

Bamboo Charcoal Powder

Superfine particles having a diameter of 5 micron meter
(Made in Japan)



Superfine bamboo charcoal powder (5miclons)

Merchandise Concept

This product is one of our activities to use neglected bamboo wood effectively and contribute to the natural environmental protection.

In recent years the disordered proliferation of bamboo due to the lack of control converts the deciduous forests and broad-leaf forests into bamboo forests, and the Damages caused by bamboo invasions became a big problem in Japan.

It is burned at a high temperatures above 800°C and recognized as a food good for health. It is made in Japan (Kyusyu), and no pesticide, medicine and chemical fertilizer are used.

Features and Benefits

1. Bamboo powder easily color foods in black. It is clear, colorless and has neither taste nor smell.
2. Readily taking natural mineral and nutrients such as calcium, potassium, sodium, iron and the like.
3. Super fine bamboo particles has detoxification effects that effectively remove fat or wastes inside the body.
4. Bamboo charcoals (silicic acid) has a safety and strong deodorant effects that relieve gases within the human body or reduce the bad smell caused by the pet.

Directions for Use

1. Use bamboo charcoal powder in powder form. It can be easily taken and has no rough feeling remaining on the tongue. Try a 1 spoonful of powder first.
2. Take bamboo charcoal powder mixed with water or other drinks. As it is easily dissolved in water, you can add it to the soup, too.
3. Sprinkle bamboo charcoal powder over foods. How much powder should we mix with foods? Proper quantity is about 2 or 3 percent of entire amount of foods (Please control the amount of powder depending on the food or its color).