanjuku Yma-no-Kibudo	Grape Juice (Crimson glory vine)	100 ml	4974392111001	¥230	72	470 mm × 238 mm × 150 mm	10 bottles × 5 sets	12.3 kg
4	Kanjuku Yma-no-Kibudo	Grape Juice (Crimson glory vine)	600 ml	4974392116006	¥1,270	65	325 mm × 246 mm × 315 mm	12 bottles	13.7 kg
5	Kibudo Jam	Grape Jam (Crimson glory vine)	160 g	4974392501208	¥360	120	320 mm × 260 mm × 105 mm	20 pieces	6.7 kg
6	Yamabudo-to-Ringo-no-Jam	Mixed-Fruit Jam (Grape [Crimson glory vine] and Apple)	165 g	4974392521251	¥360	120	320 mm × 260 mm × 105 mm	20 pieces	6.7 kg

The FOB prices given in the list are based on the delivery made at the port of Tokyo or Yokohama, Japan.

Payment: T/T remittance in Japanese yen in advance

Notes:

1. The FOB prices given in the list are subject to confirmation. 2. The price list is valid until August 31, 2018.



600 ml



100 ml



600 ml



100 ml

Kibudo Jam



Yamabudo-to-Ringo-no-Jam



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