

# Information Form (export)



## Product Specifications and Sales Conditions

Product Name	Amazake Yoghurt (Brown Rice)							
JAN code (13 or 18 digits)	4589505055105		Packaging	Material	Plastic container			
Best Before	12 months			Dimensions (cm)	Length	Width	Height	Volume
				4.7	4.7	11.5	150 mL	
Minimum Order Unit Size	1 case		Casing	Material	Cardboard		Pcs	12
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	-	
				*depends on conditions		Local Pricing		
Certification								

Ingredients	Country of Origin	Nutrition Information	per 100 grams
Brown rice	Ishinomaki, Miyagi	Energy	147 kcal
Malted rice	Takachiho, Miyazaki	Protein	2.1 g
Plant lactobacillus		Fat	0.6 g
		Carbohydrates	33.45 g
		Dietary fibers	0.75 g

Selling Point	Serving Suggestion
<p>For this refreshingly sour variation of Amazake, a drink made from fermented rice, we use our pesticide-free brown Sasanishiki rice. The secret lies in our original production method, which adds an additional step of lactic fermentation to the Amazake that is made only from rice and malted rice. No sweeteners are added, leaving only the natural sweetness, and the absence of additives and alcohol makes it a viable choice for kids to enjoy. The 150 mL bottle is intended to last a day. This Amazake, which is rich in vitamins, minerals, and enzymes and is further enriched by added lactic bacteria, comes recommended to customers who want to clean up their intestinal environment to preserve health and beauty from the inside out.</p>	<p>We would be very grateful if you chose this product instead of juice as a start to the day or when you are tired from work or sports. It is rich in nutrients and can be consumed directly, so it is a perfect choice for when your appetite is low or you cannot risk getting sick during busy periods at the workplace. In cold seasons, warming it up before drinking it is an experience not to be missed.</p>

## Product Pictures

	<p>栄養成分表示1本(150ml)あたり標準量</p> <table border="1"> <tr> <td>エネルギー</td> <td>147kcal</td> <td>水分</td> <td>113.55g</td> </tr> <tr> <td>たんぱく質</td> <td>2.1g</td> <td>灰分</td> <td>0.3g</td> </tr> <tr> <td>脂質</td> <td>0.6g</td> <td>食塩相当量</td> <td>0.027g</td> </tr> <tr> <td>炭水化物</td> <td>33.45g</td> <td>しょ糖</td> <td>0g</td> </tr> <tr> <td>食物繊維</td> <td>0.75g</td> <td></td> <td>[製造者調べ]</td> </tr> </table> <p>保存料、着色料、砂糖は一切使用していません。</p> <p>4 589505 055101</p> <p>賞味期限</p>	エネルギー	147kcal	水分	113.55g	たんぱく質	2.1g	灰分	0.3g	脂質	0.6g	食塩相当量	0.027g	炭水化物	33.45g	しょ糖	0g	食物繊維	0.75g		[製造者調べ]
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<p><b>Allergen</b> (Specific Raw Materials)</p>																					




## ■ Company profile

<b>Company Name</b>	<b>Dendenmushi Co., Ltd.</b>		
<b>Annual Sales</b>	28 million yen (in 2015)	<b>Numbers of Employees</b>	2 (in 2016)
<b>Name of Representative</b>	<b>Jun Kimura</b>		
<b>Messages to Purchasers</b>	<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>		
<b>Website Address</b>	<a href="http://www.denden999.com">http://www.denden999.com</a>		
<b>Company Address</b>	〒 987-1102	Shimizu 93-1, Wabuchi, Ishinomaki, Miyagi Prefecture	
<b>Factory Address</b>	〒 987-1102	Shimizu 93-1, Wabuchi, Ishinomaki, Miyagi Prefecture	
<b>Name of the Person in Charge</b>	Jun Kimura	<b>E-mail Address</b>	<a href="mailto:jun-kimura@denden999.com">jun-kimura@denden999.com</a>
<b>Phone Number</b>	+81-225-72-2480	<b>Fax Number</b>	+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

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