TE JOSSOJO PRIMITE DE LA PRIMI

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sing Society and the student staffs of the project in Dokkyo University, Saitama.

Good for your health.

No chemicals,

No additives,

No preservatives.

焙煎

50g, 110g, 280g

What is GI?



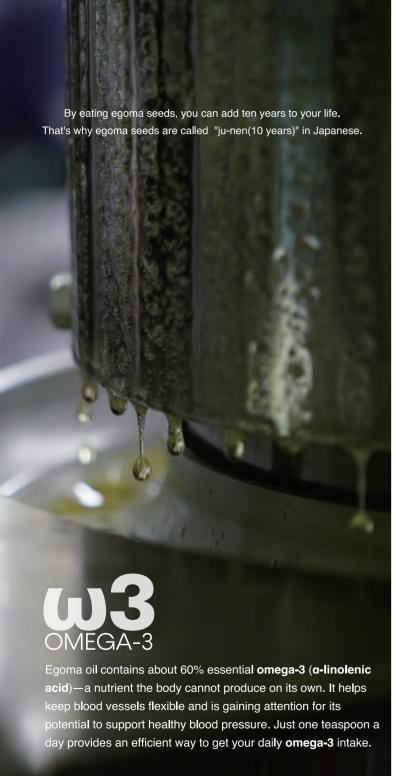




EGOMA OIL IN... IN... MURA

Egoma (perilla) Oil of Tamura





The **Three Pillars** of Trust



Dedication and Passion of the Producers



To promote awareness of Egoma oil of Tamura.

Craftsmanship



Cold-pressed and additive-freebottled with rich flavor and nutrients.

3111





Every drop is ensured by the Council's strict standards.

Trusted Quality





Pioneers of Egoma Oil

In Tamura, egoma has long been a staple of regional cuisine--featured in local dishes such as "Ju-nen Miso" and woven into the fabric of the area's culinary culture.

In 1998 Mr. Shuhei Murakami, born in Tamura City, introduced an oil press machinery that perfected the technique for producing high-quality egoma oil. Although egoma oil was once little used for culinary purposes in Japan, it has since gained nationwide recognition as a health food, and Tamura has led the way as a Japan's egoma oil pioneer.

That is why we passionately carry on this legacy--preserving the tradition of producing egoma oil that not only tastes exceptional but also represents uncompromising quality.

