# 展示会・商談会シート(輸出版)



## ■ 商品特性と取引条件

商品名	Hitomebore 1 kg Polished rice (Vacuum-packed)							
JAN コ ー ド (13桁もしくは8桁)			Material Packaging		PE,PA			
消費期限	See displayed	See displayed milling date	rackaging	Dimensions (cm)	Length X 21.0	Width ×	Height 3.0	Volume 1 kg
最低ケース納品単位	1		Material		Cardboard		Pcs	10.0
発注リードタイム			Casing	Dimensions (cm)	Length <b>×</b> 40.0	Width × 23.0	Height 17.0	Weight 10 kg
保存温度帯	☑ <sup>Room</sup> □ Refrigerator □ Freezer		MSRP			Price valid until	August 2017	
記証・認定機関の許認可 (商品・工場等) (商品・工場等) (商品・工場等)								
原 材 料 及 び 添 加 物		原產地	栄 養 成 分		分	成分量(××当り・××カロリー)		
Milled rice		Japan						
商品特徴			利用シーン (利用方法・おすすめレシピ等)					

商品特徴 (利用方法・おすすめレシピ等) It was born in 1991 with "Koshihikari" and "Hatsuboshi" blended. "Hitomebore" which is cultivated throughout the country, I was born in Miyagi and cultivated according to the climate of this land. Rice has gloss, popularity is moderate sticky and refreshing mouthfeel, balance is very good, it is popular as rice which is compatible with various dishes. In addition, "Hitomebore" is rice that is resistant to disease and can expect stable quality and taste. There is gloss in the rice, cooked up per mouth with a moderate stickiness and refreshing beautiful, it is delicious rice. In addition, "Hitomebore" is rice that is resistant to disease and can expect stable

#### ■商品写真



#### Company profile

Company Nam	e	Japan Agricultural Cooperative Ishinomaki				
Annual Sales				Numbers of Employees	567	
Name of Representative	e	Representative I	Jnion President Taka			
Messages to Purchasers		The landscape is even, area for rice paddies me of the prefecture. Becau area is also a prosperou The Ishinomaki region,	Miyagi, the Ishinomaki reg with alluvial plains fit for spi easures 12,000 ha, making use it is blessed with a mild is region for horticultural ag which abounds in nature ar ivers and sea, is an earnest unity.			
Website Address		http://www.ja.ishinomaki.or.jp				
Company Address	₹	986-0815	Nakasato 5-1-1	2, Ishinomaki, Miyagi Prefecture		
Factory Address	₹					
Name of the Pers in Charge	ame of the Person in ChargeKazuhiro TakeyamaE-mail Address		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

1. Purchase unmilled rice  $\Rightarrow$  2. Tip-in unmilled rice  $\Rightarrow$  3. Milling  $\Rightarrow$  4. Bag the milled rice (vacuum packaging)  $\Rightarrow$  5. Ship the milled rice

Pictures						

### Quality Assurance Information

Inspection of Products	🕑 Yes 🔲 No	Visual inspection					
	Production Process	Thorough cleaning of the workshop; employees check order and cleanliness					
Hygiene Management	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						