

Press Information

The new Kyocera mill gets the very best out of seeds and superfoods

The fine-ceramics manufacturer has broadened its range with a specialist seed mill, ideal for processing various types of seeds and superfoods, regardless of their hardness or oil content.

Kyoto/London, 11. January 2022. Chia seeds are still one of the most popular superfoods – the hype around the healthy seeds has never gone away. Nutrition-conscious consumers look to the superfood to provide health benefits, immune-boosting properties and a better sense of wellbeing. But our native flax seeds are just as good nutritionally as their exotic counterparts. Here's something many people don't know: grinding the seeds enables the body to absorb the nutrients they contain more effectively. Armed with this knowledge, it's easier to get the new year off to a healthier, more balanced start.

If you want to get the greatest benefits out of your favourite superfoods, it's best to mill or grind them before consuming them: gently breaking them down releases the nutrients. The body can absorb them more easily than the whole, unground seeds. Kyocera's new mill, developed specifically for this purpose, is perfectly adapted to milling seeds and superfoods, however hard they are and however much oil they contain. It's a force to be reckoned with, not just because of its tried-and-tested design and use of the latest technology, but also because of its high quality and absolute precision. Thanks to the innovative ceramic grinding mechanism, the user is free to adjust the fineness of the result to their own liking. In addition, Kyocera's high-tech ceramics make the grinder extremely hard-wearing, which gives the mill a long lifespan and ensures that it maintains consistently high milling standards.

Flax seeds, chia seeds, sesame seeds, quinoa and many other superfoods can all be ground coarsely, finely or anything in between, depending on how they'll be prepared and what they're going to be used for. Light crushing breaks the seeds down gently and allows them to release their full aroma. Processing superfoods in this way is also good for the body, as the aromas released stimulate the appetite and the important nutrients in the seeds and grains can be absorbed more easily.

The removable lid protects the grinder and stops the aromas from escaping. Meanwhile, the transparent body enables the user to watch what's happening inside. And with a flick of the wrist, the ingredient is ready. The mill retails from 26.95 euros.



For more information on Kyocera: www.kyocera.de

About Kyocera

Headquartered in Kyoto, Japan, KYOCERA Corporation is one of the world's leading manufacturers of fine ceramic components for the technology industry. The strategically important divisions in the KYOCERA Group, which is comprised of 307 subsidiaries (as of March 31, 2021), are information and communications technologies, products which increase quality of life, and environmentally friendly products. The technology group is also one of the most experienced producers of smart energy systems worldwide, with more than 45 years of know-how in the industry. The company is ranked #603 on Forbes magazine's 2021 "Global 2000" listing of the world's largest publicly traded companies.

With a global workforce of over 78,000 employees, Kyocera posted sales revenue of approximately €11,74 billion in fiscal year 2020/2021. The products marketed by the company in Europe include printers, digital copying systems, semiconductor-, fine ceramic-, automotive- and electronic components as well as printing devices and ceramic kitchen products. The KYOCERA Group has two independent companies in the United Kingdom: KYOCERA Fineceramics Ltd. and KYOCERA Document Solutions Ltd.

The company also takes an active interest in cultural affairs. The Kyoto Prize, a prominent international award, is presented each year by the Inamori Foundation — established by Kyocera founder Dr. Kazuo Inamori — to individuals worldwide who have contributed significantly to the scientific, cultural, and spiritual betterment of humankind (approximately €763,000* per prize category).

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