











Product registered on 30th Mar.2021

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 Japan(before-tax)	460Japanese yen (ex. tax)
Quantity per case	20pcs		
Minimum number of orders	最小1 carton	Storage temperature	Room temperature
carton size	Width(cm) × Depth(cm) × Height(cm)		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

			
Allergen labelling	Wheat、Soy beans		
May contain traces of			

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