



# product information sheet

Product registered on 30th Mar.2021


## Detailed information

Item name	Aojiru(green juice) milk flavor / 5g 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24cartons(Multiple products can be mixed)	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 everyone! 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.A delicious green juice that even children can drink.		
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	<a href="https://aojiro.com">https://aojiro.com</a>	
Industrial sector	Manufacturer	
Promotion video	<a href="https://www.youtube.com/watch?v=WYkpyhDR_sw&amp;t=5s">https://www.youtube.com/watch?v=WYkpyhDR_sw&amp;t=5s</a>	
Language	English available, but limited	

## Production and manufacturing processes



© Nagano Prefecture. All rights reserved.