Honey Bee News Letter

Fruit Juice Infused Honey ~ Kyohou & Honey ~

Thank you so much for your continuous support for Sugi Bee Garden.

This customer feedback and product information is issued regularly, to enhance your customers and end users satisfaction, which shall lead to becoming a frequent user. We hope this will be a help of you.

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む 器杉養蜂園

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• What is Kyoho?

Kyoho grapes, botanically a member of the Vitaceae family, were originally developed in Japan in 1945. Each berry averaging 10 to 15 grams large, Kyoho grapes are considered the King of Grapes. It has low acidity, strong sweetness, and are juicy, which makes it popular.





•Kyoho Nutrition Facts

Glucose, resveratrol, anthocyanins

Glucose contained in Kyoho is the only substance that the brain can use as energy, and it is said that it can be expected to have the effect of activating the work of the brain and increasing concentration. However, it cannot be stored much in the body and should be taken in moderation from the daily diet. Insufficiency may cause loss of concentration and physical strength. Also, Kyoho contains resveratrol, which is a type of polyphenol, and the skin and seeds of Kyoho are said to contain anthocyanins, which are said to be good for the eyes.



How to make a colorful Kyoho & honey drink♪ <mark>0</mark>杉養蜂園 SUGI BEE GARDEN



Kyoho Jelly

Ingredients - Kyoho & Honey 60a - Water 300mL - Agar powder 30q

Instructions 1. Mix all, boil until it is completely dissolved and melted, and pour into mold.

> 2. Rest the jelly in room temp, then put in freezer for an hour.

Kyoho Ice

Ingredients - Kyoho & Honey 50g - Soda water

- Water

- 120mL
 - 300mL
- Food coloring As vou like
- Instructions 1. Mix the honey and water well and pour into mold.

2. Place it in freezer until frozen, then add to Soda water and enjoy.



Put the finished Kyoho jelly and Kyoho ice in a glass.



