



# product information sheet

#### **Detailed information**

tem name	Tartar sauce with Nozawana and wasabi				
Offer season	Year-round	Best before date (Content expiration date)	180dates		
Net content	85g	Retail reference price in 480Japanese		yen (ex. tax)	
Quantity per case	6pcs	Japan(before-tax)			
Minimum number of orders	最小10cartons	Storage temperature	Room temperature		
carton size	$Width(cm) \times Depth(cm) \times Height(cm)$		weight(kg)		
	W1	W13.5cm x D20.5cm x H9cm		1.4kg	
Means of ransportation	Dry container				
ngredients	Processed food Strawberries (Japanese), apple cider vinegar, edible sunflower oil, roasted onions, fermented seasonings, mirin, sugar, concentrated strawberry juice, wine vinegar, spices, (include apples)				
Certification					
Exporter					
Export experience including under challenge)					
ocal distributor					
Selling point	We used Nozawana and wasabi from local Shinshu. A new Japanese-style tartar sauce with a crispy texture of Nozawana.				
Expected use	Retail(high-end) Retail [normal] 、Professional [high-end] 、Professional [normal] 、EC				
	Tartar sauce that you can enjoy the texture of Nozawana				
Description					
Promotion video					

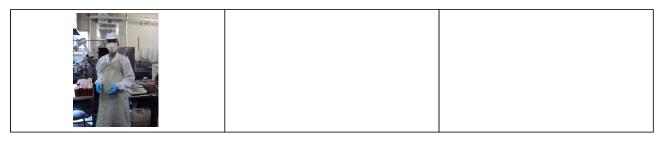
#### Product photo · Allergen advice



### Information of seller

Company name	Shinshu Shizen Okoku co.,LTD	Product registered 30th Mar.2021
Company location	6115 Zakoji, lida-city, Nagano	
message	Since our founding in 1983,we are proud to use no additives in product development. Most of the more than 200 products manufactured by our company are additive-free products, and more than 95% of the products, excluding imported products, are self-developed and manufactured products.	環境栽培。
Home page	http://kakashi.co.jp	
Industrial sector	Manufacturer	
Promotion video		
Language	English available, but limited	

## Production and manufacturing processes



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