



product information sheet

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	460Japanese yen (ex. tax) Room temperature		
Quantity per case	24pcs	Japan(before-tax)			
Minimum number of orders	最小1 carton	Storage temperature			
carton size	Width(cm) × Depth(cm) × Height(cm) weight		weight(kg)		
	W27cm × D39.5cm × H10cm 7.6k		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)	Hong Kong: (Continual base) Singapore: (Continual base) Thailand: (Continual base) USA: (Spot base) Taiwan: (Spot base) France: (Spot base)				
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					

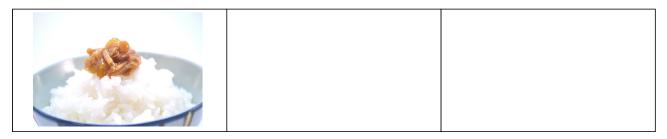
Product photo · Allergen advice



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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