

HONEYBEE News Letter

～ Aojiru (Enzyme Green Juice with Honey) ～

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Thank you for your continued support for Sugi Bee Garden.

This News Letter will be regularly sent out with product information and customer feedbacks of Sugi Bee Garden.

We hope you find it useful.



Easy-to-dissolve! Easy-to-drink!

Aojiru (Enzyme Green Juice with Honey)

An “Aojiru habit” of drinking a glass of Aojiru a day for daily lack of vegetables

Aojiru made from young barley leaves and young sweet potatoes, which are rich in polyphenols and dietary fiber, is mixed with a fermented plant extract extracted by fermenting and aging 121 types of plants, and a live grain enzyme extract. Aojiru, which is a condensed product of the power of various foods, can easily supplement nutrients such as dietary fiber, which are rarely taken with daily meals, as well as enzymes.

Honey

Honey included, making it easier to drink

Enzyme

Contains an extract made by fermenting and aging 121 kinds of plants and grain fermented active extract

Aojiru

Aojiru made from young barley leaves, which are rich in polyphenols and dietary fiber, said to be good for the body



Highly recommended for people below !

- Dislike vegetables and can't eat them
- Unsure in your nutritional balance
- worried about your family's diet

"Aojiru Enzyme Green Juice with Honey" can be quickly dissolved in your favorite drink such as water, milk or soy milk! It is popular that you can easily make up for the lack of vegetables.

"Aojiru Enzyme Green Juice with Honey" contains honey, so even children and people who do not like vegetables can drink it deliciously.



Easy recipes using Aojiru (Enzyme Green Juice with Honey)



Aojiru + Milk + Honey and Apple Vinegar

Add 100ml-150ml of milk and 2 tablespoons of "Honey and Apple Vinegar" to 1 sachet of "Enzyme Green Juice with Honey" to make a refreshing and delicious special drink!



Aojiru + Milk Yuzu & Honey

"Enzyme Green Juice with Honey" + "milk" + "Yuzu & Honey"! It has a refreshing taste with the aroma of yuzu and sweet and sour taste.

Aojiru
introduction
page

