

SUPER DRINK is a non-alcoholic, plant-based probiotic with live and active cultures, nutrients and vitamins. SUPER DRINK is made with California-grown rice, water and koji. Koji is a live enzyme that breaks down starches into sugars in rice. SUPER DRINK is made with a special form of White (i.e. Shiro) koji that naturally produces Citric Acid. This style of drink is known as Amazake in Japan and is consumed as a daily health supplement in most households.

Drink SUPER DRINK chilled as a daily probiotic; a 3 oz. serving is roughly the equivalent of one cup of Yogurt. You can also mix SUPER DRINK with fruits and grains, or use as a marinade base for proteins and legumes; add a drop of Shoyu or Salt into 1-2 oz. of SUPER DRINK and you will truly taste Umami.



## PROCESS:

We mix equal parts Steamed Rice and Koji with three parts water and steam this solution for 12 hours at roughly 130 degrees Fahrenheit. After this time, we emulsify the solids and liquids to make a more homogenous liquid. We freeze SUPER DRINK after labelling and bottling to assure freshness once delivered. Please keep refrigerated at all times. SUPER DRINK can last over a month in the fridge before being sold as Citric Acid (produced when SUPER DRINK is made) is a Natural preservative. Consume 2 weeks after opening and make sure to refrigerate at all times as this product is full of live cultures.

## ABOUT SAWTELLE SAKE:

We are a Los Angeles producer of Koji-based products including Sake, Amazake and other fun things.