





Product registered on 26th Oct.2021

# product information sheet


## Detailed information

Item name	OBINATA Togakushi Soba		
Offer season	Year-round	Best before date (Content expiration date)	365dates
Net content	340g	Retail reference price in Japan(before-tax)	450Japanese yen (ex. tax)
Quantity per case	20		
Minimum number of orders	最小30c/s	Storage temperature	Room temperature
carton size	Width(cm) × Depth(cm) × Height(cm)		weight(kg)
Means of transportation	Dry container		
Ingredients	Processed food Buckwheat flour(buckwheat (Made in Nagano Prefecture) ), Flour, wheat protein, Buckwheat leaf powder		
Certification	FSSC2200		
Exporter			
Export experience (including under challenge)	Singapore : (under challenge)		
Local distributor			
Selling point	Soba		
Expected use	Retail(high-end),Retail(normal),EC		
Description	[Wavy noodles!!] Excellent compatibility with soup. Used buckwheat flour from Nagano. No salt used.		
Promotion video			
Remarks			

## Product photo ・ Allergen advice

			
Allergen labelling	Wheat, Buckwheat		
May contain traces of	Japanese Yam		

## Information of seller

Company name	OBINATA CO.,LTD.	Product registered 1th Oct.2021
Company location	2640 Togakushi,Nagano-city,Nagano,JAPAN	
message	It is a soba maker that boasts deliciousness in Togakushi, which is known as one of the leading soba villages in Japan. The cool climate at an altitude of 1000m and the clean air and water are the conditions for making delicious soba noodles. In addition, by performing integrated production from milling to noodle making, you can make soba flavorful products.	
Home page	<a href="https://www.obinata.co.jp/">https://www.obinata.co.jp/</a>	
Industrial sector	Manufacturer	
Promotion video		
Language	Japanese only	

## Production and manufacturing processes