

Information Form (export)



Product Specifications and Sales Conditions

Product Name	Sasanishiki 1 kg Polished rice (Vacuum-packed)						
JAN code (13 or 18 digits)		Packaging	Material	PE,PA			
Best Before	See displayed milling date		Dimensions (cm)	Length	Width	Height	Volume
Minimum Order Unit Size	1	Casing	Material	Cardboard		Pcs	10.0
Order Lead Time			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	August 2017		
			*depends on conditions	Local pricing	245 yen (excl. tax)		
Certification							

Ingredients	Country of Origin	Nutrition Information	per 100 gram
Milled rice	Japan		

Selling Point	Serving Suggestion
<p>The soft and puffy Sasanishiki rice is characterized by its moderate stickiness, which will fill your mouth with its subtle fragrance and pleasant flavor. Sasanishiki has many strong fans in Japan.</p> <p>This rice is easily affected by the weather, making it a delicate type of rice that is challenging to grow. However, the Ishinomaki area is ideal for growing Sasanishiki, since summer tends to be not too hot or humid, lowering the risk of disease for the rice. JA Ishinomaki is proud to produce the largest amount of Sasanishiki in all of Japan.</p>	<p>Because of its clear texture and rich aroma, which bring out the flavor of any topping, it goes exceptionally well with fish and is used prominently as rice for sushi in Japan.</p> <p>The rice tastes best when cooked a little harder for fish and normally for meat.</p>

Product Pictures



■ Company profile

Company Name		Japan Agricultural Cooperative Ishinomaki			
Annual Sales		Supply Sales: 7.57 billion yen Produce Sales: 11.96 billion yen	Numbers of Employees		567
Name of Representative		Representative Union President Takayuki Matsukawa			
Messages to Purchasers		<p>Located in northeastern Miyagi, the Ishinomaki region comes in at 721 km². The landscape is even, with alluvial plains fit for sprawling rice paddies. The area for rice paddies measures 12,000 ha, making it a prominent, rich granary of the prefecture. Because it is blessed with a mild climate all year long, the area is also a prosperous region for horticultural agriculture.</p> <p>The Ishinomaki region, which abounds in nature and contains the blessings of the fields, mountains, rivers and sea, is an earnest region that cherishes peace of mind and the community.</p>			
Website Address		http://www.ja.ishinomaki.or.jp			
Company Address	〒	986-0815	Nakasato 5-1-12, Ishinomaki, Miyagi Prefecture		
Factory Address	〒				
Name of the Person in Charge		Kazuhiro Takeyama	E-mail Address		hanbai-sokushin@ja-ishinomaki.or.jp
Phone Number		+81-225-98-5558	Fax Number		+81-225-22-1202

■ Selling Points of the Production Process

<p>1. Purchase unmilled rice ⇒ 2. Tip-in unmilled rice ⇒ 3. Milling ⇒ 4. Bag the milled rice (vacuum packaging) ⇒ 5. Ship the milled rice</p>		
Pictures		

■ Quality Assurance Information

Inspection of Products	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	Visual inspection			
Hygiene Management	Production Process	Thorough cleaning of the workshop; employees check order and cleanliness			
	Employees	Thorough hygiene management, work clothing management, and work hats and masks			
	Facilities and Equipment	Regular maintenance of machinery and equipment			
Emergency Response	Point of Contact	Person in Charge	Kazuhiro Takeyama	Phone Number	+81-225-98-5558
	Documentation				