

Whole taste and nutrition of brown rice

Around  
100kcal per  
servings

# Brown Rice Soup 【玄米スープ】



Vitamins

Dietary Fiber

Minerals



\*per servings

Fiber 3.5g

Collagen 3000mg

This thick makes it  
easy and tasty to  
drink

**Plentiful of nutrition, low calorie and reasonable!  
Recommended for the person who...**

- ✓Feels brown rice is difficult to eat although it seems good for health.
- ✓Tends to become sick caused by un-balanced diet
- ✓Wants to try replace diet, but worries rough skin
- ✓ Gets dizzy not eating rice during diet without carbohydrate
- ✓Worries body shape, but too busy to exercise

**Monitor who challenged diet to replace two meals by brown rice soup (50 years old man)**



★Person with high blood pressure decreased from 200 to 130 normal figure.

★7.9kg of weight decrease

\*Please note above is personal impression, and it does not promise the effect of the products.

**“Koshihikari” brown rice 100%  
made in Niigata.**

Brown rice with plentiful of nutrition

By Matsuya unique manufacturing method

Entirely

Easily

Deliciously



**Four varieties which does not make you bored**

【Japanese style broth】

【Ginger】

【Tomato】

【Asari Clam】



Please look the  
back for more  
information.

**The best suited for the time of  
supplying nutrition, loss of appetite,  
overtime work, and night meal.**

## Three secrets for the health and beauty without stress

### 1. Low calorie and suit for meal replacement

About 100kcal energy equivalent to half of rice bowl.

One of the important point for diet is calorie control. Matsuya Brown Rice Soup is low calorie which is nearly 100kcal per serving. Moreover, brown rice power with balanced full of nutrition makes everyone's diet easy and effective.

### 2. Support skin health

Good quality of minerals and 3000mg of collagen

Minerals, such as Manganese, Magnesium, and zinc are necessary for making skin turn over normal. Brown rice has well-balanced minerals. Moreover, Matsuya Brown Rice Soup contains 3000mg of collagen, and it supports maintaining skin health strongly. You would not experience rough skin even with replacement diet.

### 3. Acceleration of metabolism and detox effect

Plentiful of dietary fiber of brown rice + fiber 3.5g

The other attractive feature of brown rice is a plentiful dietary fiber. Matsuya's Brown Rice Soup is added 3.5g of fiber. It stimulates stomach and improves bowel movement, and also increases absorb efficiency of nutrition such as vitamins and minerals.

*About ten times as much as dietary fiber of white rice.*


**Easy to cook! Just to pour hot water.**

**As you like, you can use hot milk or cold milk instead of hot water.**



**Four variations from Japanese taste to western taste with strong preference to the taste.**

Product name	NET	Ingredients	Nutrition Facts Per serving size(30g)
<b>[Japanese style broth]</b> Bonito, tangle seaweed, and Shiitake mushroom with Japanese style broth	30g	Paddy non-glutinous brown rice (Koshihikari made in Japan), broth (dextrin, bonito extracts, tangle seaweed extracts, Shiitake mushroom extracts, sugar cane fiber), indigestible dextrin, collagen peptide (gelatin), salt, seaweed.	Energy : 106.5kca Protein: 4.5g Lipid: 0.3g Sugars : 21.1g Dietary Fiber: 4.3g Sodium: 480mg
<b>[Ginger]</b> Wakame seaweed, and white sesame seeds with spicy ginger soup.	30g	Paddy non-glutinous brown rice (Koshihikari made in Japan), broth (dextrin, bonito extracts, tangle seaweed extracts, Shiitake mushroom extracts, sugar cane fiber), indigestible dextrin, collagen peptide (gelatin), Wakame seaweed, sesame, salt, ginger, red pepper, green onion.	Energy : 104.1kca Protein: 4.6g Lipid: 0.5g Sugars : 19.4g Dietary Fiber: 5.2g Sodium: 720mg
<b>[Tomato]</b> Richer taste and flavor tomato soup.	30g	Paddy non-glutinous brown rice (Koshihikari made in Japan), indigestible dextrin, collagen peptide (gelatin), tomato powder, sugars, maltose, starch, salt, onion extracts powder, yeast extracts powder, powdered oil, chicken bouillon powder, dried parsley, seasoning (amino acid, etc) , acidifiers, spice extracts (including milk constituents and chicken)	Energy : 106.5kca Protein: 5.3g Lipid: 0.6g Sugars : 18.6g Dietary Fiber: 4.9g Sodium: 720mg
<b>[Asari Clam]</b> Asari clam cream chowder	30g	Paddy non-glutinous brown rice (Koshihikari made in Japan), indigestible dextrin, collagen peptide (gelatin), creaming powder, sugars, dextrin, salt, Asari clam extracts powder, onion extracts powder, mirepoix powder, yeast extracts powder, protein hydrolysate, white pepper powder, thickener (processed starch), seasoning (amino acid, etc), flavoring agent, spice extracts (including milk constituents and chicken)	Energy : 112.2kca Protein: 4.4g Lipid: 1.5g Sugars : 19.8g Dietary Fiber: 4.5g Sodium: 660mg

<The manufacturer>  Matsuya

Establishment in 1907. We keep running by thinking about consumer's safety and health as a pioneer of the rice processing though 100 years passed from establishment.

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