



# product information sheet

Product registered on 30th Mar.2021


## Detailed information

|  |   |  |                             |
|--|---|--|-----------------------------|
| Item name  | Organic Roasted Brown Rice Powder   |  |                             |
| Offer season                                     | Year-round  | Best before date<br>(Content expiration date)  | 720dates                    |
| Net content                                      | 100g  | Retail reference price in<br>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 × D30cm × H23cm   |  | 12kg                        |
| Means of transportation                          | Dry container   |  |                             |
| Ingredients                                      | Processed food Japnaese organic brown rice(Nagano prefecture)   |  |                             |
| Certification                                    | Organic JAS   |  |                             |
| Exporter   |   |  |                             |
| Export experience<br>(including under challenge) | USA : (Continual base)<br>Hong Kong : (Spot base)<br>Taiwan : (Spot base)<br>Singapore : (Spot base)<br>Thailand : (Spot base)<br>Malaysia : (Spot base)<br>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<br>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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