

Information Form (export)

Product Specifications and Sales Conditions

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|----------------------------|---|--|-----------|---|-------------------|-------------------|--------|--------|
| Product Name | Sembei with Crispy Burns (Soy Sauce Flavor) | | | | | | | |
| JAN code (13 or 18 digits) | 4979863043553 | | Packaging | Material | Plastic container | | | |
| Best Before | 120 days | | | Dimensions (cm) | Length | Width | Height | Volume |
| Minimum Order Unit Size | 1 | | Casing | Material | Cardboard | | Pcs | 48 |
| Order Lead Time | 4 days | | | Dimensions (cm) | Length | Width | Height | Weight |
| Storage Temperature | <input checked="" type="checkbox"/> Room temperature <input type="checkbox"/> Refrigerator <input type="checkbox"/> Freezer | | MSRP | <input type="checkbox"/> FOB <input type="checkbox"/> CIF | | Price Valid Until | - | |
| | [] | | | *depends on conditions | | Local Pricing | | |
| Certification | | | | | | | | |

| Ingredients | Country of Origin | Nutrition Information | per 100 grams |
|---------------------------------------|-----------------------|-----------------------|---------------|
| Nonglutinous brown rice (Sasanishiki) | Ishinomaki, Miyagi | Energy | 455 kcal |
| Rice oil | Funabashi, Chiba | Water | 4.5 g |
| Soy sauce | Noda, Chiba | Protein | 6.4 g |
| Sugar | Tokyo | Fat | 15.6 g |
| Tamari soy sauce | Kuwana, Mie | Carbohydrates | 72.3 g |
| Mirin | Tokyo | Ash | 1.2 g |
| Kombu | Hidaka, Hokkaido | Sodium | 380 mg |
| Shaved bonito | Makurazaki, Kagoshima | Salt | 0.97 g |

| Selling Point | Serving Suggestion |
|---|--|
| <p>This light and fragrant soy sauce-flavored crispy burnt sembei is made from the pesticide-free Sasanishiki rice we produce at our company. They are made with the image in mind of the burns that appear when preparing rice in a pot. Once cooked, the rice is shaped into a round, cooled, and then fried in rice oil. The soy sauce and mirin we use are additive-free to avoid a heavy flavor. You will unconsciously eat these crispy burnt sembei one after another.</p> | <p>Enjoy as a snack or together with tea. Add some cream cheese on top or use it to make a thick soup. Depending on the arrangement, this product can also turn into a proper meal. Some of our adult customers also have it as a snack together with an alcoholic beverage.</p> |

Product Pictures

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|--|---|
| | <p>商品名 おこげ煎餅 名称 揚げせんべい 原材料名 うるち米(宮城県産ササニシキ)、米油、醤油、砂糖、たまり醤油、みりん、昆布、鰹節(原材料の一部に小麦、大豆を含む)</p> <p>内容量 80g 賞味期限 2013.10.04 保存方法 直射日光、高温多湿を避けてください。 販売者 株式会社田むし N41 宮城県石巻市和刈字清水93-1</p> <p>本製品の製造工場では、落花生、そば、えびを使用した製品を製造しています。宮城県産の特別栽培米を使用しています</p> <p>4 979863 043553</p> |
| <p>Allergen (Specific Raw Materials)</p> | |




■ Company profile

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|-------------------------------------|--|--|---|
| 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

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|-------------------------------|---|---|------------|---------------------|------------------|
| 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. | | | |