

NAKAKI Magic Konjac Noodle and Konjac Rice

Background Story

As we all know, the Japanese people are one of the longest-living people in the world. The plant konjac, which plays an important role in the healthy diet of the Japanese, has been used in the Japanese diet for hundreds of years. NAKAKI Food Co., Ltd., located in Aichi Prefecture, is Japan's most famous and time-honored manufacturer of konjac products. It has now spanned over 100 years of history. In the hands of Mr. Toshikazu Nakamura, the third-generation helm, it has developed nearly two hundred konjac products, which are supplied to major retail and catering food services in Japan, far ahead of their peers. In supermarkets, restaurants, and e-commerce sales networks, wherever there is konjac, the name NAKAKI will appear.

Most Japanese have known since childhood that konjac is a very healthy ingredient with low carbohydrates and high fiber. For health and beauty, traditional konjac food is very popular among Japanese people who eat healthy food. It can be eaten hot or cold and is suitable all year round. NAKAKI has a proud history and is thriving every year. But all this did not satisfy President Nakamura, who majored in chemistry at the university. Because the traditional konjac food has some undesirable disadvantages not pleasing to westerners, i.e. the hard taste and unpleasant fish smell, the traditional product must be stored in water to enter the market, and the shelf life is only about three months. Not so with NAKAKI magic noodle and magic rice.

President Nakamura, with the dream of making konjac such a healthy ingredient as the staple food of human beings all over the world, started on long research and development work. Nine years ago, he began to experiment with konjac in vacuum anhydrous packaging. By using a unique processing procedure and adding a small amount of soy flour, the konjac noodles taste better than ordinary raw noodles.

In order to make it available to those who love noodles and rice, President Nakamura changed the konjac noodles into the shape of natural rice as well and made it fresh for one year under vacuum packaging. So finally, NAKAKI's magical konjac noodles and konjac rice can delight the world. Whether you want to eat noodle or rice, NAKAKI's magical konjac noodles and konjac rice are available. This is a change of historic significance. For modern people who want healthy food without worry about too many calories in the body, it is a truly magic product, which is both delicious and healthy. Its' uses are endless.

You can make traditional jelly, cold noodles, almond milk or seaweed desserts in summer and use for hot pot, soup noodles, fried noodles, grain mixed rice, fried rice, western macaroni, vegetable risotto and pizza in winter. The taste is soft but chewy, which results in traditional delicacies with extremely low calories. It is the dream product for people who love delicious and healthy eating.

Let's review the difference between NAKAKI's magical konjac noodles/rice and traditional konjac products:

Traditional Konjac Products	NAKAKI's Magical Konjac Noodles/Rice
Fishy and earthy smell when opening the bag	Refreshing and odorless when opening the bag
Tastes like rubber	Tastes like fresh noodles, macaroni, vermicelli
Must be kept in water	Can be stored in the vacuum bag without water
Shelf life 3 months	Shelf life is 1 year
The seasoning is not delicious, it can only be used as Japanese ingredients	Instant taste using any seasoning of your choice, suitable for both Chinese and Western ingredients, as well as staple desserts
The preparation is time-consuming and water-consuming, and needs to be rinsed with water continuously	Ready to eat, open and enjoy; microwave or heat in water for two minutes
A large amount of water overflows after boiling, which makes it sticky and deformed	After boiling, there is no water loss from product, no shape change, no stickiness, no smell; just the taste of the seasoning you choose

After understanding why NAKAKI's magical konjac noodles and konjac rice are magical, let's compare the dishes made with magical konjac noodles and konjac rice with those of ordinary noodles and rice from a health perspective.

Comparison of the nutritional components of general Italian macaroni and NAKAKI magic konjac noodles:

	Pasta (cooked) 100g	NAKAKI Magic Konjac Noodles 100g
Calories	149 kcal	36 kcal
Protein	5.2g	0.3g
Fat	0.9g	0.3g
Sugar	26.9g	6.8g
Dietary fiber	1.5g	2.6g
Sodium	170mg	2.7mg

Note: The nutrient content of macaroni in the table is based on the Japanese Food Standard Ingredients Table issued by the Ministry of Health, Labor and Welfare in 2015. (Normal pasta cooked with 1.5% brine). NAKAKI's magical konjac noodles are the ingredients as reported by our company in the public laboratory.

Like traditional pasta and Chinese noodles, there are various shapes. NAKAKI's magical konjac noodles can be noodle-shaped, penne-shaped, round, flat, and the thickness can be adjusted according to your preference. Use to make delicious Chinese noodle soup, fried noodles, Italian sauce noodles, whatever dish you wish.

Comparison of the nutritional content of ordinary rice and NAKAKI's magic konjac rice:

	White Rice 100g	NAKAKI Magic Rice 100g
Calories	168 kcal	39 kcal
Protein	2.5g	0.3g
Fat	0.3g	0.2g
Sugar	36.8g	7.6g
Dietary fiber	0.3g	2.7g
Sodium	1mg	3mg

Note: The ingredients of white rice (including brown rice and glutinous rice) in the table are based on the Japanese Food Standard Ingredients Table issued by the Ministry of Health, Labour and Welfare in 2015. NAKAKI's magic konjac rice is as reported on the ingredients of our company in the public laboratory.

NAKAKI magic konjac rice can be used to replace regular rice for whole grain rice, fried rice, Italian risotto, pudding fruit dessert, saving time and effort, while adding deliciousness and a healthier lifestyle.

Enjoy using NAKAKI's magical konjac noodles and konjac rice and become a true healthy gourmet. NAKAKI has developed its products in good faith and would like to share them with you and your loved ones. President Nakamura is so happy to make his dream come true. He is proud to make this traditional Japanese ingredient be accepted by the world. Pray for health for human beings and enjoy delicious food without guilt.