



Product registered on 31th Mar.2021

product information sheet


Detailed information

Item name	Kakerumiso powder (plain)		
Offer season	Year-round	Best before date (Content expiration date)	360dates
Net content	30g	Retail reference price in Japan(before-tax)	700Japanese yen (ex. tax)
Quantity per case	30pcs		
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 Soybeans, rice, salt/ thickening polysaccharide		
Certification			
Exporter	Top Trading Co., Ltd. (Non-exclusive sales contract)()		
Export experience (including under challenge)	<ul style="list-style-type: none"> Hong Kong : (Spot base) Taiwan : (Spot base) Australia : (Spot base) Italia : (under challenge) 		
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	The powder Miso is made by freeze-dry.		
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

