

Information Form (export)



Product Specifications and Sales Conditions

Product Name	Pesticide-Free Sasanishiki Rice 5kg						
JAN code (13 or 18 digits)	4589505051510	Packaging	Material	Kraft paper			
Best Before	None (same as perishables)		Dimensions (cm)	Length	Width	Height	Volume
Minimum Order Unit Size	1	Casing	Material	Cardboard		Pcs	4
Order Lead Time	4 days		Dimensions (cm)	Length	Width	Height	Weight
Storage Temperature	<input checked="" type="checkbox"/> Room temperatur <input type="checkbox"/> Refrigerator <input type="checkbox"/> Freezer	MSRP	<input type="checkbox"/> FOB <input type="checkbox"/> CIF *depends on conditions	Price Valid Until	-		
Certification			Local Pricing				

Ingredients	Country of Origin	Nutrition Information	per 100 grams
Nonglutinous brown rice (Sasanishiki)	Ishinomaki, Miyagi		

Selling Point	Serving Suggestion
<p>The Sasanishiki rice grown produced by our company is cultivated without using any pesticides or chemical fertilizers. With its minimal stickiness and clear texture, it is quite different from the chewy and sticky rice of the Koshihikari family. Freshly cooked, it carries a nostalgic aroma. You can enjoy it every day without getting tired of it, as it brings out side dishes' flavor without pushing itself too far into the spotlight. The flavor instantaneously spreads out through your mouth. Its soft texture and umami profile increase when chewing to give it a nostalgic Japanese taste.</p>	<p>Because this rice provides a good complement to most side dishes, it goes very well together with Japanese dishes and seafood. It does not get hard, even when cold, making it suitable for sushi, onigiri, and lunch boxes. With its low viscosity, it can also be used for dishes such as rice gruel, fried rice, risotto, or curry.</p>

Product Pictures

	<table border="1"> <tr> <td>名称</td> <td colspan="3">精 米</td> </tr> <tr> <td rowspan="2">原料玄米</td> <td>産地</td> <td>品種</td> <td>産年</td> </tr> <tr> <td>単一原料米 宮城県</td> <td>ササニシキ</td> <td>23年産</td> </tr> <tr> <td>内容量</td> <td colspan="3">3 kg</td> </tr> <tr> <td>精米年月日</td> <td colspan="3"></td> </tr> <tr> <td>販売者</td> <td colspan="3"> (株)田伝むし 〒987-1102宮城県石巻市和瀬字清水93-1 電話番号0225-72-2480 </td> </tr> </table>	名称	精 米			原料玄米	産地	品種	産年	単一原料米 宮城県	ササニシキ	23年産	内容量	3 kg			精米年月日				販売者	(株)田伝むし 〒987-1102宮城県石巻市和瀬字清水93-1 電話番号0225-72-2480		
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Allergen (Specific Raw Materials)																								




■ Company profile

Company Name	Dendenmushi Co., Ltd.		
Annual Sales	28 million yen (in 2015)	Numbers of Employees	2 (in 2016)
Name of Representative	Jun Kimura		
Messages to Purchasers	<p>Having started from the wish to make rice that parents can give their children to eat without worrying, we produce and sell our products with the aim of providing rice that is beneficial to the health of those eating it and that promotes the charm of rice fields. Fully utilizing the characteristics of the seafood-rich Ishinomaki region, we develop and sell products in collaboration with seafood product manufacturers. We are also invested in local branding and human resource development, so that Sasanishiki farmers can be proud of their work.</p>		
Website Address	http://www.denden999.com		
Company Address	〒 987-1102	Shimizu 93-1, Wabuchi, Ishinomaki, Miyagi Prefecture	
Factory Address	〒 987-1102	Shimizu 93-1, Wabuchi, Ishinomaki, Miyagi Prefecture	
Name of the Person in Charge	Jun Kimura	E-mail Address	jun-kimura@denden999.com
Phone Number	+81-225-72-2480	Fax Number	+81-22-774-1939

■ Selling Points of the production process

Seeding ⇒ Raising of seedlings ⇒ Cultivation ⇒ Puddling ⇒ Rice transplanting ⇒ Removing weeds ⇒ Harvesting ⇒ Drying and adjustment ⇒ Low temperature storage
 Certified by Miyagi Prefecture as organic and no chemical fertilizer / fields are partly JAS certified organic, IFOAM certified

Pictures

		
Weeding the field	Rice ears	Company members

■ Information of Quality Assurance

Inspection of Products	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	Agricultural product inspection, pesticide residue inspection, radioactive material inspection			
Hygiene Management	Production Process	Pick-up of garbage around the fields, prevention of prohibited material contamination			
	Employees	Cleaning and organization of used machinery and tools, washing and disinfection of hands when handling rice			
	Facilities and Equipment	Cleaning and organization, pest (insects and mice) prevention (setup of adhesives)			
Emergency Response	The Contact Points	The Person in Charge	Jun Kimura	Phone Number	+81-90-3363-0377
	Documentation	Document causes, manner of response, improvement plans, etc.			