



# product information sheet

Product registered on 30th Mar.2021


## Detailed information

Item name	Wasabi licked mushroom		
Offer season	Year-round	Best before date (Content expiration date)	360dates
Net content	160g	Retail reference price in Japan(before-tax)	460Japanese yen (ex. tax)
Quantity per case	24pcs		
Minimum number of orders	最小1 carton	Storage temperature	Room temperature
carton size	Width(cm) × Depth(cm) × Height(cm)		weight(kg)
	W27cm × D39.5cm × H10cm		7.6kg
Means of transportation	Dry container		
Ingredients	Processed food Enokitake (produced in Nagano Prefecture), soy sauce, wasabi stem (produced in Nagano Prefecture), sugar / glucose-fructose liquid sugar / seasonings (amino acids, etc.), thickening polysaccharides, acidulants, spices, fragrances, (Including some wheat and soybeans)		
Certification			
Exporter			
Export experience (including under challenge)	<div> <div>🇭🇰</div> <div>Hong Kong : (Continual base)</div> </div> <div> <div>🇸🇬</div> <div>Singapore : (Continual base)</div> </div> <div> <div>🇹🇭</div> <div>Thailand : (Continual base)</div> </div> <div> <div>🇺🇸</div> <div>USA : (Spot base)</div> </div> <div> <div>🇹🇼</div> <div>Taiwan : (Spot base)</div> </div> <div> <div>🇫🇷</div> <div>France : (Spot base)</div> </div>		
Local distributor			
Selling point	The feature is moderate spiciness No artificial colors or preservatives are used.		
Expected use	Professional(high-end)		
Description	Enokitake mushrooms and wasabi stalks from Nagano prefecture. You can enjoy it deliciously just eat it with white 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	<a href="https://www.konohanaya.co.jp">https://www.konohanaya.co.jp</a>	
Industrial sector	Manufacturer	
Promotion video		
Language	Japanese only	

## Production and manufacturing processes

		
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