





product information sheet

Product registered on 31th Mar.2021


Detailed information

Item name	Tateshinapple Cider handmade		
Offer season	Year-round	Best before date (Content expiration date)	dates
Net content	750ml	Retail reference price in Japan(before-tax)	Open price
Quantity per case	12 bottles		
Minimum number of orders	最小3 cartons or more, mix with other products loading possible	Storage temperature	Room temperature
carton size	Width(cm) × Depth(cm) × Height(cm)		weight(kg)
Means of transportation	Dry container		
Ingredients	Agricultural product Apple(Fuji)		
Certification	Others others (local ones (Nagano Prefecture origin designation management system, geographical indication (GI))		
Exporter	G-Bridge Co., Ltd. (not exclusive) Yugen Co., Ltd. (not exclusive)()		
Export experience (including under challenge)	<div> <div>🇭🇰</div> <div>Hong Kong : (Spot base)</div> </div> <div> <div>🇸🇬</div> <div>Singapore : (Spot base)</div> </div> <div> <div>🇻🇳</div> <div>Vietnam : (Spot base)</div> </div> <div> <div>🇹🇼</div> <div>Taiwan : (under challenge)</div> </div> <div> <div>🇨🇳</div> <div>China : (under challenge)</div> </div> <div> <div>🇰🇷</div> <div>Korea : (under challenge)</div> </div> <div> <div>🇹🇭</div> <div>Thailand : (under challenge)</div> </div>		
Local distributor			
Selling point	By slowly fermenting with low temperature fermentation using a special manufacturing method that does not add concentrated reduced juice or sulfites,so can get mellow and fruity sweet taste from apple. We also have a business barrel cider (keykeg). (* Nagano Prefecture Origin Name Management System Continuously Certified Brand)		
Expected use	Retail(high-end)		
Description	A full-scale cider brewed by the ancestral manufacturing method.		
Promotion video			
Remarks			

Product photo ・ Allergen advice

			
Allergen labelling	Apple		
May contain traces of			

Information of seller

Company name	Tateshinapple Co., Ltd.	Product registered 31th Mar.2021
Company location	2564-1 Motai, Tateshina-machi, Kitasaku-gun, Nagano	
message	Our products use mature , high sugar content and delicious apples from Tateshina Town by 100% self-cultivated. Our juice is of high quality that can be provided to high-class stores in Tokyo. Cider is brewed with our great care, receiving the prefecture-recommended certification of the Nagano Prefecture Origin Name Management System every year.We also have a wide variety of products such as apple wine, apple cider vinegar, shochu, brandy, and sweets. We strive to provide products that are liked and loved by everyone.	
Home page	https://tateshinapple.jp/	
Industrial sector	Farmer Manufacturer, Distributor/Wholesaler	
Promotion video		
Language	English available, but limited	

Production and manufacturing processes

		
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