



## product information sheet

## **Detailed information**

Item name	NAGANOTOMATO bottled Nametake regular flavor				
Offer season	Year-round	Best before date (Content expiration date)	360dates		
Net content	270g	Retail reference price in Open price		price	
Quantity per case	10(pcs.) × 2	Japan(before-tax)			
Minimum number of orders	最小5c/s	Storage temperature	Room temperature		
carton size	$Width(cm) \times Depth(cm) \times Height(cm)$			weight(kg)	
	W31.6cm x D24.9cm x H19.4cm		6.25kg		
Means of transportation	Dry container				
Ingredients	Agricultural product enoki mushrooms, soy sauce(including soybeans and wheat), sugars(high fructose corn syrup, sugar), salt, dried bonito extract, agar/thickener(processed starch), pH regulator, antioxidant (Vitamin C)				
Certification	ISO9001,FSSC2200				
Exporter					
Export experience (including under challenge)	Thailand: (Spot base)				
Local distributor					
Selling point	bottled Nametake				
Expected use	Retail(high-end),Retail(normal),Professional(high-end),Professional(normal)				
Description	Re-closable bottle. Can dish up easily with one hand. Contents: 100% enoki mushrooms from Nagano. No chemical additives used. Mild taste of soy sauce. 30% salt-reduced type* *In comperison with Standard Tables of Food Composition in Japan 2020 (Version 8);				
Promotion video					
Remarks					

## Product photo · Allergen advice



## Information of seller

Company name	NAGANO TOMATO Co.,Ltd.	Product registered 13th Jun.2022	
Company location	3-15-37 Muraimachi Mimami. Matsumoto City. Nagano		
message	We share a Wonderful enthusiasm and sincere satisfaction with all of our customers by simply delivering good taste and good health.Our factories boast integrated processing systems for our own renowned Nametake mushroom products and processed tomato products - from the raw ingredients through to the final produts.		
Home page	https://www.naganotomato.jp		
Industrial sector	Manufacturer		
Promotion video			
Language	English available, but limited		

Production and manufacturing processes

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