



product information sheet

Product registered on 30th Mar.2021


Detailed information

Item name	Lactic acid bacteria Aojiru(green juice)400 3g x 30 packets		
Offer season	Year-round	Best before date (Content expiration date)	365dates
Net content	5gx30pags	Retail reference price in Japan(before-tax)	3,000Japanese yen (ex. tax)
Quantity per case	24cartons(Multiple products can be mixed)		
Minimum number of orders	最小1carton	Storage temperature	Room temperature
carton size	Width(cm) × Depth(cm) × Height(cm)		weight(kg)
	W30cm x D37cm x H30cm		5.7kg
Means of transportation	Dry container		
Ingredients	Processed food Young barley leaves, soybean powder, sugar beet, broccoli, plant-derived lactic acid bacteria, Japanese mustard spinach, spinach (Kagoshima, Hokkaido, etc., all using Japanese materials)		
Certification			
Exporter			
Export experience (including under challenge)			
Local distributor			
Selling point	1.Good for family eveyone! 2.100% Japanese domestic natural material! 3.10 billion lactic acid bacteria in one cup!		
Expected use	Retail(high-end) Professional(high-end)、 Professional(normal)		
Description	Aojiru is a 100% plant-based health drink.Fresh leaves such as young barley leaves, kale and mulberry leaves make to dry, be powdered and blended with multiple leaves.Aojiru can be easily drunk by dissolving it in water, hot water, or milk. It contains 40 billion plant-derived lactic acid bacteria and is recommended for maintaining good health.		
Promotion video			
Remarks			

Product photo ・ Allergen advice

		
Allergen labelling	Soy beans	
May contain traces of		

Information of seller

Company name	PLANTz Corporation	Product registered 30th Mar.2021
Company location	8190-25 Akaho, Komagane-city, Nagano	
message	Focus on Aojiru(green juice)! We are a specialized manufacturer of Aojiru, we have our own dedicated line for Aojiru production, and we manufacture additive-free Aojiru by a patented manufacturing method. Our Aojiru does not contain any artificial substances such as bulking agents, food additives, preservatives, coloring agents, and flavors. We aim to make 100% natural Aojiru.	
Home page	https://aojiro.com	
Industrial sector	Manufacturer	
Promotion video	https://www.youtube.com/watch?v=WYkpyhDR_sw&t=5s	
Language	English available, but limited	

Production and manufacturing processes



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