

DID YOUR RICE WIN AWARDS IN JAPAN?



TAMAKI GOLD
WON AWARDS AT THE
WORLD'S LARGEST
RICE CONTEST IN JAPAN
7 YEARS IN A ROW!

Selected as
one of the top 3%
best tasting rice
among over
5,000 samples.

田牧米
Finest Quality Koshihikari Rice
TAMAKI GOLD

■ Gluten-free ■ Kosher Certified ■ non-GMO

Please see the back to learn more about Tamaki Rice. ↗

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Finest Quality Koshihikari Rice **TAMAKI GOLD**

STORY OF TAMAKI RICE

Tamaki Rice Corporation is a Japanese owned and operated company that has combined its traditional farming principles with the most modern milling technology and has set the highest standards to produce rice of consistent quality and superior taste. We have been providing our loyal customers with Tamaki Rice for over 20 years.

We built a small, sophisticated rice mill in Northern California's Sacramento Valley, where the water, soil, and climate are ideal for rice cultivation. To guarantee that the very best rice is delivered to you, we maintain control over every phase of rice production from growing to packaging. The rice fields that produce Tamaki Rice are inspected from pre-planning through harvest and are produced on the same land using the same cultivation methods year after year.

BETTER QUALITY, BETTER TASTE, MORE CUSTOMERS

Do you know how much rice can impact your customer satisfaction? Many restaurant chefs and owners do not consider serving quality rice as much as other ingredients like fish for sushi. But rice can be more than 50% of your menu ingredient and will play a vital role on your customer's satisfaction with a fraction of the menu cost.

Tamaki Rice is considered the top 3% at the International Rice Taste Contest in Japan. The average score of Japanese rice is generally between 65-75 out of 100 points. Japanese rice experts say typically rice's that score 70 or higher can satisfy 70-80% of its consumers. With much appreciation from our consumers and chefs enjoying Tamaki Rice, we are proud to say our rice score is averaged around 90 points by the experts in Japan.

Tamaki Rice is also known for its consistent quality. When rice experts analyzed important factors of rice quality such as Protein and Amylose, Tamaki's number remained almost the same for at least the past 7 years to keep the perfect taste. Those factors are strongly determined by the skills of farmers, millers and environmental conditions which is not easy to control.

Tamaki Rice makes it happen by strictly managing production from farming to packaging with our own Japanese experts. We work to deliver every rice lover the premium quality and hope to bring them a delightful experience!

