



Product registered on 30th Mar.2021

# product information sheet


## Detailed information

Item name	Organic Roasted Brown Rice Powder		
Offer season	Year-round	Best before date (Content expiration date)	720dates
Net content	100g	Retail reference price in Japan(before-tax)	1,200Japanese yen (ex. tax)
Quantity per case	100pcs		
Minimum number of orders	最小1carton	Storage temperature	Room temperature
carton size	Width(cm) × Depth(cm) × Height(cm)		weight(kg)
	W45cm x D30cm x H23cm		12kg
Means of transportation	Dry container		
Ingredients	Processed food Japanese organic brown rice(Nagano prefecture)		
Certification	Organic JAS		
Exporter			
Export experience (including under challenge)	USA : (Continual base) Hong Kong : (Spot base) Taiwan : (Spot base) Singapore : (Spot base) Thailand : (Spot base) Malaysia : (Spot base) Vietnam : (Spot base)		
Local distributor			
Selling point	A gluten-free superfood from Japan that is made by finely powdering roasted Japanese organic brown rice. It smells like coffee and has a rich and mellow taste like chocolate.No gas or electricity is used for roasting, only the residual heat of the kettle generated after burning charcoal is used, and far infrared rays bring out a unique roasting aroma.		
Expected use	Retail(high-end)		
Description	A gluten-free superfood from Japan that is made by finely powdering roasted Japanese organic brown rice. The aroma is like coffee and have a rich and mellow taste like chocolate.		
Promotion video	<a href="https://youtu.be/AC1Ej5LwIRk">https://youtu.be/AC1Ej5LwIRk</a>		
Remarks			

## Product photo • Allergen advice

Allergen labelling	not used
May contain traces of	

## Information of seller

Company name	Brown Rice Café cotatsu, inc.	Product registered 30th Mar.2021
Company location	8291 Shinshushimmachi Nobushina, Nagano-city, Nagano	
message	Our factory at "Nobushina" in the deep mountains of Nagano prefecture surrounded by beautiful nature, through many years of trial and error, we have established a special roasting method that uses "residual heat" after making charcoal in a charcoal kiln. The kiln and roasting machine are all handmade and original. Organic brown rice roasted by our special "far infrared roasting" is a unique and new product only here in the world.	
Home page	<a href="http://www.brownricecafe.com">www.brownricecafe.com</a>	
Industrial sector	Manufacturer	
Promotion video	<a href="https://youtu.be/AC1Ej5LwIRk">https://youtu.be/AC1Ej5LwIRk</a>	
Language	English available	

## Production and manufacturing processes



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