

# Matsubumai Series

The Matsubumai is made with the enzymatic hydrolysis technique. We are able to cut off the protein contained in normal rice with this original technique, and, simultaneously, retain its perfect taste and texture. It is much like the normal rice grain. You can simply achieve the preferred tenderness by adjusting the amount of water. The cooked rice can be preserved by freezing, and reheated by microwave.

## How to cook Matsubumai?

### ◆ With an electric rice cooker

1. Since Matsubumai is rinse-free rice, there is no need to wash it before cooking.
2. DO NOT soak the rice. Cook the rice immediately. Please prevent from cooking rice with the timer function.
3. Measure the rice and the water by their weight before putting them into the inner pan of your rice cooker. The recommended rice-water ratio is 1:1.1~1.3, depending on the preferred tenderness.
4. Please cook the rice with the quick-cooking function if possible. When it's finished cooking, gently stir and loosen the rice before serving it.

### ◆ With the pot

1. DO NOT wash or soak the Matsubumai before cooking.
2. Measure the rice and the water by their weight. Put 1 part of rice and 1.1~1.3 part of water into the pot.
3. Cover the pot and bring the water to boil with strong fire. Once it comes to boil, turn down the heat to low and let it cook for 5~6 minutes with the lid on.
4. Turn off the heat and steam it for more than 5 minutes before opening the lid.
5. Gently stir up the rice and serve.

### ◆ Matsubumai (2kg)



Nutrition facts (per 100g)					
	Rice	Cooked rice		Rice	Cooked rice
Calories	356.4 kcal	169.7 kcal	sodium	0 mg	0 mg
Protein	0 g	0 g	potassium	0 mg	0 mg
Fat	0 g	0 g	salt equivalent	0 g	0 g
Carbohydrate	89.1 g	42.4 g	Phosphorus	38 mg	18 mg

The rice-water ratio of cooked rice is 1:1.2  
Protein content per 100g  $\leq$  0.5g



# Echigo Series

We change the composition of natural rice by fermentation with plant origin lactic acid bacteria. Proteolytic enzymes from the bacteria break down proteins into amino acids to lower the total content of protein in the rice. Since few enzymes are used, the origin taste and texture of the rice remains. The shelf-life is also extended.

## Pre-cooked Rice Porridge

### ◆ Echigo rice porridge(150g)



Nutrition facts (per 150g)

Calories	66.1kcal	sodium	6g
Protein	0.14g	salt equivalent	0.02g
Fat	0.15g	potassium	1.5mg
Carbohydrate	16.8g	Phosphorus	4.5mg

## Pre-cooked Packaged Rice

### ◆ Echigo rice 96%off (180g)



Nutrition facts (per 180g)

Calories	306kcal	sodium	4g
Protein	0.18g	salt equivalent	0.01g
Fat	0.8g	potassium	3mg
Carbohydrate	74.9g	Phosphorus	18mg

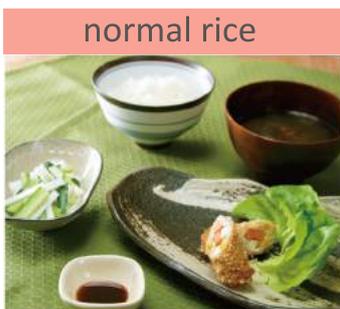
### ◆ Echigo rice 95%off (150g)



Nutrition facts (per 150g)

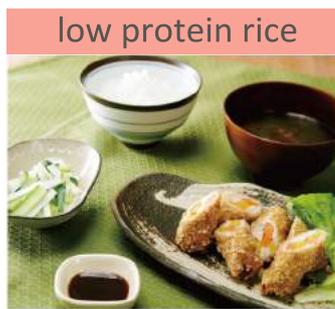
Calories	234.1kcal	sodium	3g
Protein	0.19g	salt equivalent	0.01g
Fat	0.9g	potassium	1.5mg
Carbohydrate	56.3g	Phosphorus	16.5mg

## Why Low Protein food?



normal rice

The amount of side dishes will have to be cut.



low protein rice

The amount of side dishes can be increased.

Adopting processed low protein food to PKU patients' diet is a very common method in Japan. With processed low protein rice, it is no longer necessary to cut off the amount of rice; rather, patients can consume much more good-quality protein from meat or fish. The low protein diet can be easier and more enjoyable with the help of low protein food.



## Echigo Series

Distributor



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