

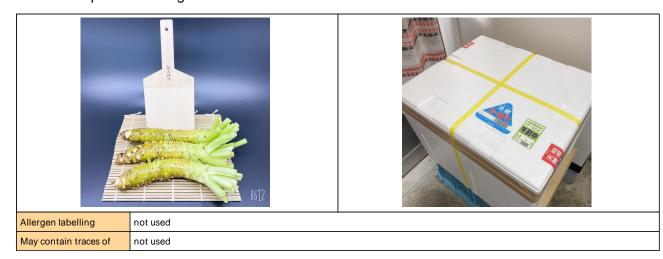


## product information sheet

## **Detailed information**

Item name	azumino hon wasabi			
Offer season	Year-round	Best before date (Content expiration date)	dates	
Net content	1kg-	Retail reference price in Japan(before-tax)	Open price	
Quantity per case	5 pieces			
Minimum number of orders		Storage temperature	Chilled	
carton size	$Width(cm) \times Depth(cm) \times Height(cm)$			weight(kg)
Means of transportation	Reefer container,Air			
Ingredients	Agricultural product Azumino-city, Nagano			
Certification				
Exporter				
Export experience (including under challenge)				
Local distributor				
Selling point	Good for sashimi, steak, or sushi.			
Expected use	Retail(high-end),Retail(normal),Professional(high-end),Professional(normal)			
Description	It is wasabi grown in the nutritious underground water of Azumino. It is a variety with a variety of pungency, bitterness and sweetness.			
Promotion video				
Remarks				

## Product photo · Allergen advice



## Information of seller

Company name	Kiyosawa Co., Ltd.	Product registered 6th Aug.2021	
Company location	1781 -1 Hotaka Kitahotaka, Azumino-city, Nagano		
message	Wasabi is cultivated in Azumino, Nagano Prefecture. The field area is about 1.5 ha with four large-scale farming houses and one simple farm house. Except the farm houses, there is outdoor cultivation as well. This Wasabi area is one of the largest ones in Azumino. By taking advantage of this wide area, we have created an environment where we can harvest and ship Wasabi throughout the year. We assure you that we deliver safe and reliable products in which no pesticides are used. Except holidays, I send Wasabi information everyday on my instagram: kyosawa_wasabi	B6IZ	
Home page	https://www.instagram.com/p/CSIF_55Bfcr/?hl=ja		
Industrial sector	Farmer		
Promotion video	https://www.youtube.com/watch?v=ajfKqua0HgU		
Language	English available		

Production and manufacturing processes

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