

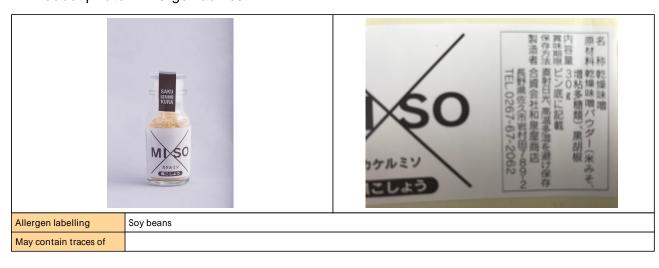


# product information sheet

### **Detailed information**

Item name	Kakerumiso powder (black pepper flavor)				
Offer season	Year-round	Best before date (Content expiration date)	360dates		
Net content	30g	Retail reference price in	700Japanese yen (ex. tax)		
Quantity per case	30pcs	Japan(before-tax)			
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	Reefer container				
Ingredients	Processed food Miso(Soybeans, rice, salt) .black pepper / thickening polysaccharide				
Certification					
Exporter	Top Trading Co., Ltd. (Non-exclusive sales contract)()				
Export experience (including under challenge)	Hong Kong: (Spot base) Taiwan: (Spot base)  Australia: (Spot base)				
Local distributor					
Selling point	The powder miso can be used very easily. The bottle is fashionable and look great on the table. You can use powder miso differently than before. It's good for salads, pasta, carpaccio and potatoes. You also can try to use it for dessert ice cream.				
Expected use	Retail(high-end)				
Description	Miso is made by freeze-dry and be powdered and seasoned with black pepper.				
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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