

## Yuzu from Kagurano Sato in Shiromi



- To bring the original unadulterated taste and aroma of yuzu to the world, just as it should be enjoyed.



# Shiromi's Yuzu

銀鏡の柚子

**Yuzu is one of the most fragrant citrus fruits. Yuzu is popular in Japan for its refreshing aroma and sour taste, which make it an excellent complement to food.**

**It is rich in vitamin C, beta-carotene, and hesperidin, which have strong antioxidant properties, and has various health benefits such as preventing illness and aging, relieving fatigue, and improving blood flow.**

**The fragrant components, limonene and vinene, are said to have an excellent relaxing effect.**

**Our yuzu are fragrant and rich in flavor, thanks to the blessings of nature's bounty of moderate sunshine, abundant water, and sheer rocky mountains.**



# PREMIUM YUZU from Kagurano Sato



**Shiromi is a small village  
surrounded by mountains up to  
1,000 meters above sea level.  
We have been growing yuzu for  
50 years.**

**Taking advantage of the characteristics of the topography and climate**



**Humidity is stable because there is always airflow.**

**Wide differences in the temperature between day and night. In winter being around  $-7^{\circ}\text{C}$**



**Here, in addition to many steep mountains, there are also many cliffs.**

**Many valleys with flowing water, and river mist and fog are likely to occur.**



The climate with large temperature differences allows us to **grow high-quality yuzu**. The yuzu that has undergone this temperature during its young formative stage will have a slightly flattened shape.

Many of Shirami yuzu are flat-shaped, **have a strong aroma, higher acidity and sugar content**. They are characterized by their **flat shape** compared to yuzu grown on flat landscape.

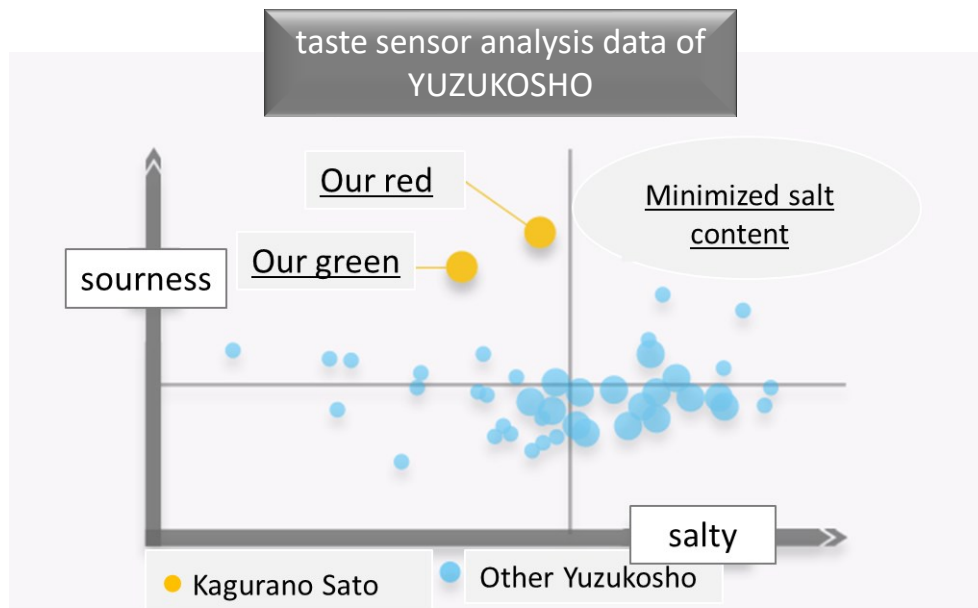


Organic yuzu juice is squeezed during **the most delicious period of the harvest**. The juice, which **is squeezed whole with the skin on**, is packed with a refreshing aroma, strong acidity, and a hint of sweetness. It is also rich in vitamins and citric acid, and is said to be effective in recovering from fatigue.



# PREMIUM YUZU from Kagurano Sato

Why it has a strong aroma and sour taste, and a grainy texture?



## Organic Yuzukosho PREMIUM Green & Red



**Because,**

by manually peeling the skin of each yuzu grown in our own garden and cutting it into chunks, we can process it without destroying the aromatic components such as yuzunon and limonene contained in the skin.

In order to preserve the original aroma and taste of yuzu, we are particular about removing the off-flavor of chili pepper and reducing the amount of salt.

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**Organic Yuzu 100% juice**  
- whole squeezed - 100ml / 180ml



**Organic Yuzu syrup  
with beet sugar**

Strongly sour yuzu juice taken early in the harvest and ripe yellow yuzu juice with a strong sweetness are mixed with specially selected organic beet sugar, which harmonized with our yuzu juice without disturbing the aroma and taste.

