

Information Form (export)



Product Specifications and Sales Conditions

Product Name	Brown Rice Husk Soup (Japanese Style) 17g x 2							
JAN code (13 or 18 digits)	4589505053101		Packaging	Material	Tech Barrier			
Best Before	18 months			Dimensions (cm)	Length	Width	Height	Volume
Minimum Order Unit Size	30		Casing	Material	Cardboard		Pcs	30
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		Price Valid Until	-	
Certification				*depends on conditions		Local Pricing		

Ingredients	Country of Origin	Nutrition Information	per 100 grams
Nonglutinous brown rice (JAS organic Sasanishiki)	Ishinomaki, Miyagi	Energy	354 kcal
Sardine	Ishinomaki, Miyagi	Protein	6.6 g
Bonito	Ishinomaki, Miyagi	Fat	1.5 g
Kombu	Ishinomaki, Miyagi	Carbohydrates	79.7 g
Shiitake	Murakami, Niigata	Sugar	77.4 g
Odorless garlic	Murakami, Niigata	Dietary fiber	2.3 g
Sugarcane fiber	Okinawa	Sodium	1700 mg
Potato	Murakami, Niigata		

Selling Point	Serving Suggestion
<p>This additive-free brown rice husk soup, which you only have to pour hot water on, is made exclusively from our company's Sasanishiki rice. It is the first soup of its kind in the world, using special processing to make every part edible, from the husk to the rice. To the husk's natural dietary fiber we added wild highland plants such as wild spinach, plantain, and dandelion, which support beauty and health from within. It is exceptionally well balanced in terms of nutrition. It is also low in calories and, most important of all, contains no preservatives, sterilizers, artificial sweeteners, or chemical seasoning. The warm and gentle flavor will make your heart and body feel a lot better.</p>	<p>With only 1/3 of the calories of one cup of rice, you are able take in roughly 10 times the amount of dietary fiber compared to white rice, making it a perfect choice for beauty courses and diets. Since it is lightly seasoned, easily digested, and rich in nutrition, this product is perfect when appetite is low or as a nursing care meal. We also recommend it to busy customers who skip their breakfast and to those who only feel slightly peckish.</p>

Product Pictures

	<table border="1"> <tr> <td>名称</td> <td>乾燥スープ(和風)</td> </tr> <tr> <td>商品名</td> <td>もみがら玄米スープ(和風)</td> </tr> <tr> <td>原材料</td> <td>玄米(石巻産ササニシキ)、澱粉分解物、イソシ、カツオ、昆布、椎茸、無農薬ニンニク、さとうきび糖精、じゃがいも、食塩、ばれいしょ澱粉、海苔、あかさ、おおぼこ、たんぼぼ、もみから粉末</td> </tr> <tr> <td>内容量</td> <td>17g x 2袋</td> </tr> <tr> <td>消費期限</td> <td>2017. 12. 09</td> </tr> <tr> <td>保存方法</td> <td>高温多湿を避けて常温で保存して下さい。</td> </tr> <tr> <td>販売者</td> <td>株式会社 田伝むし 宮城県石巻市和瀬字清水93-1 TEL. 0225-72-2480</td> </tr> </table>	名称	乾燥スープ(和風)	商品名	もみがら玄米スープ(和風)	原材料	玄米(石巻産ササニシキ)、澱粉分解物、イソシ、カツオ、昆布、椎茸、無農薬ニンニク、さとうきび糖精、じゃがいも、食塩、ばれいしょ澱粉、海苔、あかさ、おおぼこ、たんぼぼ、もみから粉末	内容量	17g x 2袋	消費期限	2017. 12. 09	保存方法	高温多湿を避けて常温で保存して下さい。	販売者	株式会社 田伝むし 宮城県石巻市和瀬字清水93-1 TEL. 0225-72-2480
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	<p>4 589505053101</p> <p>Allergen (Specific Raw Materials)</p>														




■ 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.			