



# product information sheet

#### **Detailed information**

Item name	Japanese Aojiru(green juice) lactic acid bacteria (boxed) / 3g x 20 packets			
Offer season	Year-round	Best before date (Content expiration date)	365dates	
Net content	60g(3g x 20pcs)	Retail reference price in		
Quantity per case	36pcs	Japan(before-tax)		
Minimum number of orders	最小1carton	Storage temperature	Room temperature	
carton size	Width(cm) × Depth(cm) × Height(cm)			weight(kg)
	W38cm× D27cm× H34cm		4.6kg	
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	Contains 20 billion nano-type lactic acid bacteria pickled in sunki in Kiso Valley, Shinshu. It is an additive-free Aojiru that does not use any food additives, bulking agents, or excipients.			
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. It contains 20 billion plant-derived lactic acid bacteria and is recommended for maintaining good health.			
Promotion video				
Remarks				

### Product photo · Allergen advice



### Information of seller

Company name	PLANTz Corporation	Product registered 30th Mar.2021	
Company location	8190-25 Akaho, Komagane-city, Nagano	re additive- contain any	
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	https://aojiro.com		
Industrial sector	Manufacturer		
Promotion video	https://www.youtube.com/watch?v=WYkpyhDR_sw&t=5s		
Language	English available, but limited		

## Production and manufacturing processes



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