



Happy Farm Inc.

ハッピーファーム有限公司

High sugar content (4-5 degrees brix) than a normal tomato (9-12 degrees brix).

Intensive quality by automated IT control a computer.

Pollination by bumblebees instead of using hormone agent.



"Happy Tomato Dressing"

- Fit well in meat dishes, it's especially recommended for "cold pig Shabu-shabu."
- Sour and refreshing tomato taste, tasty and refreshing in hot season
- Dressing is "non-oil", recommended for health-conscious people, good for the health of the family.



"Happy Tomato Juice"

- It has a very high sugar content of 9-13 degrees brix, normally about 5 degrees brix.
- Mixture of equal parts of carbonate and tomato, perfect as a soft drink of hot daytime, supplying nutrients.
- It is rich in Lycopene, contains about 13mg / 100g. Its antioxidant, whitening effect attracts attention.



Fierce red, cute "Dry Tomato"

- Put in the hot water, tossed in oil, sprinkled the cilantro, healthy salad appetizer is done instantly.
- Put in the hot water, it's easy to use as a filling of pasta, risotto and salad.
- Delicious to eat as it is, it is excellent with "liquor" and "snack".

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Please contact us via phone, fax or email.

9 years for the first
cultivation of high sugar content tomato.
Its quality has been consistent
to the processed products.



<http://www.happy-tomato.co.jp>