



# product information sheet

#### **Detailed information**

Item name	Anyoji miso				
Offer season	Year-round	Best before date (Content expiration date)	210dates		
Net content	500g	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)	
Means of transportation	Dry container				
Ingredients	Processed food Soybeans, rice, salt / alcohol				
Certification					
Exporter					
Export experience (including under challenge)	Singapore: (Continual base) Hong Kong: (Spot base) Taiwan: (Spot base) Australia: (Spot base)				
Local distributor					
Selling point	Shinshu miso that popular used all over Japan, Is said to have been born in the Kamakura period at Anyoji Temple in Yasuhara, Saku City. We inherit the traditional manufacturing method, our miso is prepared by combining 100% soybeans from Sakudaira locals, mix with carefully selected Japanese rice and natural salt, have been aged for 2 to 3 years to make mellow aroma and a deep richness taste.				
Expected use	Retail(high-end)				
Description	Sticking to the origin of raw materials, The finest miso that has been aged for over 2 years.				
Promotion video					
Remarks					

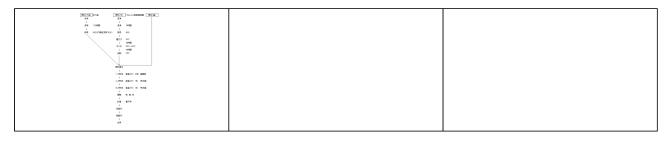
### Product photo · Allergen advice



### Information of seller

Company name	IZUMIKURA MISO	Product registered 31th Mar.2021	
Company location	789-2 Iwamurada, Saku-city, Nagano		
message	With the motto "Old and new Japanese food culture" We'd like wider range of generations to know "miso culture" that a traditional Japanese food culture. We are discovering the new value of products that keep the traditional taste by changing the shape.		
Home page	http://www.izumikura.com/		
Industrial sector	Manufacturer		
Promotion video			
Language	Japanese only		

## Production and manufacturing processes



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