Information Form (export)



■ Product Specifications and Sales Conditions

Product Name	Sembei with Crispy Burns (Soy Sauce Flavor)							
JAN code (13 or 18 digits)	4979863043553	Packaging	Material	Plastic container				
Best Before	120 days	i ackagiiig	Dimensions (cm)	Length 25.0	Width 19.5	Height 3.0	Volume 80 g	
Minimum Order Unit Size	1	Casing	Material	Cardboard		Pcs	48	
Order Lead Time	4 days	Oasilig	Dimensions (cm)	Length	Width	Height	Weight	
	4 days			47.0	31.0	60.0	7.6	
Storage Temperature	Room Refrigerato Freezer temperatur	MSRP	FOB 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	

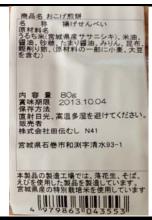
Selling Point Serving Suggestion

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 | Enjoy as a snack or together with tea. Add some cream cheese on top or 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.

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.

■ Product Pictures





Allergen (Specific Raw Materials)

■ Company profile

Company Name	Э	Dendenmushi Co., Ltd.					
Annual Sales		28 million ye	en (in 2015)	Numbers of Employees	2 (in 2016)		
Name of Representative)	Jun Kimura					
Messages to Purchasers		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.					
Website Address		http://www.denden999.com					
Company Address	7	987-1102	Shimizu 93-1, W	abuchi, Ishinomaki, Miyagi Prefecture			
Factory Address	₹	987-1102	Shimizu 93-1, W	93-1, Wabuchi, Ishinomaki, Miyagi Prefecture			
Name of the Perso Charge	ame of the Person in Charge Jun Kimura E-mail Address		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 \Rightarrow Raising of seedlings \Rightarrow Cultivation \Rightarrow Puddling \Rightarrow Rice transplanting \Rightarrow Removing weeds \Rightarrow Harvesting \Rightarrow Drying and adjustment \Rightarrow 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	✓ Yes 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.					