



KKB

Aiming for New Values

Research, development, and sales of food products based
on mushrooms such as the cloud ear and silver ear.

Binan Bio Co., Ltd.
Binan Food Co., Ltd.



Research and development taking **stable quality**
and **stable supply** into consideration.



❖ The Benefits of Cloud Ear and Silver Ear Mushrooms

Benefit
1

**Abundant in iron,
calcium,
and vitamin D**

Full of minerals that humans need to survive. These days many people don't get enough of them due to unbalanced diets.

Benefit
2

**Abundant in
dietary fibre!**

Has lots of dietary fibre which helps keep the bowels working, and is connected with feeling full. People who don't eat vegetables might not be getting enough dietary fibre.

Benefit
3

**Low in calories,
zero cholesterol!**

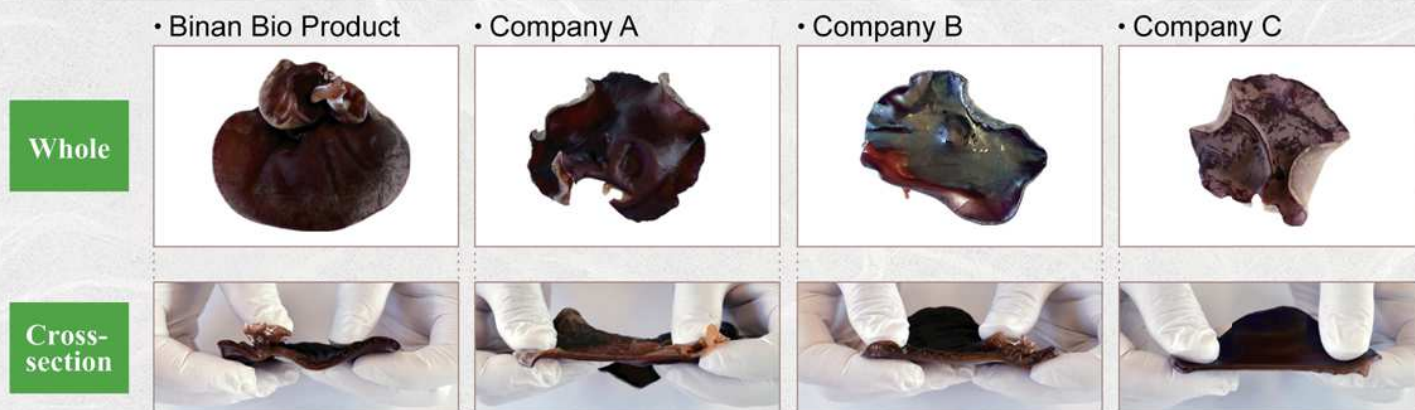
Low calorie (14-35kcal) and contains no fatty acids or cholesterol making it good for your health.

Benefit
4

**Minerals good
for beautiful skin**

Zinc is necessary for creating new cells. It is a nutrient your skin can't do without.

❖ Comparison Photos of Cloud Ears



Cultivating overall high quality cloud ears in terms of size, thickness, shape, and texture!

Binan Bio Co., Ltd. cultivates **high quality** cloud ears, growing them in the most suitable environment. Binan's cloud ears are **bigger and better shaped** compared to other companies' cloud ears. In addition, they are **thick and fleshy**, making them **nice and tender**!

❖ Cloud Ear Cultivation Process



1) Agitate the sawdust, which the cloud ears grow in, and trophozoite.



2) Pack into 3 kg bags to make the mushroom bed (base for cloud ears).



3) Heat to 120°C to kill the micro-organisms.



4) Add the cloud ear fungus to the clean mushroom bed.



5) Cultivate carefully for 2 months to increase the amount of cloud ear fungus.



6) Sprout the cloud ears once there is enough fungus.



7) Grow them in the best conditions by automatically adjusting the temperature, humidity, etc.



8) In about 1 month they've grown into fine cloud ears.



9) Harvested and packed ready for selling. [Package Label] Cloud Ear Mushrooms.

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Things accomplished through Binan Bio

First in Japan to succeed at
cultivating silver ear mushrooms!



First in Japan! Cultivating Fresh Silver Ear

❖ About silver ear

Silver ear is a mushroom that has been eaten in China since time immemorial.

Its Chinese name is literally "silver ear," and it has a history of being used as a luxury ingredient in Chinese cooking and medicine. The fresh silver ear Binan has developed is unusually tender, and has a sweet smell compared to the dried product that comes from China.

First in Japan to Cultivate Fresh Silver Ear!

Before Binan Bio, every silver ear seen in Japan had been dried products imported from China. Then Binan Company spent two and a half years researching with the Okayama University of Science before succeeding in becoming the first in Japan to artificially cultivate silver ear mushrooms.

Said to have been eaten by Yang Guifei, one of the 3 Great Beauties, for health and beauty!

It is said that Yang Guifei liked to eat them for health and beauty reasons!

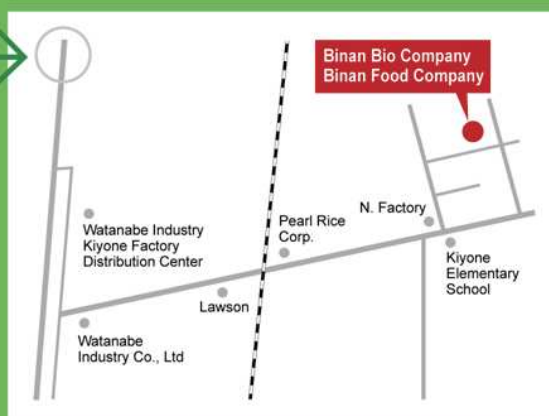
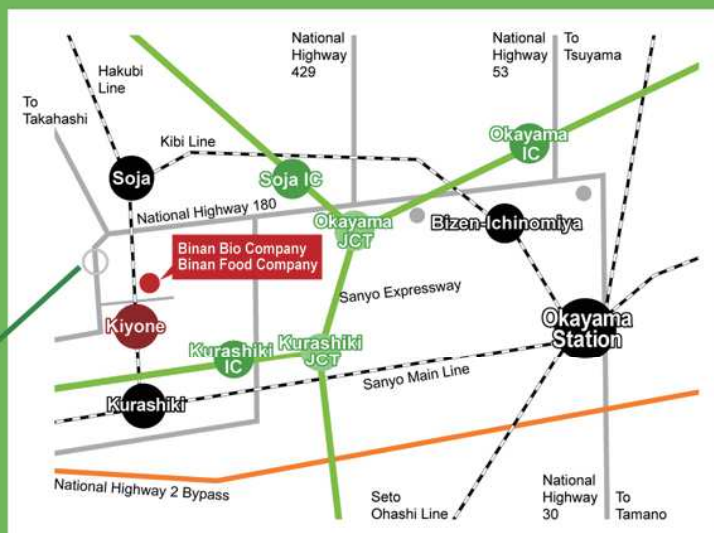
Full of Minerals, Vitamin D, and Folic Acid

It has been determined that they contain more minerals and folic acid than the dried silver ear and cloud ear products from China. (Refer to the table below)

❖ Table of the composition of cloud ear and silver ear

Produced in China (dried)					Produced in Japan (Binan Bio Co., Ltd.)			
		Unit	Cloud Ear	Silver Ear	Fresh Cloud Ear	Dried Cloud Ear	Fresh Silver Ear	Dried Silver Ear
Minerals	Sodium	(mg)	56	27	39.675	53.13	90	84.907
	Potassium	(mg)	6	1067	945.852	1123.5	3570	3319.68
	Calcium	(mg)	196	365	171.396	228.9	330	421.344
	Magnesium	(mg)	134	108	160.287	149.1	180	139.384
	Phosphorus	(mg)	62	149	263.442	321.3	960	740.544
	Iron	(mg)	9.5	2.7	<0.1	0.714	—	0.532
	Zinc	(mg)	0.6	4.1	2.539	1.743	4.8	4.064
	Copper	(mg)	0.2	0.1	<0.01	0.179	—	0.074
	Manganese	(mg)	1.1	1.6	0.476	0.473	—	0.117
Vitamins	Vitamin D	(μg)	41	315	<0.7	128.1	51	556.472
	Folic Acid	(μg)	6	14	0.126	0.157	1080	0.036
	Vitamin C	(mg)	—	—	—	—	—	—
Fatty Acids	Cholesterol	(mg)	—	—	—	—	—	—
	Polyvalent fatty acid	(mg)	—	—	—	—	—	—

※ The values for each component are taken when moisture content is at 0%.



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