

# 生活習慣病の改善が期待される機能性米

Functional rice expected to improve lifestyle-related diseases

*wx ae* 米  
*wx ae* rice



学術名 (*waxy/amylose-extender*) の文字を取って *wx ae*米  
The name “*wx ae* rice” is derived from the scientific designation *waxy/amylose-extender*.

食物繊維量が一般的な玄米の約7倍という穀物トップレベル  
Contains about 7 times more dietary fiber than ordinary brown rice, ranking among the top cereals.

中性脂肪を抑える  $\gamma$ -オリザノールも玄米の約2倍多く含まれる  
Contains about twice as much  $\gamma$ -oryzanol as brown rice, which helps suppress neutral fat.

白米に混ぜたり、米粉にして料理に混ぜたり日々の食事に取り入れやすい  
Easy to incorporate into daily meals by mixing with white rice or using as rice flour in cooking.

通常のお米と同じように田んぼで育てたお米で、遺伝子組換え作物でない  
Grown in rice paddies just like ordinary rice and not genetically modified.

# フリーズドライ 玄米 Freeze-Dried Brown Rice



水蒸気と酸素透過度の低いパッケージ  
Packaged with low permeability to steam and oxygen.

長期保存が可能  
Enables long-term storage.

お湯や水を注ぐだけの簡単調理  
Easy preparation: simply add hot or cold water.

過熱水蒸気式連続炊飯システムと凍結乾燥技術を組合せ  
Produced using a combination of continuous superheated steam rice cooking system and freeze-drying technology.

含有無機ヒ素量を半減  
Reduces inorganic arsenic content by half.

袋ごと炊飯できる

Can be cooked together with rice in the package

## 海藻由来の可食性フィルム Edible Film Derived from Seaweed



無味無臭のため料理に影響しない

Tasteless and odorless, so it does not affect dishes.

60°C前後の熱水に溶解し食べられる

Dissolves in hot water at around 60 °C and is edible.

植物由来の多糖類で作るため網目が均一で破れにくい

Made from plant-derived polysaccharides, forming a uniform mesh that is resistant to tearing.

ゴミの削減につながるエコ素材

An eco-friendly material that helps reduce waste.