



The Great Buddha was completed by using the gold output of Wakuya.



Nara Todaiji Temple.



Koganeyama Shrine was erected Japan's first gold mining site.

The Golden country, Zipangu.

Wakuya Town was an indispensable place for its birth.

Japan's first gold mine, the hometown of the Great Buddha of Todai-ji Temple

WAKUYA Town

In the year 749 (Tenpyo21), gold was produced for the first time in Japan, which contributed greatly to the construction of the Todaiji Temple when it was built.



After 1,300 years, in the key industry of agriculture, "Kin-no-ibuki," which can be regarded as the "gold" of modern rice production, is produced as a flagship brand rice produced by Wakuya town, contributing to the revitalization of agriculture and public health promotion.



A special breed of brown rice that shines in golden color

Three times the number of embryo

*Compared to normal brown rice

Kin-no-ibuki was born in 2006 at the Furukawa Agricultural Experiment Station, located in the northern part of Miyagi Prefecture.

After the accumulation of test data, it became a new breed of rice registered in February 2012.

Its most notable feature is the large embryo. "Kin-no-ibuki", which has about three times as many embryos that are a rich source of nutrition, is rich in nutrition compared to ordinary brown rice.

This may already be called the ultimate brown rice.

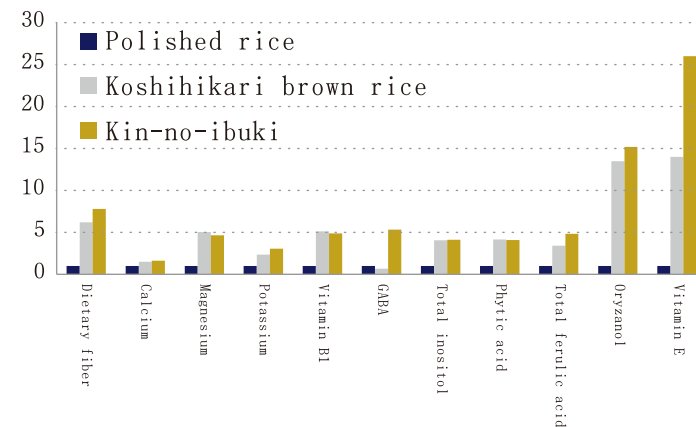
In addition to the abundant nutrients stored in the large embryo, it has a unique popping texture. The sticky cooked brown rice is delicious even when cold, can be cooked like white rice and is easy cooking a "nigiri" rice balls.

The right brown rice born for "delicious brown rice meals".

Nutritional component analysis results

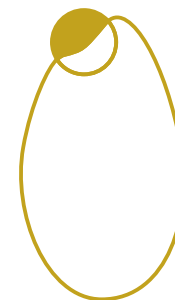
Comparison when the polished rice is 1

※ Investigation by Japan Food Research Laboratories



Nutrients necessary for modern people

Rich in nutrition



Compared to ordinary brown rice, Kin-no-ibuki has more antihypertensive effect lowering blood pressure and more GABA that has a calming effect by soothing brain excitations. It is rich in vitamin E, which is considered to be good for anti-aging due to antioxidant action protecting the body from active oxygen causing aging phenomenon, as well as other nutrients necessary for modern people.



Easy rice cooking method

It can be cooked with a similar amount of water to white rice, just by soaking, cooking and steaming

Recommended

White rice: Kin-no-ibuki 2:1
the golden ratio

Add the polished white rice 2 cups and Kin-no-ibuki 1 cup in the rice cooker, add water to the 3 cup mark and cook.

※ You may cook rice in the normal white rice mode.

※ The amount of water is a standard. Please adjust as like.

Points

Method to Cook more deliciously
is that you soak for 30 minutes
and steam for 15 minutes

Kin-no-ibuki can be served deliciously either by mixing with white rice or eating just by itself.

Kin-no-ibuki can be used as it is without washing.



Japan's first gold mine

Wakuya Town
Miyagi Prefecture



<http://www.town.wakuya.miyagi.jp>

"Kin-no-Ibuki" page
in Wakuya Town official site ▶



Contact details for inquires

JA Shin Miyagi
Midorino District headquarters Marketing chamber
1, Soyama-cho, Misato town, Toda County, Miyagi Prefecture , 987-0012, Japan
TEL +81-229-87-3344



Brown rice
Kin-no-Ibuki

Big embryo
Rich in nutrition
Easy cooking method

Today's "gold" has grown
in Japan's first gold
production site, Wakuya
Town, Miyagi Prefecture.