




Product registered on 31th Mar.2021

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 Japan(before-tax)	650Japanese 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)
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

			
Allergen labelling	Soy beans		
May contain traces of			

Information of seller

Company name	IZUMIKURA MISO	Product registered 31th Mar.2021
Company location	789-2 Iwamura, 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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