

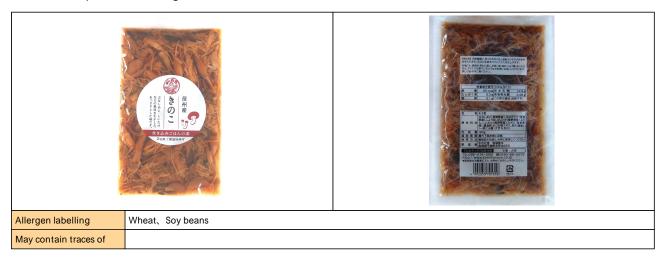


product information sheet

Detailed information

Item name	Seasoning of cooked mushroom rice for 2 cups rice				
Offer season	Year-round	Best before date (Content expiration date)	180dates		
Net content	180g	Retail reference price in			
Quantity per case	20pcs	Japan(before-tax)			
Minimum number of orders	最小1 carton	Storage temperature	Room temperature		
carton size	$Width(cm) \times Depth(cm) \times Height(cm) $ weight(kg			weight(kg)	
	W40cm× D27cm× H11cm		4kg		
Means of transportation	Dry container				
Ingredients	Processed food Bunashimeji (Nagano Prefecture), Enokitake (Nagano Prefecture), Soy Sauce, Eringi (Nagano Prefecture), Mirin, Shitake (Nagano Prefecture), Warabi (Nagano Prefecture), Brewed Vinegar, dried bonito extract, Kelp (Japanese)), (Some include wheat and soybeans)				
Certification					
Exporter					
Export experience (including under challenge)	Hong Kong: (Continual base) Singapore: (Continual base) Thailand: (Continual base) USA: (Spot base) Taiwan: (Spot base) France: (Spot base)				
Local distributor					
Selling point	The raw materials of mushrooms and warabi are all from Nagano prefecture, kelp is from Japan, and the seasonings are only soy sauce, mirin, brewed vinegar, and dried bonito extract.It's can make simple and light taske.				
Expected use	Professional(high-end)				
Description	The raw material mushrooms are from Nagano prefecture, this seasoning for lightly soy sauce flavor cooked rice. Only use rice, water and this product, you can cook delicious cooked rice.				
Promotion video					
Remarks					

Product photo • Allergen advice



Information of seller

Company name	Konohanaya(Miyagishoten)	Product registered 30th Mar.2021	
Company location	355 Naka, Chikuma-city, Nagano		
message	At Konohanaya, we use Japanese vegetables, mainly vegetables from Nagano prefecture, such as traditional Shinshu vegetables. We manufacture pickles and tsukudani with a natural taste without using preservatives or coloring agents. By inheriting traditional food culture and creating new food culture, we aim to be a company that truly enriches the hearts of our customers.		
Home page	https://www.konohanaya.co.jp		
Industrial sector	Manufacturer		
Promotion video			
Language	Japanese only		

Production and manufacturing processes

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