



product information sheet

Product registered on 31th Mar.2021


Detailed information

Item name	Low-salt miso		
Offer season	Year-round	Best before date (Content expiration date)	180dates
Net content	500g	Retail reference price in Japan(before-tax)	600Japanese yen (ex. tax)
Quantity per case	12pcs		
Minimum number of orders	最小1 carton	Storage temperature	Chilled
carton size	Width(cm) × Depth(cm) × Height(cm)		weight(kg)
	W35cm × D19cm × H11cm		6.2kg
Means of transportation	Reefer container		
Ingredients	Processed food Rice, soybeans, salt / alcohol		
Certification			
Exporter			
Export experience (including under challenge)	<div> <div></div> Taiwan : (Continual base) <div></div> Singapore : (Continual base) <div></div> USA : (Spot base) <div></div> Hong Kong : (Spot base) <div></div> Thailand : (under challenge) <div></div> Vietnam : (under challenge) </div>		
Local distributor			
Selling point	By using the patented lactic acid bacteria, we were able to make delicious low-salt miso with a low salt content only of 6%.		
Expected use	Retail(high-end)		
Description	This low-salt miso is only use half the salt content of regular products, and increased umami ingredients.		
Promotion video			
Remarks			

Product photo ・ Allergen advice

Allergen labelling	Soy beans		
May contain traces of			

Information of seller

Company name	Fukuroya Co.,LTD	Product registered 31th Mar.2021
Company location	1-9-16 Chuo, Nakano-city, Nagano	
message	Founded in 1764. We have nurtured long history in Shinshu. With the concept of "From a small brewery in Shinshu to the future of Japanese food culture and to the world," we are working on making delicious miso every day.	
Home page		
Industrial sector	Manufacturer	
Promotion video		
Language	English available, but limited	

Production and manufacturing processes

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