

晴れの国から岡山米

面に広がる黒大豆畑

晴れの国から岡山米 大地の恵みおかやま黒まめ

温暖な気候と豊かな水に恵まれた大地で育った岡山米は、太陽の恵みと農家の真心いっぱい。米の食味ランキングで最高ランク「特A」を 取得した「きぬむすめ」や「にこまる」をはじめ、中北部では「あきたこまち」や「コシヒカリ」、南部ではすし米など、業務用として需要が増加 している「朝日」や「アケボノ」などが生産されており、岡山は魅力あふれるお米がめじろ押しです。また、「雄齨」は、優良な酒米の先祖で全 国的に評価の高い岡山が誇る酒米です。

「おかやま黒まめ(丹波巣)」は大粒で、煮豆にすると風味や舌触りが良く最高の食材です。黒まめには良質のタンパク質をはじめイソフラ ボンやアントシアニン等が含まれ、あふれんばかりの健康パワーが生まれます。

Blessings From the Land of Sunshine, Okayama Rice and Black Soybeans; Okayama rice, grown in lands blessed with a mild climate and abundant water, is filled with the blessings of the sun and the devotion of farmers. Many delicious rice varieties are grown in Okayama; in addition to Kinumusume and Nikomaru rice, which have received the highest ranking of "Special A" in the Japan Grain Inspection Association's rice taste ranking, Akitakomachi and Koshihikari rice are produced in the north central part of Okayama, and Asashi and Akebono rice, for which demand is increasing for commercial use (such as sushi rice), are produced in the southern part of Okayama. Furthermore, Omachi rice, an ancestor of many excellent brewer's rice varieties, is the pride of

Okayama and a nationally acclaimed brewer's rice.

Okayama Tambakuro black soybeans are large and have a great flavor and texture when cooked, making them an excellent ingredient for many

dishes. Black soybeans are chock-full of health benefits, containing high-quality protein as well as isoflavones, anthocyanins, and other nutrients.

来自晴天王国的大米 大地的恩惠黑豆;温暖的气候,丰富水源滋润的冈山土地孕育了众多品牌的优质冈山米。中北部盛产"越光""秋田小町"品 来目间人工目的人不,人也的远感恶主,通晓的"快乐"十二个"感感用的为山土"也学有了从罗朗和中加加的人山水。平记的强力,他人一次的小时,随着的不够的"魔"等品牌的优质大米,进作为商务用来和寿司用来的需求不断扩大。对山的精品大米品牌众多是上天的恩赐与农家心血的结晶。此外,"雄町"大米是优质造酒大米的祖先,在全国享有很高的评价。是冈山县引以为豪的酿酒用米。冈山黑豆(丹波黑品 种)颗粒大,煮熟食用,味道清鲜,口感纯正,是上好的烹饪食材。黑豆中含有优质的蛋白质以及黄酮、花青素等,让身体产生满满的健康力量。

비롯한 이소플라본, 안토시아닌 등이 함유되어 있어 활력이 넘치는 파워가 생깁니다.



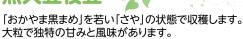
おかやま黒まめ

太陽をいっぱい浴びた大粒の「おかやま黒まめ」は、栄養がたっぷりです。

Okayama black soybeans (Tanbaguro); these are large beans which have been bathed extensively in sunshine and are rich in nutrients.

冈山黑豆;沐浴充足阳光的大颗粒「冈山黑豆」是富含营养的佳品。

오카야마 검정콩 : 영양듬뿍 오카야마 검정콩.



Okayama Black Beans ; these are harvested while young and still in their pods. Doing so ensures large beans with a unique sweetness and flavour.

"冈山黑豆"是在还比较嫩的"豆荚"状态下收获的。 冈山黑大豆毛豆; "冈山黑豆"是在还不仅颗粒大,还具有独特的甜香和风味

검은콩의 콩 꼬투리; 「오카야마 검은콩」을 덜 익은 「콩 꼬투리」상태에서 수확합니다. 콩알이 크며 독특한 단맛과 풍미가 있습니다.



雄町米

雄町米 具有冈山县代表性的酿酒米,以雄町米为原料的 铭酒众多。