

NEWS RELEASE

Kumamoto, Japan, has developed the World First “TATAMI-flavored” chopstick made out of IGSA.

A pair of TATAMI-flavored chopsticks contains equal amount of dietary fibers contained in “One bowl of Salad”.

April 29th, 2017

“Kumamoto IGSA & TATAMI conference” produced “TATAMI-Flavored Edible chopstick” as a part of their promotion to make people think of “TATAMI” again and acknowledge the superiority of Kumamoto IGSA.

*IGSA=rush grass



The power used in this edible chopstick is made from high quality IGSA of Kumamoto prefecture that are safe to eat. IGSA is not only edible, but it is highly nutritious “vegetable” containing a lot of dietary fiber, which is equal to that of 60 times of lettuce (per100g). By having one pair of this healthy chopsticks, you can consume about the same amount of dietary fiber contained in one bowl of salad. With this new concept of “edible chopstick”, Kumamoto prefecture attempts to bring back IGSA closer to everyday lives of Japanese.

“Tatami-flavored chopsticks” are all hand-made by Japanese Shokunin (means craftsman in Japanese), and are baked slowly at low temperature. Chopsticks were manufactured at Marushige Inc., which is located in Aichi prefecture and is famous for producing edible plate. With Marushige’s know-hows of making edible plate and high quality Kumamoto IGSA, Kumamoto prefecture developed the world first TATAMI-flavored edible chopstick.

“Kumamoto IGSA & TATAMI conference” wishes people to recognize TATAMI and be aware of the superiority of Kumamoto IGSA by this edible chopstick.

▶ **Documentary Movie URL:**

<https://www.youtube.com/watch?v=qBOXZBgXqDs&app=desktop>

▶ **Characteristics of “TATAMI-flavored edible Chopstick”**

✓ Flavor of TATAMI / IGSA

TATAMI has relaxation effect.

This edible chopstick contains a plenty of IGSA powder, which is the ingredient of TATAMI.

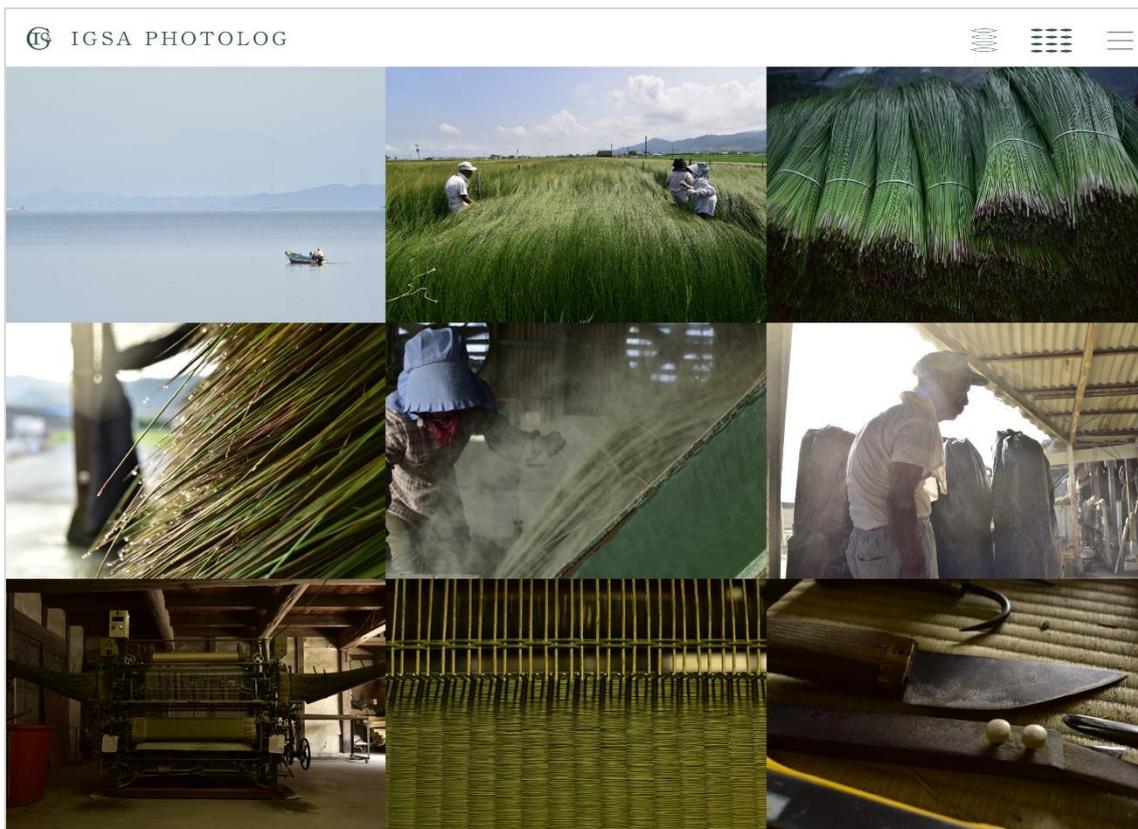
✓ Nutritious edible chopstick with plenty of dietary fiber.

IGSA contains plentiful amount of dietary fiber, which is equal to that of 60 times of lettuce. (per100g)

✓ Crisp texture of the chopstick

Baked slowly at low temperature, this chopstick is crispy and easy to bite.

<About IGSA PHOTOLOG>



Kumamoto IGSA & TATAMI conference and Creative agency Robot Communication Inc. launched new photo website <IGSA PHOTOLOG> on March 21st. Its

English version will be launched on April,29th. The website introduces the current situation of IGSA farms and detailed photos of TATAMI making procedure at Yatsushiro Area, Kumamoto.

These photos show beautiful green scenery of IGSA field, farmers going through tough harvest, and the Shokunins (means craftsman in Japanese) that even Japanese are not aware of.

(URL : www.igsa.jp/idea)

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