

Three Key Features of the Micro Powder

1

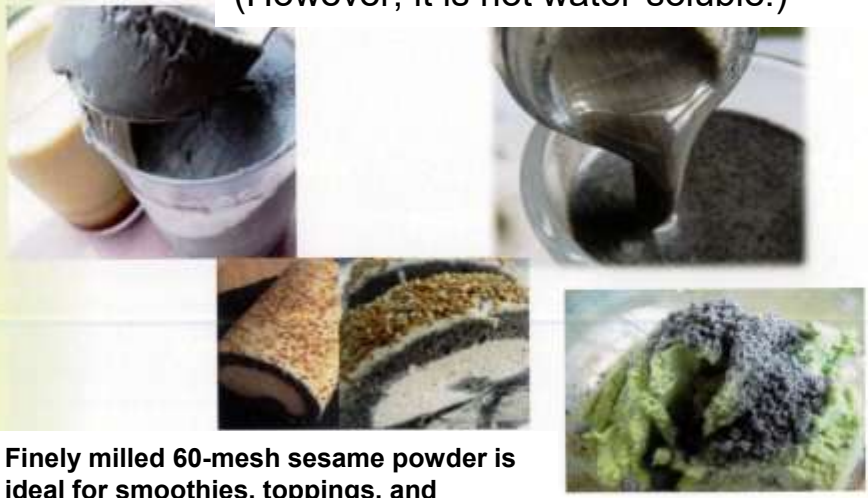
→The sesame used as the raw material contains higher levels of lignans and sesamin compared to ordinary sesame.

2

→Roasted sesame is finely ground using a cryogenic milling process.
→ This makes it easier to digest than regular ground sesame, making it suitable for seniors as well.

3

→Because it is finer than regular ground sesame, it can be used in soups and beverages, providing a smooth texture.
(However, it is not water-soluble.)



Finely milled 60-mesh sesame powder is ideal for smoothies, toppings, and furikake

■About Lignan-Rich Black Sesame Micro Powder

By using ultra-low temperature pulverization technology, sesame seeds are ground to 60 mesh without becoming a paste, which is a common problem when grinding sesame seeds using conventional methods. This lignan sesame micropowder is 100% sesame.

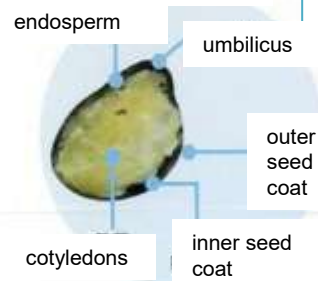


Cryogenic milling suppresses oxidation and heat-related degradation during grinding, allowing the powder to retain its aroma and flavor.



■A highly digestible ingredient made by milling the sesame seed husk

Cross-section of sesame

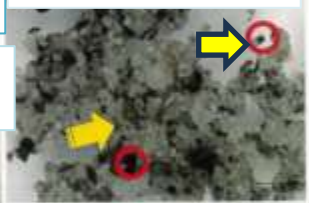


Images of the seed coat and other milled states(100×magnification)

Regular ground sesame ↓



Lignan-Rich Black Sesame Micro Powder



seed husk →

Note: The seed coat accounts for 7–15% of sesame.

Uses of Micropowder

For Dressings and Sesame Sauces



2 tbsp yogurt
2 tbsp Micro Powder
About 0.5g wasabi
1/2 tsp soy sauce
1 tbsp Kuromitsu
(black sugar syrup)



1 tbsp Micro Powder (10 g)
1 tbsp miso (17 g)
2 tsp soy milk
1 tbsp vinegar
Add mustard or garlic to taste.



2 tbsp ponzu
1 tbsp Micro Powder (6g)
Sesamin: 48 mg

For Black Syrup Sauce



40 g coconut sugar syrup
(approx. 70° Brix)
25 g Micro Powder
A slightly sweet black syrup.
Sesamin: 200 mg



※やや甘めの黒蜜シロップです。
◆セサミン 200mg

■Certified as a food safe for pregnant women.

Lignan-Rich **Black Sesame Micro Powder** has been recognized as a food that can be safely consumed by pregnant women.

Certified by the Japan Maternity Food Association



2-5 times more **sesamin**

Easy to use and eat

100% sesame, no additives



Suitable for smoothies, zen-food blends, granules, and cooking.



CAP
Companion Animal Practice

犬の捻転斜疝への対応



Evaluation in Pets

An improvement in coat gloss in cats was also confirmed.

The study "Evaluation of Coat Gloss in Cats Fed High-Lignan Sesame Powder" was published in *Companion Animal Practice* No. 390 (2021).

■ Characteristics of Lignan Black Sesame

How Lignan-Rich Black Sesame Differs from Ordinary Black Sesame.



Sesame lignan (sesamin) content is 2–5 times higher

Lignan Component	Lignan-Rich Sesame	Ordinary Black Sesame (China)	Ratio	Ordinary Black Sesame (Myanmar)	Ratio	Ordinary Black Sesame (Organic Bolivia)	Ratio
Sesamin	1.07	0.155	6.9	0.498	2.1	0.263	4.06
esamolol	0.403	0.145	2.7	—	—	—	—
Sesamol	0.004	0.002	2	—	—	—	—
Total	1.477	0.302	4.9	—	—	—	—

Values are measured per 100 g. Tested by Japan Food Research Laboratories.

(NO:101030151.102013512.17066214001.17066214002)

■ Cultivated in specific regions of Myanmar

Grown without pesticides in selected farmland (Tested for 200–400 pesticides per crop)

■ Variety registered (ITCFA2001, 2002; 2010)



■ Industry-First Standardization of Sesamin and Lignan Levels in Sesame Raw Materials

● Sesame oil: Sesamin \geq 1.2%, Lignan \geq 1.5%



● Roasted sesame: Sesamin \geq 0.8%



● Micro Powder: Sesamin \geq 0.8%

● Paste: Sesamin \geq 0.8%



Micro Powder and Paste are guaranteed based on the sesamin content of the raw sesame crop.

● Paste: Sesamin \geq 0.8%

● Paste



● Roasted sesame



● Micro Powder



● Sesame oil products

Lignan-rich sesame capsules

● 60-mesh micro-milled sesame for smoothies, toppings, and furikake

