


# confectionery and seasonings, etc.




- P146 Apple pectin Laboratory Co.,Ltd.  
Apple Eight  
Apple jelly  
Apple Oligo Pectin Drink
- P150 Japanese Sweet MIYAKIN Co., LTD  
Koma Manju (6 pieces)  
Ao no Mori (apple pie)
- P153 Kanesho CO., LTD  
Honey-mixed apple cider vinegar
- P155 Kamikita Nousan Kako Co.,Ltd.  
Stamina Gen Tare (free from seasonings and sweeteners as additives)  
Stamina Gen Tare  
Stamina Gen Shioyaki no Tare
- P159 Arpajon Inc.  
Asa no Hakkoda  
Asa no Hakkoda "Banryoku"  
Asa no Hakkoda "Tsugaru apple"
- P163 SHIMIZU Shokuhin Co.,Ltd.  
Soft Ogura Dorayaki  
Kuri-an Dorayaki  
Ogura Dorayaki
- P167 Hatoya Seika Co., Ltd.  
Fresh apple cheesecake  
Aomori healthy soup (Western taste)  
Lovely apple pie
- P171 Fujisei Horiuchi Co., Ltd.  
Aomori Apple Baumkuchen  
Aomori Apple Pie
- P174 Ragueneau Sasaki Inc.  
Patisserie's Apple Sticks  
PPORO CHOCOLAT  
MORICHOCOLAT
- P178 Wadakan Co., Ltd.  
Extra-high Quality authentically brewed soy sauce  
Tsuyu made from thick shavings of dried bonito  
Shogayaki no Tare



## ■ Company's profile

Company's Name	<b>Apple pectin Laboratory Co.,Ltd.</b>		
Annual Sales	2019: 8.3 million yen	Numbers of Employees	JPY 2020: 1
Name of Representative	Ai NARITA		
Messages to Purchasers	Our mission is to contribute to development of the industry of health, medication, and welfare and to realization of people's "healthy and safe life" by utilizing our patented technology.		
Website Address	<a href="http://apple-pectin-oligo.com/">http://apple-pectin-oligo.com/</a>		
Company's Address	〒 036-8184	109 Matsumorimachi Hirosaki, Aomori	
Factory's Address	〒		
Name of the Person in Charge	Ai NARITA	E-mail Address	<a href="mailto:info@apple-pectin.net">info@apple-pectin.net</a>
Phone Number	+81-172-38-4530	Fax Number	+81-172-38-4531

## ■ Selling Points of the production process

<b>Pictures</b>		
		
Blending	Filling machine	Manufacturing line (drink)

## ■ Information of Quality Assurance

Inspection of Products	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	Sensory testing (taste, appearance, and condition), visual inspection (for foreign bodies), and sanitary inspection		
Hygiene Management	Production Process	Management of the temperature and the time for sterilization, washing of equipment, etc.		
	Employees	Management of health condition and clothing, and procedures for entering and leaving the room		
	Facilities and Equipments	Washing, cleaning, regular maintenance and inspection, etc.		
Emergency Response	The Contact Points	The person in charge		Phone number
	Documentation			

## ■ Product Profile / Terms and Conditions

Name of Product	Apple Eight						
JAN Code	4562199 170019		Package	Materials	Paper		
Use by date	3 years			Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm)	Inner Capacity	
Minimum Units of Delivery	1 case		Packing	Materials	Cardboard	Volume	20
Lead Time	60 days			size/Gross weight	Length(cm) × Width(cm) × Height (cm)	Weight (kg)	
Storage Condition	<input checked="" type="checkbox"/> Normal Temperature <input type="checkbox"/> Refrigeration <input type="checkbox"/> Frozen		Reference Price	<input checked="" type="checkbox"/> FOB <input type="checkbox"/> CIF		Prices are valid before	7,800 yen
				Price in Japanese market			
Certifications Products/System	GMP24916, ISO 9001						

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Apple	Aomori	Energy	387kcal
Lactose	Germany	Protein	0.6g
Trehalose	Japan	Fat	0.2g
		Carbohydrate	97.5g
		Sodium chloride equivalent	0.08g
		Potassium	780mg
		Water-soluble pectin	10,000mg
		Polyphenol	600mg
Product Characteristics		Use Scenes (Usage · Recipes)	
As utilization of residue after squeezing Aomori apples, our patented small molecule extraction method extracts various apple components that are good for health, from the residue. Through this process, nutrients are expected to be absorbed through		Take in one to three sticks per day either before or after eating as a supplement of lacking fiber. The product goes well with yogurt.	

## ■ Product Picture

**Allergen (Specific Raw Materials)**

Apple

confectionery and seasonings, etc.

## ■ Product Profile / Terms and Conditions

Name of Product	Apple jelly						
JAN Code	4562199 170041	Package	Materials	Paper			
Use by date	2 years from the day of manufacture		Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm)	Inner Capacity		
Minimum Units of Delivery	1 case	Packing	Materials	Cardboard	Volume	30	
Lead Time	60 days		size/Gross weight	Length(cm) × Width(cm) × Height (cm)	Weight(kg)		
Storage Condition	<input checked="" type="checkbox"/> Normal Temperature <input type="checkbox"/> Refrigerating <input type="checkbox"/> Frozen	Reference Price	<input checked="" type="checkbox"/> FOB <input type="checkbox"/> CIF		Prices are valid before	Dec. 2022	
			Price in Japanese market	1,500 yen			
Certifications Products/System							

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Apple juice	Japan	Energy	18 kcal
Apple fruit extract	Japan	Protein	0.03g
Trehalose	Japan	Fat	0.01g
Polysaccharide thickener (gellant)	Japan	Carbohydrate	4.4g
		Sodium chloride equivalent	0.004g
		Apple oligo pectin	0.28g
		Polyphenol	50mg
		Potassium	238mg
Product Characteristics		Use Scenes (Usage · Recipes)	
This stick-type jelly contains small-molecular liquid pectin, which is extracted from fruit skin and fruit, and fiber, which becomes food of beneficial bacteria, while maintaining the delicious taste of apple.		The product is easy to carry around. You can enjoy it anytime anywhere, for example, in a rest period at your workplace as a snack.	

## ■ Product Picture

	<p style="text-align: center;"><b>Allergen (Specific Raw Materials)</b></p> <p style="text-align: center;">Apple</p>

## Product Profile / Terms and Conditions

Name of Product	Apple Oligo Pectin Drink			
JAN Code	4562199 171030	Package	Materials	Bottle
Use by date	2 years from the day of manufacture		Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm) Inner Capacity
Minimum Units of Delivery	1 case	Packing	Materials	Cardboard Volume 50
Lead Time	60 days		size/Gross weight	Length(cm) × Width(cm) × Height (cm) Weight(kg)
Storage Condition	<input checked="" type="checkbox"/> Normal Temperature <input type="checkbox"/> Refrigeration <input type="checkbox"/> Frozen	Reference Price	<input checked="" type="checkbox"/> FOB <input type="checkbox"/> CIF	Prices are valid before Dec. 2022
				Price in Japanese market
Certifications Products/System				


Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Concentrated apple juice	Japan	Energy	43kcal
Apple fruit extract	国産	Protein	0.05g
		Fat	0g
		Carbohydrate	10.7g
		Sodium chloride equivalent	0.01g
		Potassium	132.5mg
		Water-soluble pectin	0.25g
		Polyphenol	16.5g
Product Characteristics		Use Scenes (Usage · Recipes)	
This drink contains small-molecular liquid pectin, which is extracted from fruit skin and fruit, and fiber, which becomes food of beneficial bacteria, while maintaining the delicious taste of		Drink it directly after opening the cap. When small children are to	

## Product Picture


<b>Allergen (Specific Raw Materials)</b>	
Apple	

confectionery and seasonings, etc.

## ■ Company's profile

Company's Name		Japanese Sweet MIYAKIN Co., LTD					
Annual Sales		3,028,000 yen		Numbers of Employees		53	
Name of Representative		Itsushi MIYAZAWA				 <small>みやざわ いつし</small> 5代目 宮沢一史	
Messages to Purchasers		<p>We provide heart-to-heart communication through sweets. While upholding our tradition built in the history of 159 years, we develop new products using <i>nagaimo</i>, blackcurrants, and apples, which are specialties of Aomori Prefecture. With the idea of "sharing joy," we will continue to be a sweet shop loved by the local community and deliver the charm of Aomori to people all around Japan and abroad through our sweets.</p>					
Website Address		<a href="http://www.okashinomiyakin.com">http://www.okashinomiyakin.com</a>					
Company's Address		〒	039-2512	76-1 Zaruta Shichinohemachi Kamikita, Aomori			
Factory's Address		〒	039-2512	76-1 Zaruta Shichinohemachi Kamikita, Aomori			
Name of the Person in Charge		Itsushi MIYAZAWA		E-mail Address		<a href="mailto:miyakin@hi-net.ne.jp">miyakin@hi-net.ne.jp</a>	
Phone Number		+81-176-62-5100		Fax Number		+81-176-62-6880	

## ■ Selling Points of the production process

Pictures	
	

## ■ Information of Quality Assurance

Inspection of Products	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No					
Hygiene Management	Production Process	Under guidance of a PCQI, we are preparing to introduce HACCP. By managing the temperature and the time of heating processes, we eliminate general viable bacteria and coliform bacteria.				
	Employees	Every day, health conditions and uniforms are checked to prevent contamination. If we receive a complaint, we will strive to identify the cause, draft measures, and measure the effect, in a report.				
	Facilities and Equipments	Rooms for manufacturing processes are all separated. Components of machines are checked regularly, and worn components are disposed of after replacement.				
Emergency Response	The Contact Points	The person in charge	Itsushi MIYAZAWA	Phone number	+81-176-62-5100	
	Documentation	Covered by product liability insurance				

## ■ Product Profile / Terms and Conditions

Name of Product	Koma Manju (6 pieces)					
JAN Code	4560242092844	Package	Materials			
Use by date	30 days from the day of manufacture		Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm)	Inner Capacity	22g×6
Minimum Units of Delivery	1 case	Packing	Materials	Paper	Volume	32.0
Lead Time	10 days		size/Gross weight	Length(cm) × Width(cm) × Height (cm)	Weight (kg)	38.5 × 37.5 × 29.5 / 5.8
Storage Condition	<input checked="" type="checkbox"/> Normal Temperature <input type="checkbox"/> Refrigerating <input type="checkbox"/> Frozen	Reference Price	<input type="checkbox"/> FOB <input type="checkbox"/> CIF	Prices are valid before		
Certifications Products/System			Price in Japanese market	889 yen		

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
		Energy	66kcal
		Protein	1.2 g
		Fat	0.2 g
		Carbohydrate	14.8 g
		Sodium chloride equivalent	0.02 g

Product Characteristics	Use Scenes (Usage · Recipes)
When he was a crown prince, Emperor Taisho named the product "Koma Manju." Since then for over 100 years, the product has been enjoyed in Aomori. There are two types: Shiro (white) Koma containing lush and smooth strained bean paste; and Kuro (black) Koma containing white bean paste and covered by brown sugar skin.	As a daily sweet or casual gift

## ■ Product Picture

商品名：駒饅頭 6個入

●名称：和生菓子 ●原材料名：【白駒饅頭】粉末あん(国内製造) (小豆)、砂糖、小麦粉、水飴、長芋、小麦粉加工品、粉末あん(インゲン豆)、寒天加工品(麦芽糖、寒天)、もち米、うるち米、米(国産)、醸造アルコール、半糖(国産米)、糖類、食塩/膨張剤、調味料、(一部に小麦・やまいちを含む) 【黒駒饅頭】粉末あん(国内製造) (インゲン豆)、砂糖、小麦粉、水飴、糖蜜シロップ(糖蜜、上白糖、果糖ぶどう糖液糖、黒糖)、醤油、小麦粉加工品、寒天加工品(麦芽糖、寒天)、食塩、けしの実/カラメル色素、膨張剤、調味料(アミノ酸等)、(一部に小麦・大豆を含む) ●内容量：6個(白駒饅頭3個、黒駒饅頭3個) ●賞味期限：枠外下部記載 ●保存方法：直射日光、高温多湿を避けてください。 ●製造者：株式会社 お菓子のみやきん 青森県上北郡七戸町 字荒田76-1 TEL.0176-62-5100 (代)

栄養成分表示 (1個当たり)	白駒饅頭	黒駒饅頭
エネルギー	66kcal	65kcal
たんぱく質	1.2g	1.2g
脂 質	0.2g	0.2g
炭水化物	14.8g	14.7g
食塩相当量	0.02g	0.05g

(推定値)

賞味期限

**Allergen (Specific Raw Materials)**

confectionery and seasonings, etc.

## Product Profile / Terms and Conditions

Name of Product	Ao no Mori (apple pie)			
JAN Code	4560242 092240	Package	Materials	
Use by date	30 days		Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm) Inner Capacity
Minimum Units of Delivery	1 case	Packing	Materials	Volume 48.0
Lead Time	10 days		size/Gross weight	Length(cm) × Width(cm) × Height (cm) Weight(kg) 35.0 25.0 20.0 4.5
Storage Condition	<input type="checkbox"/> Normal Temperature <input type="checkbox"/> Refrigerating <input type="checkbox"/> Frozen	Reference Price	<input type="checkbox"/> FOB <input type="checkbox"/> CIF Prices are valid before Price in Japanese market	300 yen
Certifications Products/System				

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Product Characteristics	Use Scenes (Usage · Recipes)		
The simple and moist apple pie uses apples from Aomori Prefecture. As it is round, you can taste the deliciousness of Aomori apples from the first bite at anywhere. The apple fruit content has been increased to 2.5 times of that of our conventional product, making the current product bountiful.	You can enjoy it all by yourself. For your important guest, serve the pie in a somewhat luxury way by warming it up and adding ice cream. As it is a simple apple pie, there are countless ways of arrangement.		

## Product Picture

	<p>●商品名:青の森 ●名称:焼菓子 ●原材料名:りんご、小麦粉、食用精製加工油脂、食用植物油、果糖ぶどう糖液糖、砂糖、卵、アップルソース、食塩、麦芽エキス、レモン、乳清、クリーム(乳製品)、加工デンプン、乳化剤、酸味料、クエン酸、香料(ビタミンC)、乳酸カルシウム、着色料(カロテン)、安定剤(セルロース)、キサンタンガム、酸化防止剤(ビタミンE)、(一部にりんご・小麦・卵・大豆・乳成分を含む)</p> <p>●内容量:1個 ●賞味期限:この面に記載 ●保存方法:直射日光、高温多湿の場所は、お避けてください。 ●製造者:株式会社のみやきん 青森県上北郡七戸町字栗田76-1 TEL.0176-62-5100(代)</p> <p>栄養成分表示(1個当たり)                  エネルギー:253kcal たんぱく質:2.0g                  脂質:15.2g 炭水化物:25.8g                  食塩相当量:0.4g (推定値)</p> <p>4 560242*092240 緑、ラベル</p>
<b>Allergen (Specific Raw Materials)</b>	

confectionery and seasonings, etc.



## ■ Company's profile

Company's Name		<b>Kanesho CO., LTD</b>		
Annual Sales		536 million yen	Numbers of Employees	17
Name of Representative		Toshisada KUSHIBIKI		
Messages to Purchasers		For me, for my family, and for my loved one, specialty apple cider vinegar born in Aomori		
Website Address		<a href="https://www.ringosu.com/">https://www.ringosu.com/</a>		
Company's Address	〒	036-8345	15-23 Kuranushicho Hirosaki, Aomori	
Factory's Address	〒	036-0233	30-12 Tomita Hinuma Hirakawa, Aomori	
Name of the Person in Charge		Fumitoshi SHIRASAWA	E-mail Address	<a href="mailto:info@ringosu.com">info@ringosu.com</a>
Phone Number		+81-172-57-2121	Fax Number	+81-172-57-5500



## ■ Selling Points of the production process

- Washing fully ripened Tsugaru apples in whole, removing damaged or rotten ones while washing them again, and grate the entire apples including their skins and cores so that all apple components will not be lost.
- Fermenting the grated apples for a long period of time using our original grating fermentation method with Shirakami yeast to brew apple cider.
- Aging the apple cider at low temperature (at the northernmost brewery of the main island of Japan), leaving it to stand for acetic fermentation to brew apple cider vinegar, and aging it in wood barrels for a long period of time to give it a mild and rich taste.
- Filtering and sterilizing it. About 180 days are needed to finish Kanesho's apple cider vinegar while about 10 days are needed to brew ordinary apple cider vinegar using imported apple juice and manufactured by an immediate fermentation method.

### Pictures



## ■ Information of Quality Assurance

Inspection of Products	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	General analyzation (acid degree, pH, and Brix)			
Hygiene Management	Production Process	Standards for management of heating and rules of removing hair and dust when entering the plant have been established, and allergic substances in raw materials are identified.			
	Employees	Hand washing facilities are in place at the entrance and toilets of the plant, and rules on entering rooms have been established.			
	Facilities and Equipments	Rules on storage of additives and chemicals have been established.			
Emergency Response	The Contact Points	The person in charge	Hideki KUSHIBIKI	Phone number	+81-172-57-2121
	Documentation	Having obtained "Super Business Insurance (Tokio Marine & Nichido Fire Insurance)," which comprehensively covers product liability and personal information accidents			

## ■ Product Profile / Terms and Conditions

Name of Product	Honey-mixed apple cider vinegar			
JAN Code	4 905424 411158	Package	Materials	
Use by date	2 years		Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm) Inner Capacity 500ml
Minimum Units of Delivery	Negotiable depending on the amount	Packing	Materials	Volume 12.0
Lead Time			size/Gross weight	Length(cm) × Width(cm) × Height (cm) Weight(kg) 22.0 29.0 27.0 12.0
Storage Condition	<input checked="" type="checkbox"/> Normal Temperature <input type="checkbox"/> Refrigerative <input type="checkbox"/> Frozen	Reference Price	<input type="checkbox"/> FOB <input type="checkbox"/> CIF Prices are valid before Price in Japanese market	1,200 yen
Certifications Products/System				


Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Product Characteristics	Use Scenes (Usage · Recipes)		
The product uses fully ripened Tsugaru apples including their skins and cores, and is manufactured by our original grating fermentation method and aged in wood barrels for more than three months, having a mild and rich taste.	<input type="checkbox"/> As Vermont drink, by diluting it 6-8 times with water (or hot water or soda) <input type="checkbox"/> As milk Vermont, by diluting it 6-8 times with milk <input type="checkbox"/> As highball (or <i>shochu</i> highball), by mixing soda, whiskey (or <i>shochu</i> ), and apple cider vinegar at the ratio of 4:2:1 <input type="checkbox"/> As a seasoning for various dishes as with ordinary vinegars		

## ■ Product Picture




<b>Allergen (Specific Raw Materials)</b>	

confectionery and seasonings, etc.

## ■ Company's profile

Company's Name		<b>Kamikita Nousan Kako Co.,Ltd.</b>					
Annual Sales		FY 2019: 1.01 billion yen		Numbers of Employees			
Name of Representative		Msayosi NARITA					
Messages to Purchasers		<p>As a manufacturer in Aomori Prefecture, Kamikita Nousan Kakou K.K. has fermented and manufactured safe and delicious grilled meat sauce and soy sauce, sticking to local agricultural products of Aomori. We will continue to deliver tastes of Aomori to all over Japan while maintaining the genuine taste and the natural taste.</p>					
Website Address		<a href="http://knktare.com/">http://knktare.com/</a>					
Company's Address	〒	034-0041	76, Kawara Uemae Osaka, Towada, Aomori				
Factory's Address	〒	034-0041	76, Kawara Uemae Osaka, Towada, Aomori				
Name of the Person in Charge		Yasuhiro OYAMA		E-mail Address			
Phone Number		+81-176-23-3138		Fax Number			
				<a href="mailto:t-ooyama@knktare.com">t-ooyama@knktare.com</a>			
				+81-176-23-8153			

## ■ Selling Points of the production process

Pictures		
		
Aomori garlic, Japanese onion and ginger	Automatic filling line	Labelling and best-before printing line

## ■ Information of Quality Assurance

Inspection of Products	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	Self quality check (pH, Brix, and bacteria)			
Hygiene Management	Production Process	Records are maintained in the daily labor report for each division.			
	Employees	Monthly sanitation seminars are conducted.			
	Facilities and Equipments	Managed by outsourcing to business operators for prevention of insects and rats			
Emergency Response	The Contact Points	The person in charge	Maekawa	Phone number	+81-176-23-3138
	Documentation	Product liability insurance (Sompo Japan), check sheet prior to start of work and daily labor report for each division			

## Product Profile / Terms and Conditions

Name of Product	Stamina Gen Tare (free from seasonings and sweeteners as additives)			
JAN Code	4908208224319	Package	Materials	Glass bottle
Use by date	540 days		Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm) Inner Capacity 6.3 6.3 21.0 410g
Minimum Units of Delivery	1	Packing	Materials	Cardboard Volume 20.0
Lead Time	3~4 days		size/Gross weight	Length(cm) × Width(cm) × Height (cm) Weight(kg) 28.0 34.5 23.0 13.2
Storage Condition	<input checked="" type="checkbox"/> Normal Temperature <input type="checkbox"/> Refrigerative <input type="checkbox"/> Frozen	Reference Price	<input type="checkbox"/> FOB <input type="checkbox"/> CIF Prices are valid before Price in Japanese market	450 yen
Certifications Products/System	A-HACCP			

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Soy sauce	Aomori	Energy	99 kcal/100 g
Hydrolyzed protein	Japan	Protein	4.8g/100 g
Sugar	Japan	Fat	0g/100 g
Processed apple	Aomori	Carbohydrate	20.3g/100 g
Onion	Japan	Sodium chloride equivalent	7.7g/100 g
Ginger	Japan		
Fermented seasoning	Japan		
Garlic	Aomori		

Product Characteristics	Use Scenes (Usage · Recipes)
The product is Sutamina Gen Tare manufactured without food additives. As with Sutamina Gen Tare, the refreshing sauce uses soy sauce using soybean and wheat grown in Aomori as its base and uses mainly Aomori specialty apple, as well as garlic, onion, ginger and other fresh vegetables.	It can be used in various ways, such as sauce for meat grilled at home, and a seasoning for daily dishes (sauce for stir-fried meat, vegetables, or fish, seasoning for fried chicken, substitute for soy sauce for <i>tofu</i> , sauce for horse <i>sashimi</i> , or seasoning for cooked rice).

## Product Picture

	名称: 焼肉のたれ 原材料名: しょうゆ(小麦・大豆を含む)(青森県製造)、蛋白加水分解物、砂糖、りんご加工品、玉葱、しょうが、発酵調味料、にんにく、料理酒、酵母エキス、香辛料 内容量: 410g 賞味期限: 下部に記載 保存方法: 直射日光を避けて保存して下さい。 製造者: 上北農産加工株式会社 青森県十和田市大字相坂 字上筋川原76 TEL 0176-23-3138
	<b>Allergen (Specific Raw Materials)</b>  Wheat, soybean, and apple

confectionery and seasonings, etc.

## Product Profile / Terms and Conditions

Name of Product	Stamina Gen Tare						
JAN Code	4908208201136	Package	Materials	Glass bottle			
Use by date	540 days		Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm)	Inner Capacity		
Minimum Units of Delivery	1	Packing	Materials	Cardboard	Volume	20.0	
Lead Time	3~4 days		size/Gross weight	Length(cm) × Width(cm) × Height (cm)	Weight(kg)		
Storage Condition	<input checked="" type="checkbox"/> Normal Temperature <input type="checkbox"/> Refrigeration <input type="checkbox"/> Frozen		Reference Price	<input type="checkbox"/> FOB <input type="checkbox"/> CIF Prices are valid before Price in Japanese market	450 yen		
Certifications Products/System	A-HACCP						

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Soy sauce	Aomori	Energy	97 kcal/100 g
Processed apple	Aomori	Protein	4.8g/100 g
Sugar	Japan	Fat	0g/100 g
Onion	Japan	Carbohydrate	19.5g/100 g
Ginger	Japan	Sodium chloride equivalent	8.6g/100 g
Fermented seasoning	Japan		
Garlic	Aomori		
Cooking sake	Japan		
Product Characteristics	Use Scenes (Usage · Recipes)		
The product is grilled meat sauce that is most enjoyed in Aomori, which uses mainly garlic and apple grown in Aomori, as well as onion, ginger and other vegetables grown in Japan plus soy sauce made with soybean and wheat grown in Aomori. As it is even said that if there is Gen Tare, anything can be made, it can be used in various ways.	It can be used in various ways, such as sauce for meat grilled at home, and a seasoning for daily dishes (sauce for stir-fried meat, vegetables, or fish, seasoning for fried chicken, substitute for soy sauce for tofu, sauce for horse sashimi, or seasoning for cooked rice).		

## Product Picture

	名称:焼肉のたれ 原材料名:しょうゆ(小麦・大豆を含む)(青森県製造)、りんご加工品、砂糖、玉葱、生姜、発酵調味料、にんにく、料理酒、香辛料/調味料(アミノ酸等)、甘味料(ステビア、甘草)、ビタミンB1 内容量:410g 賞味期限:下部に記載 保存方法:直射日光を避けて保存して下さい。 製造者: 上北農産加工株式会社 青森県十和田市大字相坂字上前川原76 TEL 0176-23-3138
	<b>Allergen (Specific Raw Materials)</b>  Wheat, soybean, and apple

## Product Profile / Terms and Conditions

Name of Product	Stamina Gen Shioyaki no Tare					
JAN Code	4908208300020	Package	Materials	Glass bottle		
Use by date	360 days		Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm)	Inner Capacity	
Minimum Units of Delivery	1	Packing	Materials	Cardboard	Volume	20.0
Lead Time	3~4 days		size/Gross weight	Length(cm) × Width(cm) × Height (cm)	Weight(kg)	
Storage Condition	<input checked="" type="checkbox"/> Normal Temperature <input type="checkbox"/> Refrigerating <input type="checkbox"/> Frozen	Reference Price	<input type="checkbox"/> FOB <input type="checkbox"/> CIF	Prices are valid before	400 yen	
				Price in Japanese market		
Certifications Products/System	A-HACCP					

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Salt	Japan	Energy	24 kcal/100 g
Pepper	Japan	Protein	1.9g/100 g
Sugar	Japan	Fat	0g/100 g
Garlic	Aomori	Carbohydrate	4.1g/100 g
Seasonings (amino acids, etc.)	Japan	Sodium chloride equivalent	7.9g/100 g
Thickeners (processed starch and thickener)	Japan		
Vitamin B1	Japan		
Product Characteristics	Use Scenes (Usage · Recipes)		
The product is mild sauce for grilled meat that uses garlic grown in Aomori and to which salt and pepper are added. Comparing to powdered products, there is less variation in the taste, and therefore it can be used for cooking easily and handily. It is recommended to make a warm soup easily by just adding hot water to the product.	You can make a soup just by adding hot water to the product. You can make salted pasta or pan-fried noodle easily just by using it as a seasoning.		

## Product Picture

	<p>名称: 焼肉のたれ                  原材料名: 食塩(国内製造)、こしょう、砂糖、にんにく、調味料(アミノ酸等)、増粘剤(加工でんぷん、増粘多糖類)、ビタミンB1、(一部に大豆・ゼラチン・豚肉を含む)                  内容量: 380g                  賞味期限: 右側下部に記載                  保存方法: 直射日光を避けて保存して下さい。                  製造者: 上北農産加工株式会社                  青森県十和田市大字相坂字上前川原76 TEL0176-23-3138</p> <p>栄養成分表示(100g当り)                  エネルギー 24kcal たんぱく質 1.9g                  脂 質 0g 炭水化物 4.1g                  食塩相当量 7.9g                  (推定値)</p>
	<p><b>Allergen</b>                  (Specific Raw Materials)</p> <p>Soybean, gelatin, pork</p>

## ■ Company's profile




Company's Name		Arpajon Inc.		
Annual Sales		FY 2020: 72 million yen	Numbers of Employees	18
Name of Representative		Kazuharu MATSUZAKA		
Messages to Purchasers		<p>Patisserie Arpajon, having six branches in Aomori Prefecture, is a cake shop famous for its garden surrounded by flowers and leaves. The chef's recommendation is "Asa no Hakkoda," a famous cheesecake sticking to local ingredients, which was ordered for 350,000 in four days and which is also the hottest-selling product online.</p>		
Website Address		<a href="http://www.arpajon.co.jp">http://www.arpajon.co.jp</a>		
Company's Address	〒	039-1121	1-11-22 Oroshi Center, Hachinohe, Aomori	
Factory's Address	〒			
Name of the Person in Charge	Hashimoto		E-mail Address	<a href="mailto:office@arpajon.co.jp">office@arpajon.co.jp</a>
Phone Number	+81-178-21-2151		Fax Number	+81-178-20-5858



## ■ Selling Points of the production process

原料受入・保管	計量・保管	生地調整	型に流し込み	焼成	放冷・凍結	包装	金属検知器	検品・箱詰め	出荷
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Pictures		
		
Making dough	Pouring into molds	Baking

confectionery and seasonings, etc.

## ■ Information of Quality Assurance

Inspection of Products	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	Bacteria testing is outsourced to a testing institution regularly. The sanitation condition of the plant is checked daily.			
Hygiene Management	Production Process	Strictly managed in accordance with our self sanitary control plan			
	Employees	Sanitary control seminars are conducted for all employees regularly.			
	Facilities and Equipments	Metal detection testing is conducted for all products.			
Emergency Response	The Contact Points	The person in charge	Hashimoto	Phone number	+81-178-21-2151
	Documentation	Covered by product liability insurance			

## ■ Product Profile / Terms and Conditions

Name of Product	Asa no Hakkoda				
JAN Code	4562139830010	Package	Materials	PP/paper	
Use by date	After thawing, 3 days refrigerated		Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm)	Inner Capacity
Minimum Units of Delivery	10 cases	Packing	Materials	Cardboard	Volume 53.0
Lead Time	14 days		size/Gross weight	Length(cm) × Width(cm) × Height (cm)	Weight(kg)
Storage Condition	<input type="checkbox"/> Normal Temperature <input type="checkbox"/> Refrigerating <input checked="" type="checkbox"/> Frozen	Reference Price	<input checked="" type="checkbox"/> FOB <input type="checkbox"/> CIF	Prices are valid before	1,000 yen
				Price in Japanese market	
Certifications Products/System	A-HACCP				

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Cream cheese	Australia and France	Energy	101kcal
Milk	Japan	Protein	2.5g
Egg	Japan	Fat	7.7g
Sugar	Japan	Carbohydrate	5.2g
Butter	Japan	Sodium chloride equivalent	0.2g
Cornstarch	Japan		
Product Characteristics		Use Scenes (Usage · Recipes)	
The product is a smooth and creamy cheesecake using local fresh eggs.		You can enjoy the cupcake-type cheesecake all you want after thawing. You can also enjoy the product by half-thawing it.	

## ■ Product Picture

	<b>Allergen</b> (Specific Raw Materials)
	Egg and milk



## ■ Product Profile / Terms and Conditions

Name of Product	Asa no Hakkoda "Banryoku"					
JAN Code	4562139830393	Package	Materials	PP/paper		
Use by date	After thawing, 3 days refrigerated		Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm)	Inner Capacity	
Minimum Units of Delivery	10 cases	Packing	Materials	Cardboard	Volume	53.0
Lead Time	14 days		size/Gross weight	Length(cm) × Width(cm) × Height (cm)	Weight(kg)	
Storage Condition	<input type="checkbox"/> Normal Temperature <input type="checkbox"/> Refrigerative <input checked="" type="checkbox"/> Frozen <div style="display: inline-block; vertical-align: middle; margin-left: 20px;">                     ( -18°C or less )                 </div>	Reference Price	<input checked="" type="checkbox"/> FOB <input type="checkbox"/> CIF Prices are valid before Price in Japanese market			
Certifications Products/System	A-HACCP					

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Cream cheese	Australia and France	Energy	103kcal
Milk	Japan	Protein	2.6g
Egg	Japan	Fat	8.0g
Sugar	Japan	Carbohydrate	4.9g
Butter	Japan	Sodium chloride equivalent	0.2g
Cornstarch	Japan		
Processed green tea	Japan		
Product Characteristics		Use Scenes (Usage · Recipes)	
The smooth cheesecake "Asa no Hakkoda" is combined with scented green tea. The combination created a new Japanese taste that is a bit different from the original taste.		You can enjoy the cupcake-type cheesecake all you want after thawing. You can also enjoy the product by half-thawing it.	

## ■ Product Picture

	<b>Allergen</b> <b>(Specific Raw Materials)</b>  Egg and milk
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## Product Profile / Terms and Conditions

Name of Product	Asa no Hakkoda "Tsugaru apple"						
JAN Code	4562139830522	Package	Materials	PP/paper			
Use by date	After thawing, 3 days refrigerated		Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm)	Inner Capacity		
Minimum Units of Delivery	10 cases	Packing	Materials	Cardboard	Volume	53.0	
Lead Time	14 days		size/Gross weight	Length(cm) × Width(cm) × Height (cm)	Weight(kg)		
Storage Condition	<input type="checkbox"/> Normal Temperature <input type="checkbox"/> Refrigerative <input checked="" type="checkbox"/> Frozen	( -18°C or less )	Reference Price	<input checked="" type="checkbox"/> FOB <input type="checkbox"/> CIF	Prices are valid before		
					Price in Japanese market		
Certifications Products/System	A-HACCP						

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Cream cheese	Australia and France	Energy	89kcal
Milk	Japan	Protein	2.0g
Glazed apple	Japan	Fat	6.5g
Egg	Japan	Carbohydrate	5.5g
Sugar	Japan	Sodium chloride equivalent	0.2g
Apple	Japan		
Butter	Japan		
Cornstarch	Japan		
Product Characteristics		Use Scenes (Usage · Recipes)	
The flavor and the rich taste of apples are brought out by sautéing them, and the roast aroma is added by roasting the surface of the product. Glazed apples in the cheese dough are a good feature of the product. It has a taste that is more fine and melting than that of ordinary cheesecakes.		You can enjoy the cupcake-type cheesecake all you want after thawing. You can also enjoy the product by half-thawing it.	

## Product Picture

	<b>Allergen</b> (Specific Raw Materials)
	Egg, milk, and apple

## ■ Company's profile

Company's Name		<b>SHIMIZU Shokuhin Co.,Ltd.</b>			
Annual Sales		500 million yen		Numbers of Employees	
Name of Representative		Hiroshi TANAKA			
Messages to Purchasers		Since the foundation, we have strived daily to research and develop products that are full of originality while sticking to sweet making based on the pleasant taste of sweets, which is one of Japanese cuisine cultures.			
Website Address		<a href="http://www.shimizushokuhin.co.jp">http://www.shimizushokuhin.co.jp</a>			
Company's Address		〒 039-2245		5-5-3 Kitainter Kogyo Danchi, Hachinohe, Aomori	
Factory's Address		〒			
Name of the Person in Charge		Hidenobu OKAMOTO		E-mail Address	
Phone Number		+81-178-32-7005		Fax Number	
				<a href="mailto:okamoto@shimizushokuhin.co.jp">okamoto@shimizushokuhin.co.jp</a>	
				+81-178-32-7006	



## ■ Selling Points of the production process

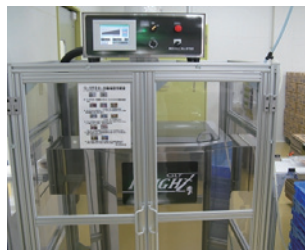
The *dorayaki* lines are certified according to FSSC22000. There are four *dorayaki* lines as of June 2021 (three lines for 3,000 and one line for 2,000), which are capable to manufacture 11,000 pieces (pairs) per hour and 66,000 pieces when activated for six hours. They can manufacture the amount of the 40ft container in three days. The following labelling machine can print languages of export destinations. (Since there are limitations, please contact us for the details.)

① Measuring and mixing raw materials for dough → ② baking dough → ③ filling with bean paste → ④ individual packaging → ⑤ setting a quality preservation agent to a tray → ⑥ putting *dorayaki* on the tray → ⑦ printing the best before and outer packaging → ⑧ filling with helium gas and nitrogen gas → ⑨ X-ray testing → ⑩ pinhole testing → ⑪ visual checking → ⑫ packing into a cardboard → ⑬ shipping

### Pictures



Heat releasing after ② dough baking



⑩ Pinhole testing machine



Labelling machine used between ⑩ and ⑪

## ■ Information of Quality Assurance

Inspection of Products	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	Water activity test and sensory test			
Hygiene Management	Production Process	Record sheets			
	Employees	Health management and stool test			
	Facilities and Equipments	Locking doorways and maintaining records of visitors			
Emergency Response	The Contact Points	The person in charge	Muraki	Phone number	+81-178-32-7005
	Documentation	Certified according to FSSC22000 and covered by product liability insurance			

## Product Profile / Terms and Conditions

<b>Name of Product</b>	Soft Ogura Dorayaki					
<b>JAN Code</b>	4980938205820	<b>Package</b>	<b>Materials</b>	PE,PA		
<b>Use by date</b>	60 days (edible for 180 days)		<b>Size/Inner Capacity</b>	Length(cm) × Width(cm) × Height (cm) 38.0    11.5    5.0	Inner Capacity 6	
<b>Minimum Units of Delivery</b>	5 sets (10 pieces x 1 x 3 x 5)	<b>Packing</b>	<b>Materials</b>	Cardboard	<b>Volume</b>	10.0
<b>Lead Time</b>	15 days * For the made-to-order system, it varies depending on the amount.		<b>size/Gross weight</b>	Length(cm) × Width(cm) × Height (cm) 35.5    55.0    13.0	<b>Weight(kg)</b>	3.3
<b>Storage Condition</b>	<input checked="" type="checkbox"/> Normal Temperature <input type="checkbox"/> Refrigerative <input type="checkbox"/> Frozen	<b>Reference Price</b>	<input checked="" type="checkbox"/> FOB <input type="checkbox"/> CIF 400	Prices are valid before		
				Price in Japanese market	380	
<b>Certifications Products/System</b>	FSSC22000 ( <i>dorayaki</i> manufacturing line)					

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Mashed bean paste (sugar, red bean, and salt)	China	Energy	129kcal
Chicken egg	Aomori	Protein	2.7g
Wheat flour	USA and others	Fat	2.5g
Sugar (sorbitol)	South Korea	Carbohydrate	23.9g
Starch syrup	Japan	Sodium chloride equivalent	0.1g
Processed fat and oil (emulsifier)	Japan		
Honey	China		
Baking powder	Japan		
Product Characteristics		Use Scenes (Usage · Recipes)	
The product is standard <i>dorayaki</i> with soft skin that melts in your mouth and lush mashed bean paste that is moderately sweet. It uses a type of wheat flour that is often used for cakes and other Western sweets and uses "Ajiotome" egg from Aomori.		As a snack at home or a sweet to be served at a gathering. You can eat the product directly but if you warm it up for about 10 seconds in a microwave (at 500 W), you can enjoy the pleasant taste more.	

## Product Picture

	For illustrative purposes only
	<b>Allergen (Specific Raw Materials)</b>
	Egg, wheat, and soybean

## Product Profile / Terms and Conditions

<b>Name of Product</b>	Kuri-an Dorayaki			
<b>JAN Code</b>	4980938205844	<b>Package</b>	<b>Materials</b>	PE,PA
<b>Use by date</b>	60 days (edible for 180 days)		<b>Size/Inner Capacity</b>	Length(cm) × Width(cm) × Height (cm) 35.0    11.5    5.0
<b>Minimum Units of Delivery</b>	5 sets (10 pieces x 1 x 3 x 5)	<b>Packing</b>	<b>Materials</b>	Cardboard    Volume    10.0
<b>Lead Time</b>	15 days * For the made-to-order system, it varies depending on the amount.		<b>size/Gross weight</b>	Length(cm) × Width(cm) × Height (cm) 32.0    55.0    13.0
<b>Storage Condition</b>	<input checked="" type="checkbox"/> Normal Temperature <input type="checkbox"/> Refrigerative <input type="checkbox"/> Frozen	<b>Reference Price</b>	<input checked="" type="checkbox"/> FOB <input type="checkbox"/> CIF 400	Prices are valid before Price in Japanese market 380
<b>Certifications Products/System</b>	FSSC22000 (dorayaki manufacturing line)			

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Chestnut-mixed bean paste (sugar, red bean, and candied chestnut)	China	Energy	117kcal
Chicken egg	Aomori	Protein	2.5g
Wheat flour	USA and others	Fat	2.5g
Sugar (sorbitol)	South Korea	Carbohydrate	21.0g
Starch syrup	Japan	Sodium chloride equivalent	0.1g
Processed fat and oil (emulsifier)	Japan		
Honey	China		
Baking powder	Japan		
Product Characteristics	Use Scenes (Usage · Recipes)		
The product is a bit rich <i>dorayaki</i> with soft skin that melts in your mouth and containing chestnut minced to about 5 mm. It uses a type of wheat flour that is often used for cakes and other Western sweets and uses "Ajiotome" egg from Aomori.	As a snack at home or a sweet to be served at a gathering. You can eat the product directly but if you warm it up for about 10 seconds in a microwave (at 500 W), you can enjoy the pleasant taste more.		

## Product Picture

	<p>For illustrative purposes only</p>
<b>Allergen (Specific Raw Materials)</b>	

confectionery and seasonings, etc.

## ■ Product Profile / Terms and Conditions

<b>Name of Product</b>	Ogura Dorayaki			
<b>JAN Code</b>	4980938205851	<b>Package</b>	Materials	PE,PA
<b>Use by date</b>	60 days (edible for 180 days)		Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm) Inner Capacity 23.0 11.5 5.0 3
<b>Minimum Units of Delivery</b>	5 sets (12 pieces x 1 x 5 x 5)	<b>Packing</b>	Materials	Cardboard Volume 12.0
<b>Lead Time</b>	15 days * For the made-to-order system, it varies depending on the amount.		size/Gross weight	Length(cm) × Width(cm) × Height (cm) Weight(kg) 24.0 44.0 16.5 1.7
<b>Storage Condition</b>	<input checked="" type="checkbox"/> Normal Temperature <input type="checkbox"/> Refrigerative <input type="checkbox"/> Frozen	<b>Reference Price</b>	<input checked="" type="checkbox"/> FOB <input type="checkbox"/> CIF 180	Prices are valid before Price in Japanese market 150
<b>Certifications Products/System</b>	FSSC22000 ( <i>dorayaki</i> manufacturing line)			

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Mashed bean paste (sugar, red bean, and salt)	China	Energy	97kcal
Chicken egg	Aomori	Protein	1.8g
Wheat flour	USA and others	Fat	2.1g
Sugar (sorbitol)	South Korea	Carbohydrate	17.7g
Starch syrup	Japan	Sodium chloride equivalent	0.1g
Processed fat and oil (emulsifier)	Japan		
Honey	China		
Baking powder	Japan		
Product Characteristics		Use Scenes (Usage · Recipes)	
The product is standard <i>dorayaki</i> with soft skin that melts in your mouth and lush mashed bean paste that is moderately sweet. The small size is suitable for children. It uses a type of wheat flour that is often used for cakes and other Western sweets and uses "Ajiotome" egg from Aomori.		As a snack at home or a sweet to be served at a gathering You can eat the product directly but if you warm it up for about 10 seconds in a microwave (at 500 W), you can enjoy the pleasant taste more.	

## ■ Product Picture

	For illustrative purposes only
	<b>Allergen (Specific Raw Materials)</b>
	Egg, wheat, and soybean

## ■ Company's profile

Company's Name		Hatoya Seika Co., Ltd.			
Annual Sales		FY 2019: 344 million yen		Numbers of Employees	50
Name of Representative		Teruko ANDO			
Messages to Purchasers		We manufacture sweets for souvenirs, and processed products using apples, blackcurrants and other fruits, as well as freeze-dried scallop soup, salted squid, scallop <i>ochazuke</i> and other products using recent technology. Sticking to ingredients from Aomori Prefecture, we endeavor to provide safe products that use additives and colorants as less as possible.			
Website Address		<a href="http://www.a-hatoya.com/">http://www.a-hatoya.com/</a>			
Company's Address	〒	030-0943	69-1 Taniwaki, Kobata, Aomori, Aomori		
Factory's Address	〒	030-0943	69-1 Taniwaki, Kobata, Aomori, Aomori		
Name of the Person in Charge		Yoshida		E-mail Address	<a href="mailto:hatoya@a-hatoya.com">hatoya@a-hatoya.com</a>
Phone Number		+81-17-738-3500		Fax Number	+81-17-738-7591



## ■ Selling Points of the production process

Making dough by mixing ingredients (wheat flour, egg, sugar, fermented milk, cream cheese, and salt) ⇒ squeezing the dough into paper containers in which apple pieces are spread ⇒ squeezing natural cheese onto the surface ⇒ baking ⇒ natural cooling ⇒ metal detection ⇒ automatic individual packaging ⇒ packing (in cardboard boxes) ⇒ shipping

### Pictures



## ■ Information of Quality Assurance

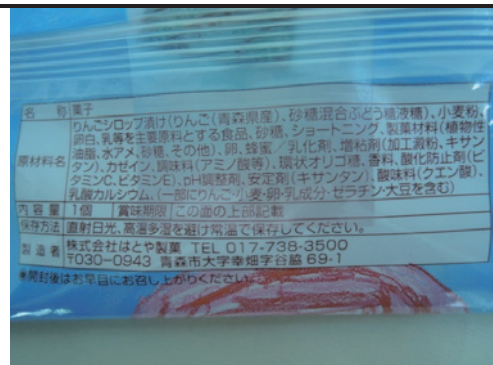
Inspection of Products	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	General viable bacteria count and basic nutrients (tested by Aomori Pharmaceutical Association Food and Water Inspection Center)			
Hygiene Management	Production Process	Preparing a chart for managing manufacturing processes of lovely apple pies, and setting and satisfying management criteria for each process			
	Employees	When starting work, employees' conditions are checked by room entry check sheets, and at the time of morning assemblies, their clothes are checked.			
	Facilities and Equipments	Prevention of insects and rats, and outsourcing			
Emergency Response	The Contact Points	The person in charge	Yoshida	Phone number	090-7323-7536
	Documentation	Reporting: manufacture/sales manager ⇒ quality control manager ⇒ supervisor			

## Product Profile / Terms and Conditions

<b>Name of Product</b>	Fresh apple cheesecake			
<b>JAN Code</b>	4977459004216	<b>Package</b>	Materials	Outer: PE/PA, cup: paper
<b>Use by date</b>	90 days		Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm) Inner Capacity 9.0 13.0 4.0 40 g
<b>Minimum Units of Delivery</b>	1 case (50 pieces) x 4 x 3 sets	<b>Packing</b>	Materials	DB Volume 50.0
<b>Lead Time</b>	15 days (Japan port delivery)		size/Gross weight	Length(cm) × Width(cm) × Height (cm) Weight (kg) 32.0 60.0 13.0 2.6
<b>Storage Condition</b>	<input checked="" type="checkbox"/> Normal Temperature <input type="checkbox"/> Refrigerative <input type="checkbox"/> Frozen <div style="display: inline-block; border: 1px solid black; padding: 5px; margin-left: 20px;">10°C~25°C</div>	<b>Reference Price</b>	<input checked="" type="checkbox"/> FOB <input type="checkbox"/> CIF Prices are valid before Price in Japanese market	170 yen
<b>Certifications Products/System</b>				

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Glazed apple (apple and sugar-mixed HFCS)	Apple: Aomori	Energy	132kcal
Wheat flour	USA, Canada, Japan	Protein	1.9 g
Egg	Aomori	Fat	6.2 g
The following are from Japan: egg white, food made mainly from lactose, sugar, shortening, confectionery ingredients (vegetable oil, starch syrup, sugar and others), honey, emulsifier, thickeners (processed starch and xanthan), casein, seasonings (amino acids, etc.), cyclodextrin, flavor, antioxidants (vitamins C and E), pH adjuster, stabilizer (xanthan), acidulant (citric acid), and calcium lactate		Carbohydrate	17.1 g
		Sodium chloride equivalent	0.12 g
<b>Product Characteristics</b>		<b>Use Scenes (Usage · Recipes)</b>	
The product is a soft and smooth cheesecake made by squeezing and baking dough containing a plenty of cheese with glazed pieces of Jonathan, sweet-sour apple grown in Aomori.		It goes well with coffee or tea.	

## Product Picture



### Allergen (Specific Raw Materials)

Wheat, egg, and milk component  
(The plant manufactures products containing buckwheat or peanuts.)



## Product Profile / Terms and Conditions

Name of Product	Aomori healthy soup (Western taste)			
JAN Code	4977459009624	Package	Materials	Cup: PP/EVOH, lid film: PP/PA, box: paper
Use by date	365 days		Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm) Inner Capacity 7.5 7.5 5.0 8.5 g
Minimum Units of Delivery	1 case (40 pieces) x 3 x 3 sets	Packing	Materials	DB Volume 40.0
Lead Time	15 days (Japan port delivery)		size/Gross weight	Length(cm) × Width(cm) × Height (cm) Weight (kg) 32.0 40.0 13.0 2.0
Storage Condition	<input checked="" type="checkbox"/> Normal Temperature <input type="checkbox"/> Refrigerative <input type="checkbox"/> Frozen <span style="font-size: 2em; vertical-align: middle;">( 10°C~30°C )</span>	Reference Price	<input checked="" type="checkbox"/> FOB <input type="checkbox"/> CIF 140 yen Prices are valid before Price in Japanese market 215 YEN	
Certifications Products/System				

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Salt	Japan	Energy	27kcal
Flavors (powder/extract of bonito and	Japan	Protein	3.8 g
Lactose	Canada	Fat	0.2 g
Sugar	Japan	Carbohydrate	2.5 g
White pepper powder	Malaysia	Sodium chloride equivalent	2.3 g
Ingredients (scallop, mushroom, green onion)	Aomori		
Seasoning (amino acid)	Japan		
Acidulant (citric acid)	Japan		
Product Characteristics	Use Scenes (Usage · Recipes)		
Sticking to ingredients from Aomori Prefecture, the product uses scallop from Mutsu Bay, Aomori, and green onion and mushroom grown in Aomori. Fresh vegetables are freeze-dried to give a fresh-like texture to the product. The taste of two scallops used in whole is condensed in the soup, making it a bit luxury.	* Put the product in a cup, pour hot water, wait 1-2 minutes, and it will be ready. * Use the product as ingredients of <i>zosui</i> (rice dish cooked with broth), add <i>mitsuba</i> or any other herb last, and it will be ready easily.		

## Product Picture



名称	乾燥スープ		
原材料名	食塩、風味原料(かつお節粉末、かつおエキス、煮干エキス)、乳糖、砂糖、白コショウ粉末、具(ほたて、椎茸、ネギ)(青森県産)/調味料(アミノ酸等)、酸味料(クエン酸)、(一部に乳成分を含む)		
内容量	8.5g(1人前180ml)	賞味期限	側面記載
保存方法	直射日光、高温多湿を避け常温で保存してください。		
調理方法	個箱底面に記載		
製造者	株式会社はとや製菓 TEL 017-738-3500 〒030-0943 青森市大字幸畑字谷脇 69-1		
栄養成分表示	1食(8.5g)当たり ●エネルギー27kcal ●たんぱく質3.8g ●脂質0.2g ●炭水化物2.5g ●食塩相当量2.3g (推定値)		
【取扱上の注意】	開封後は、なるべくお早めにお召し上がりください。 お客様相談室 ☎ 0120-31-8108 URL <a href="http://www.a-hatoya.com/">http://www.a-hatoya.com/</a>		

### Allergen (Specific Raw Materials)

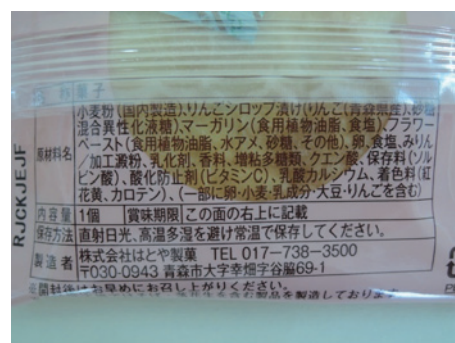
Milk component  
(The plant manufactures products containing buckwheat or peanuts.)

## Product Profile / Terms and Conditions

Name of Product	Lovely apple pie			
JAN Code	4977459003349	Package	Materials	PE,PA
Use by date	90 days		Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm) Inner Capacity 10.0 13.0 3.0 47 g
Minimum Units of Delivery	1 case (40 pieces) x 4 x 3 sets	Packing	Materials	DB Volume 40.0
Lead Time	15 days (Japan port delivery)		size/Gross weight	Length(cm) × Width(cm) × Height (cm) Weight(kg) 36.0 44.0 10.0 2.0
Storage Condition	<input checked="" type="checkbox"/> Normal Temperature <input type="checkbox"/> Refrigerating <input type="checkbox"/> Frozen <span style="font-size: 2em; margin-left: 20px;">( 10°C~25°C )</span>	Reference Price	<input checked="" type="checkbox"/> FOB <input type="checkbox"/> CIF 104 yen Prices are valid before Price in Japanese market	160 YEN
Certifications Products/System				

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Glazed apple (apple, sugar, and HFCS)	Apple: Aomori	Energy	181kcal
Wheat flour (manufactured in Japan)	USA, Canada, Japan	Protein	2.4 g
Egg	Aomori	Fat	10.0 g
The following are from Japan: margarine (vegetable oil and salt), flour paste (vegetable oil, starch syrup, sugar and others), sweet rice wine, processed starch, emulsifier, flavor, polysaccharide thickener, citric acid, preservative (sorbic acid), antioxidant (vitamin C), calcium lactate, and colorants (safflower yellow and		Carbohydrate	20.4 g
		Sodium chloride equivalent	0.3 g
Product Characteristics	Use Scenes (Usage · Recipes)		
The product is an apple pie filled with custard cream using glazed Fuji, apple from Aomori. The multi-layered pie dough is made by ourselves. Please enjoy the mildly sweet pie.	It goes well with tea. The freshly made texture will be recovered by warming the product in a microwave.		


## Product Picture



### Allergen (Specific Raw Materials)

Egg, wheat, and milk component  
(The plant manufactures products containing buckwheat or peanuts.)

## ■ Company's profile

Company's Name		<b>Fujisei Horiuchi Co., Ltd.</b>					
Annual Sales		3.05 billion yen		Numbers of Employees		About 110	
Name of Representative		Masanao KURATA					
Messages to Purchasers		<p>"Business with Heart"</p> <p>This has been the only policy of Fujisei since its foundation. Confectionery manufactures wish their products to be enjoyed by customers. Our mission is to deliver the wish to customers full-heartedly. Smiles of customers are our pleasure. We will continue to make efforts together so that we will not lose "Business with Heart," in which we can feel the warmth of people.</p>					
Website Address		<a href="http://www.fujiseinet.co.jp/">http://www.fujiseinet.co.jp/</a>					
Company's Address	〒	030-0142	37-279 Nojiri, Nogi, Aomori, Aomori				
Factory's Address	〒						
Name of the Person in Charge		Mika TSUKUDA		E-mail Address		fh_sales@fujiseinet.co.jp	
Phone Number		+81-17-739-1234		Fax Number		+81-17-739-8707	

## ■ Selling Points of the production process

- ① Receiving raw materials ⇒ ② storing ⇒ ③ measuring ⇒ ④ mixing and adjusting ⇒  
 ⑤ baking ⇒ ⑥ cutting ⇒ ⑦ checking and packaging ⇒ ⑧ storing ⇒ ⑨ shipping

### Pictures



## ■ Information of Quality Assurance

Inspection of Products	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	Test items: bacteria testing (from time to time) and sensory testing			
Hygiene Management	Production Process	We are taking control measures together with an external sanitary control institution.			
	Employees	Checklists (e.g., health condition checking upon entering the plant) are used to ensure that all measures are implemented. appropriately.			
	Facilities and Equipments	Checking and monitoring are conducted once a month or more by a sanitary control company.			
Emergency Response	The Contact Points	The person in charge		Phone number	+81-585-32-3800
	Documentation	Responses will be made in accordance with our risk management and responding manual. Product liability insurance and contaminated products insurance have been			

## ■ Product Profile / Terms and Conditions

Name of Product	Aomori Apple Baumkuchen			
JAN Code	4589900160077	Package	Materials	Outer box: paper, inner package: plastic
Use by date	180 days		Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm) 14.8    14.8    5.5    Inner Capacity 260 g
Minimum Units of Delivery	2	Packing	Materials	Paper    Volume    24
Lead Time	About one month		size/Gross weight	Length(cm) × Width(cm) × Height (cm) 45.2    30.4    23.0    Weight(kg) 8.5
Storage Condition	<input checked="" type="checkbox"/> Normal temperature <input type="checkbox"/> Refrigerated <input type="checkbox"/> Frozen <b>Normal temperature: 15-25°C</b>	Reference Price	<input type="checkbox"/> FOB <input type="checkbox"/> CIF Prices are valid before Price in Japanese market	1,480 yen (tax included)
Certifications Products/System	Store introducing HACCP sanitary control (Gifu Prefecture)			

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Chicken egg (Japan), natural cheese, sugar, shortening, margarine, wheat flour, rice flour, cornstarch, apple (Aomori), liquor, almond, cream (milk product), food made mostly from milk, etc., and lemon juice The following are additives: emulsifier, baking powder, flavor, antioxidants (vit C, tea extract, apple extract, and vit E), colorant (annatto), and pH adjuster		Energy Protein Fat Carbohydrate Sodium chloride equivalent	367kcal 5.4 g 22.1 g 34.6g 0.2 g
Product Characteristics	Use Scenes (Usage · Recipes)		
Aomori apples are grated without exposure to air and added to moist and elastic dough containing Japanese rice flour. The product has a refreshing flavor and a mildly sweet taste of apples.	It is good to serve the product at an ordinary temperature or chilled.		

## ■ Product Picture



**Allergen (Specific Raw Materials)**

Wheat, egg, milk component, soybean, and apple

## ■ Product Profile / Terms and Conditions

Name of Product	Aomori Apple Pie						
JAN Code	4589900160015		Package	Materials	Outer box: paper, inner package: plastic		
Use by date	180 days frozen, 60 days after thawed			Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm)	Inner Capacity	
Minimum Units of Delivery	2		Packing	Materials	Paper	Volume	12.0
Lead Time	About one month			size/Gross weight	Length(cm) × Width(cm) × Height (cm)	Weight(kg)	
Storage Condition	<input checked="" type="checkbox"/> Normal temperature <input checked="" type="checkbox"/> Refrigerated <input checked="" type="checkbox"/> Frozen <b>Freezing: -18℃ or less</b> <b>Normal temperature: 15-25℃</b>		Reference Price	<input type="checkbox"/> FOB <input type="checkbox"/> CIF		Prices are valid before	1,480 yen (tax included)
						Price in Japanese market	
Certifications Products/System	Store introducing HACCP sanitary control (Saitama Prefecture)						

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Apple preserve, wheat flour, chicken egg, margarine (free from PHOs), sugar-mixed high-fructose corn syrup, sugar, apricot jam, powdered fat and oil, apple juice, salt, cinnamon, emulsifier, acidulant, sodium caseinate, baking powder, gellant, flavor, and carotene		Energy	292 kcal
		Protein	3.3 g
		Fat	13.1 g
		Carbohydrate	40.2 g
		Sodium chloride equivalent	0.2 g
Product Characteristics		Use Scenes (Usage · Recipes)	
Aomori apple preserve, Aomori apple juice (JA Aoren sealed apple juice Nebuta), and 144-layered pie dough made by our hand are used. Even after the pie dough gets moist, you can enjoy the texture and the flavor of each layer.		You can enjoy the crispness of each layer by lightly warming up the product in a toaster.	

## ■ Product Picture

**Allergen (Specific Raw Materials)**

Wheat, egg, milk component, soybean, and apple

confectionery and seasonings, etc.

■ Company's profile

Company's Name		Ragueneau Sasaki Inc.		
Annual Sales		Numbers of Employees		459
Name of Representative		Kimiyasu KIMURA		
Messages to Purchasers		Ragueneau Sasaki originally started as a small sweet store. Since then, we have strived to provide the biggest affection for eating, the top products, and the best services. We aspire to create living amenity through the culture of tastes and foods.		
Website Address		<a href="http://www.rag-s.com">http://www.rag-s.com</a>		
Company's Address	〒	036-8035	9 Hyakkokumachi, Hirosaki, Aomori	
Factory's Address	〒			
Name of the Person in Charge		Toshihiko YANAI	E-mail Address	t-yanai@ragueneau.co.jp
Phone Number		+81-172-35-0353	Fax Number	+81-172-33-7917

■ Selling Points of the production process

<b>Pictures</b>		

■ Information of Quality Assurance

Inspection of Products	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	In a decent plant certified according to ISO 22000, decent products are manufactured.		
Hygiene Management	Production Process	I S O 2 2 0 0 0		
	Employees			
	Facilities and Equipments	I S O 2 2 0 0 0		
Emergency Response	The Contact Points	The person in charge		Phone number
	Documentation			

## ■ Product Profile / Terms and Conditions

<b>Name of Product</b>	Patisserie's Apple Sticks						
<b>JAN Code</b>	4903443014183	<b>Package</b>	Materials	Nylon			
<b>Use by date</b>	45 days		Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm)	Inner Capacity	60 g	
<b>Minimum Units of Delivery</b>	3 cases	<b>Packing</b>	Materials	Cardboard	Volume	32.0	
<b>Lead Time</b>	1 week		size/Gross weight	Length(cm) × Width(cm) × Height (cm)	Weight(kg)	2.6	
<b>Storage Condition</b>	<input checked="" type="checkbox"/> Normal Temperature <input type="checkbox"/> Refrigerative <input type="checkbox"/> Frozen	<b>Reference Price</b>	<input type="checkbox"/> FOB <input type="checkbox"/> CIF	Prices are valid before			
				Price in Japanese market	170 yen (tax excluded)		
<b>Certifications Products/System</b>	ISO22000						

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Glazed apple, pie dough (wheat flour, margarine, butter, egg yolk, and salt), adjusted wheat flour (wheat flour and sugar), liquid chicken egg, wheat flour, shortening, margarine, maltose, emulsifying oils (starch syrup, vegetable oil, dextrin, and milk protein), reduced sugar syrup, sugar, powdered skim milk, cinnamon, thickeners (processed starch and xanthan gum), emulsifier, baking powder, acidulant, calcium lactate, antioxidants (Vit C and Vit E), spirit, flavor, and colorants (annatto and carotene) (Some raw materials may contain soybean.)		Energy	348kcal
		Protein	3.8g
		Total fat	18g
		Saturated fatty acid	4.34g
		Trans fatty acid	0.94g
		Carbohydrate	42.7g
		Sugar	39.8g
		Sodium	200mg
Product Characteristics		Use Scenes (Usage · Recipes)	
Aomori apples are chopped into chunks and covered by pie crust with sponge dough directly. The chunks are juicy and filling, having a crunchy texture. The product received Gold awards of Monde Selection from 2005 to 2007.		You can enjoy a taste close to freshly baked crunchy pie by lightly warming up an unbagged product in a toaster oven.	

## ■ Product Picture

	<b>Allergen (Specific Raw Materials)</b>
	Soybean (quasi-specific raw material)

## ■ Product Profile / Terms and Conditions

<b>Name of Product</b>	PPORO CHOCOLAT			
<b>JAN Code</b>	4903443013223	<b>Package</b>	Materials	Nylon
<b>Use by date</b>	180 days		Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm) Inner Capacity 15.0 65.0 38.0 170 g
<b>Minimum Units of Delivery</b>	50 cases	<b>Packing</b>	Materials	Cardboard Volume 24.0
<b>Lead Time</b>	14-20 days		size/Gross weight	Length(cm) × Width(cm) × Height (cm) Weight(kg) 33.0 44.0 11.0 4 k g
<b>Storage Condition</b>	<input checked="" type="checkbox"/> Normal Temperture <input type="checkbox"/> Refrigeratino <input type="checkbox"/> Frozen	<b>Reference Price</b>	<input type="checkbox"/> FOB <input type="checkbox"/> CIF Prices are valid before Price in Japanese market	361 yen (tax excluded)
<b>Certifications Products/System</b>				

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Chocolate (manufactured in Japan), milk, margarine, liquid chicken egg, sugar, wheat flour, sugar-added egg yolk, cocoa powder, flavor, emulsifier (derived from soybean), antioxidant (Vit E), citric acid, and colorant (carotene)		Energy	455kcal
		Protein	6.9g
		Total fat	27.7g
		Saturated fatty acid	7.9g
		Trans fatty acid	0.89g
		Carbohydrate	44.3g
		Sugar	
		Sodium	34mg
Product Characteristics	Use Scenes (Usage · Recipes)		
Wheat flour and egg are mixed into chocolate and slowly smothered in a hearth oven. The chocolate cake is slightly crispy on the outside and soft and moist on the inside. It will be more tasty if it is chilled. Please enjoy a cake with the rich and thick flavor of chocatorate.	PPORO CHOCOLAT is cut into five pieces, and you can enjoy the pieces directly. The product goes well with ice cream.		

## ■ Product Picture

	<b>Allergen (Specific Raw Materials)</b>
	Soybean (quasi-specific raw material)



## Product Profile / Terms and Conditions

Name of Product	MORICHOCOLAT						
JAN Code	4903443017825	Package	Materials	Inner: nylon, outer: paper			
Use by date	100 days		Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm)	Inner Capacity		
Minimum Units of Delivery	3 cases	Packing	Materials	Cardboard	Volume	12.0	
Lead Time	7-10日		size/Gross weight	Length(cm) × Width(cm) × Height (cm)	Weight(kg)		
Storage Condition	<input checked="" type="checkbox"/> Normal Temperature <input type="checkbox"/> Refrigeratino <input type="checkbox"/> Frozen	Reference Price	<input type="checkbox"/> FOB <input type="checkbox"/> CIF		Prices are valid before		
			Price in Japanese market	495 yen (tax excluded)			
Certifications Products/System	Our plant for manufacturing MORICHOCOLAT is certified under A-HACCP (Aomori Prefecture's food sanitation system) and maintains a high level of sanitation control.						

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Chocolate, dried apple (apple and sugar), margarine, liquid chicken egg, milk, sugar, wheat flour, sugar-added egg yolk, cocoa powder, fruit liquor, emulsifier, flavor, antioxidants (Vit C and Vit E), acidulant, citric acid, and colorant (carotene) (Some raw materials may contain soybean.)		Energy	399kcal
		Protein	4.6g
		Total fat	15.3g
		Saturated fatty acid	6.9g
		Trans fatty acid	0.84g
		Carbohydrate	61.1g
		Sugar	
		Sodium	28mg
Product Characteristics	Use Scenes (Usage · Recipes)		
MORICHOCOLAT, a chocolate cake born from an apple forest: You can smell the aroma of cider (from Aomori) when opening the package and enjoy a rich chocolate cake that melts in your mouth. It uses dried Fuji apple from Aomori, the fresh of which is juicy and shows its presence. The pink color of the package represents the refreshing image of cider combined with apples. The product was created as a collaboration between Raguneau and Orange Page, based on opinions of Aomori readers of the magazine.			

## Product Picture

	<b>Allergen (Specific Raw Materials)</b>
	Soybean (quasi-specific raw material)

confectionery and seasonings, etc.

## ■ Company's profile

Company's Name	<b>Wadakan Co., Ltd.</b>		
Annual Sales	5,000,000,000 yen	Numbers of Employees	160
Name of Representative	Yukio NAKAGAWA		
Messages to Purchasers	<p>"To deliver more delicious and better quality products to our customers"</p> <p>This is the policy of Wadakan upheld for over 100 years since its foundation.</p> <p>We have introduced automated manufacturing lines equipped with the latest technology and computers that enables mass production and</p>		
Website Address	<a href="http://www.wadakan.net/">http://www.wadakan.net/</a>		
Company's Address	〒 030-0923	4-1 Shinagawa, Yahatabayashi, Aomori, Aomori	
Factory's Address	〒 030-0923	4-1 Shinagawa, Yahatabayashi, Aomori, Aomori	
Name of the Person in Charge	Suzuki	E-mail Address	j.suzuki@wadakan.net
Phone Number	+81-17-726-7222	Fax Number	+81-17-726-7230

## ■ Selling Points of the production process

In the present world where creation of new values and attainment of global quality are required, we have obtained a certification under the quality management system "ISO9001" in September 2001 in order to deliver products that are suitable for the 21st century while following tradition.

### Pictures

## ■ Information of Quality Assurance

Inspection of Products	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No			
Hygiene Management	Production Process	Managed in accordance with ISO9001		
	Employees	ISO9001		
	Facilities and Equipments	ISO9001		
Emergency Response	The Contact Points	The person in charge		Phone number
	Documentation			

## ■ Product Profile / Terms and Conditions

Name of Product	Extra-high Quality authentically brewed soy sauce					
JAN Code		Package	Materials	PET		
Use by date	18 months		Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm)	Inner Capacity	
Minimum Units of Delivery	10 cases	Packing	Materials	Cardboard	Volume	15.0
Lead Time			size/Gross weight	Length(cm) × Width(cm) × Height (cm)	Weight(kg)	
Storage Condition	<input checked="" type="checkbox"/> Normal Temperature <input checked="" type="checkbox"/> Refrigerative <input type="checkbox"/> Frozen	Reference Price	<input type="checkbox"/> FOB <input type="checkbox"/> CIF	Prices are valid before		
				Price in Japanese market	140 yen (tax excluded)	
Certifications Products/System	ISO9001 and other certifications under HACCP (by the local municipality, etc.)					

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Defatted soybean (non-genetically modified), wheat, salt, alcohol, and seasonings (amino acids, etc.)			
Product Characteristics	Use Scenes (Usage · Recipes)		
The product is tasty soy sauce with pure color and bland flavor that have been nurtured in the long-established tradition of soy sauce manufacturing. It is ranked as Extra-high Quality (authentically brewed) under the Japan Agricultural Standards.	As a sauce or seasoning, it can be used in various dishes.		

## ■ Product Picture

	<b>Allergen (Specific Raw Materials)</b>

confectionery and seasonings, etc.

## ■ Product Profile / Terms and Conditions

Name of Product	Tsuyu made from thick shavings of dried bonito						
JAN Code		Package	Materials	PET			
Use by date	12 months		Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm)			Inner Capacity
				5.9	5.9	17.1	300ml
Minimum Units of Delivery	10 cases	Packing	Materials	Cardboard		Volume	15
Lead Time			size/Gross weight	Length(cm) × Width(cm) × Height (cm)			Weight(kg)
				17.9	29.7	17.5	5.8kg
Storage Condition	<input checked="" type="checkbox"/> Normal Temperature <input type="checkbox"/> Refrigerative <input type="checkbox"/> Frozen	Reference Price	<input type="checkbox"/> FOB <input type="checkbox"/> CIF		Prices are valid before		
					Price in Japanese market	170 yen (tax excluded)	
Certifications Products/System	ISO9001 and other certifications under HACCP (by the local municipality, etc.)						

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Soy sauce (containing soybean and wheat), sugars (high fructose corn syrup and salt, fermented rice seasoning, shaved dried fish (auxis and mackerel), extracts (bonito, kelp, shiitake mushroom), kelp (from Hokkaido), alcohol, and seasonings (amino acids, etc.), and			
Product Characteristics	Use Scenes (Usage · Recipes)		
The product is <i>tsuyu</i> (seasoned soy sauce) of triple strength using broths of kelp, bonito, and <i>shiitake</i> mushroom in a balanced ratio, which bring out a synergistic taste that cannot be brought out by one type of broth.	It can be used for various dishes, such as noodles, <i>tempura</i> , hot pot dishes, simmered dishes, and rice dishes.		

## ■ Product Picture

	<p><b>Allergen</b> (Specific Raw Materials)</p>
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confectionery and seasonings, etc.

## ■ Product Profile / Terms and Conditions

Name of Product	Shogayaki no Tare				
JAN Code		Package	Materials	PET	
Use by date	12 months		Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm) Inner Capacity	
Minimum Units of Delivery	10 cases	Packing	Materials	Cardboard	Volume 15
Lead Time			size/Gross weight	Length(cm) × Width(cm) × Height (cm) Weight(kg)	
Storage Condition	<input checked="" type="checkbox"/> Normal Temperature <input type="checkbox"/> Refrigeration <input type="checkbox"/> Frozen	Reference Price	<input type="checkbox"/> FOB <input type="checkbox"/> CIF	Prices are valid before	
				Price in Japanese market	250 yen (tax excluded)
Certifications Products/System	ISO9001 and other certifications under HACCP (by the local municipality, etc.)				

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Soy sauce (containing soybean and wheat), sugars (high fructose corn syrup and fermented rice seasoning, ginger paste salt, starch, alcohol seasonings (amino acids, etc.), and acidulant licorice			
<b>Product Characteristics</b>		<b>Use Scenes (Usage · Recipes)</b>	
Ginger is added to the soy sauce-based sauce to make the sauce well entwined with the ingredients. You can use it deliciously as a pickled sauce or a sauce. It is a ginger-grilled sauce with an appetizing flavor of ginger.		◎ As pickled sauce Soak the meat for about 10 minutes, drain and bake on medium ◎ AS grilling with sauce When the meat is cooked, put it on low heat and bake it while entwining it.	

## ■ Product Picture

	<b>Allergen (Specific Raw Materials)</b>
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confectionery and seasonings, etc.

