



TAKESUMI no SATO

たけすみのさと **竹炭の里** 

Organic bamboo charcoal
Made in Miyazaki

Company & Product Profile

Takesumi-no-Sato Co., Ltd.

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<https://takesuminosato.com> (ENG)



Organic bamboo charcoal – a natural life enhancer

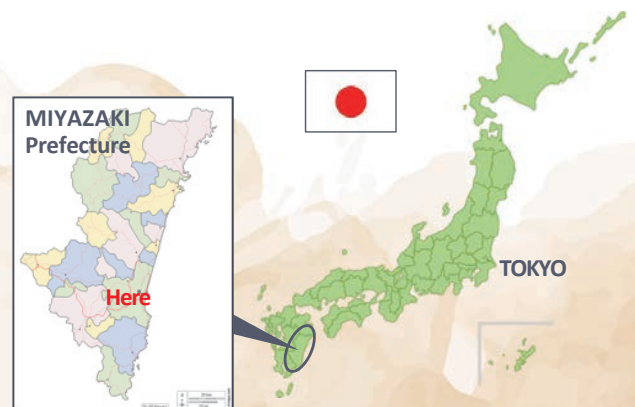
TAKESUMI NO SATO was established in Miyazaki, in southern Kyushu, in 1996, to produce and promote organic bamboo products. With its mild climate, Miyazaki is home to Moso bamboo forests, a giant timber bamboo suitable for making charcoal.

TAKESUMI NO SATO grows Moso bamboo in our own 5-hectare, JAS-organic certified bamboo forest without the use of pesticides or chemical fertilizers, providing us with a reliable supply of safe raw materials for our bamboo charcoal and vinegar production.

Bamboo grows prolifically, requiring just a 4-year growth cycle to produce bamboo charcoal. Our production has a low environmental impact and is waste free, with the smoke being captured and distilled to make bamboo vinegar, and residual ash used as soil conditioner.

Takesumi-no-Sato Co., Ltd.

- 1996 Established
- 2005 Started joint research on bamboo charcoal with Miyazaki University
Started collaborative research on bamboo charcoal with Miyazaki
- 2006 Industrial Technology Center
Received Cosmetics Manufacturing License
- 2010 Organic JAS Certification
- 2020 Future Growth Company Certification



JAS Organic Certification

The JAS Organic Foods certification and logo awarded by the Ministry of Agriculture, Forestry and Fisheries (MAFF) shows that our products are organically produced in compliance with JAS (Japan Agricultural Standards) and verified by an accredited certification body.



JAS Organic Certification
Certified 25 December 2020

Quality Bamboo
We grow Moso bamboo in our organic bamboo forest to ensure high-quality raw materials.

We are committed to creating high-quality at each step in the process, from the bamboo forest through to end-of-life. Our bamboo charcoal artisans carefully burn select organic bamboo culms in a hands-on process in a traditional earthen kiln.

Quality raw materials from an organic forest

We select four year old, high-quality culms with thick walls and a high mineral content from our Moso bamboo grove that is cultivated specifically for making bamboo charcoal. After cutting, the culms are left to dry naturally for a minimum of 3 months, then slow smoked for a week while maintaining a consistent moisture content, to ensure we can produce hard bamboo charcoal when it is burned.

Quality Process

We bake our bamboo in a traditional Japanese earthen kiln at temperatures over 900°C, in a process that takes one month.



Traditional charcoal making in an earthen kiln

Baking bamboo charcoal in a traditional earthen kiln is the key to baking high-quality bamboo charcoal. Using only wood and bamboo for fuel, controlling the temperature is a delicate process, requiring baking at 800°C and higher to produce a tar-free, hard bamboo charcoal that is safe for human consumption. It takes 10 days to 2 weeks to heat the kiln to 900°C, and 2 more weeks to lower it back to the outside temperature.

Quality Product

We conduct more than 30 hygiene and safety tests to ensure product quality.



High-quality organic bamboo charcoal

Distilling a unique organic bamboo vinegar

Our bamboo vinegar is a unique, purified product. A by-product from making bamboo charcoal, it is made by collecting smoke from the kiln, cooling and refining the distillate. After collecting and cooling, the liquid is left to settle for a minimum of one year. The supernatant liquid is then distilled twice using 'decompression distillation' to remove toxic substances and purify the active ingredients. The final, refined bamboo vinegar is just 15 percent by quantity of the bamboo vinegar collected.

Bamboo vinegar is a clear, colorless and very acidic liquid, with a pH of 2.3~3.5, and a smoky aroma. Its main ingredient is acetic acid, which shows in its sour taste. As well as being an edible condiment, bamboo vinegar is effective for treating skin conditions such as atopic dermatitis, burns, and athlete's foot, and has bactericidal effects against influenza viruses and COVID-19. Our joint research with Miyazaki University and Miyazaki Industrial Technology Center on bamboo vinegar since 2005 has proven its efficacy for treating skin conditions.

Edible Bamboo Charcoal Powder

Absorbs excess substances in the body and provides a rich source of minerals



Key benefits:

- In powdered form it provides a quick supply of essential minerals found in bamboo charcoal including calcium, potassium, sodium, and iron.
- Bamboo charcoal's unique particle structure absorbs excess substances in the body including sugars and fats, and removes them via feces.
- Helps relieve stomach gas and fecal odor. Mixed with pet food, it reduces the smell of body odor, feces, and urine.
- Radioactivity, virus, grain size, and moisture tests guarantee safety for human consumption.
- Tasteless and odor free.

How to use:

Add 5-8% bamboo charcoal powder to color various dishes such as cakes, cookies, crackers, ice cream, puddings, pasta, noodles, pizza/nan doughs, dressings, soft drinks, curry, jams, and sauces.



Tasty ways to enhance your cooking

- Easy to add a creative touch
The black color adds as creative touch to baking and cooking
- Tasteless and odorless
A perfect, healthy additive in both foods and drinks.
- Just mix it in when cooking and baking
The ultra-fine particles are easy to mix in.

TAKESUMI NO SATO

Edible Bamboo Charcoal Powder

(E153 Vegetable carbon)

Content / package size:

Retail: 100g: W140×D11×H220mm

Commercial: 1kg: W240×D47×H370mm /10kg: W490×D290×H410mm

Ingredient: Bamboo charcoal

Particle size: Average size 5-8 μm to largest size 45 μm
(finer than wheat flour)



Bamboo Charcoal Stick

Filters tap water to make it mellow and delicious, while adding essential minerals



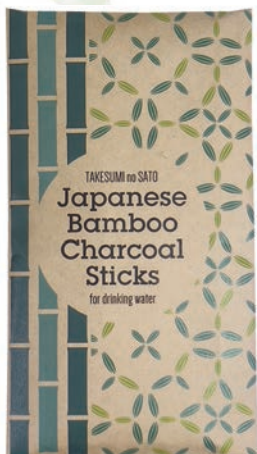
The highest quality Bamboo charcoal is baked by charcoal kiln craftsmen over a period of one month.

Key benefits:

- Filters drinking water to make it mellow and delicious.
- Water steeped in charcoal sticks overnight shows alkaline. (Bamboo charcoal shows alkaline if baked at a high temperature, and acidic if baked at a low temperature. Our bamboo charcoal shows alkaline.)
- Water steeped in charcoal sticks for at least 3 hours absorbs minerals including calcium, potassium, and iron from the sticks.
- With extended use the sticks break down as the minerals dissolve in the water.
- Absorbs and remove impurities from tap water including chlorine and bleach.

Organically-grown bamboo charcoal makes water alkaline and mellow

- **Recycle-friendly, reduces the use of plastic**
Filtering water at home reduces the need to buy bottled water. After use, the sticks can be crushed into small pieces and used as a soil conditioner or deodorant.
- **Essential mineral supplement**
Water steeped in bamboo charcoal absorbs essential minerals from the charcoal including calcium and iron.
- **Makes tap water mellow and delicious**
Tap water steeped in bamboo charcoal becomes alkaline and mellow.



TAKESUMI NO SATO Bamboo Charcoal Stick

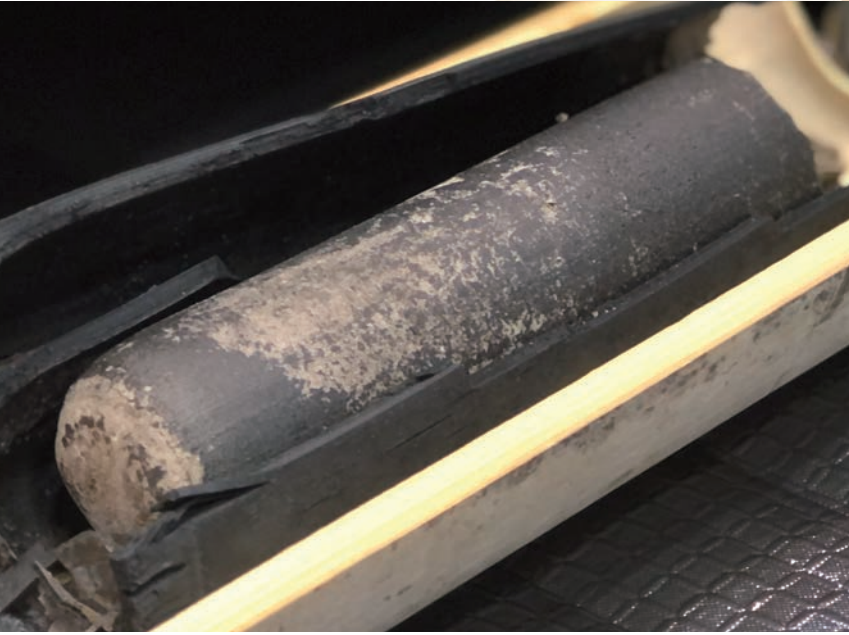
Stick size: 15×150mm
Quantity: 3 pieces

Environment friendly

Sticks are supplied in simple, eco-friendly packaging, and can be used even if broken during shipping. At end of life, they can be used as a soil conditioner.

Baked Salt in Bamboo Charcoal

Baked salt with an entertainment value as well as taste



Key benefits:

- Rich mineral content of the bamboo charcoal is dissolved into the salt, creating baked salt with a delicious flavor
- Using natural sea salt from Miyazaki, which matches perfectly with our locally-grown organic bamboo
- The salt is baked at over 900°C in an earthen kiln for one month without using gas or fuel



TAKESUMI NO SATO Baked Salt in Bamboo Charcoal

Our bamboo salt is made by filling dried bamboo tubes with salt and baking them in a kiln at over 900°C. As the bamboo turns into bamboo charcoal, minerals from the bamboo seep into the salt, producing a sweet and tasty condiment that adds umami to your favorite recipes.

