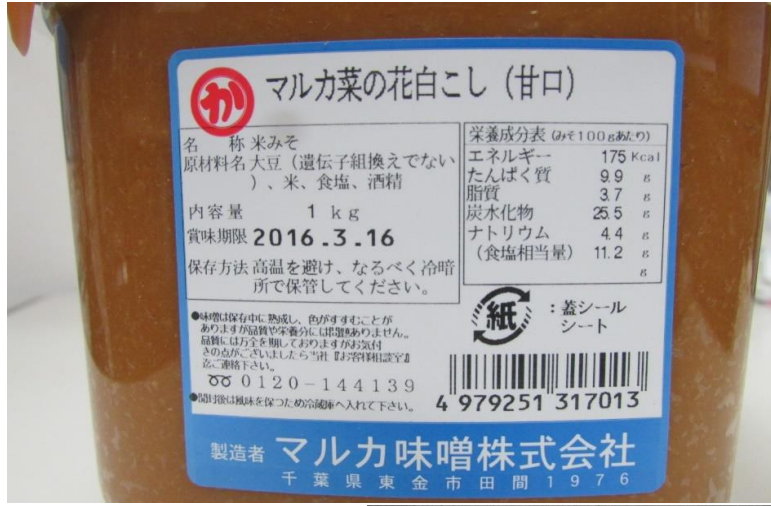


Exporter	DAIICHIYA SAKETEN CO., LTD.	Japanese Wholesaler	info@sake-import.com
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Description sheet

Product Name
White Strained Miso 1kg

Brand Name: Maruka Miso
SAKE (HS2103.90.100)
Taste: Flavorful Milde Sweet Color: Amber



Size per product		
Width	130	mm
Depth	130	mm
Height	95	mm
Weight	1000	mg
Capacity	1000	mg

Size per box		
Width	270	mm
Depth	400	mm
Height	120	mm
Weight	6.2	kg
Quantity per case	6	Cups
Minimum lot	6	Cups
Maximum lot	100	Boxes

Expiration date		
180	days	15 ° or less

Place of production
Chiba (Japan)

Percentage of ingredients produced in Japan (weight-based)	
100	%

Sales price in Japan (yen)	
756	JPY



Ingredients & additives	Nutrition Facts (100g)	Type of miso
Soybean / Rice / Alcohol / salt No genetically modified	Energy:175kcal / Protein:9.9g Lipid:3.7g/Carbohydrate:25.5g Sodium :4.4g (The amount of salt :11.2g)	Strained White Miso Seasonings and broth are not included.

Comments on product features, popularity at overseas food fairs and in importing countries.

It is very popular in France and Spain of the user.
Because Seasonings and broth are not included.
It is used as a seasoning for a variety of cooking.

This miso has an aroma no other company can match.
Rich and savory flavor.
It is completely different from the Chinese .
We sale High quality made in Japan

Japanese Soul food



Marketing sheet

Product Name

White Strained Miso 1kg

Gender

- Female
- Male

Various sizes

1 kg Cup
20 kg Box



Major customers

- Professional use
- Hotels
- Restaurants
- Food manufacturers
- Household use
- Wholesale
- Dept.stores
- Super-markets
- Food shops

Business target: Age group

- Late 10s-20s
- 30s-40s
- 50s and over
- All ages

Sales season Shipping available

- Spring
- Summer
- Autumn
- Winter

Business target: Income group

- Upper class
- Middle class
- Mass market

How to serve/food pairing

It is faintly sweet and sparingly salt.

A perfect flavoring to complement with the fish dishes.

In addition to being used as a standard seasoning in Long-established restaurant nationwide, it is also used as an ingredient in processing plants for foods like tsukudani.

- Used by restaurants in Japan, Flavorful miso,
- Professional-style product for commercial use, Rich and savory, Red in color, Aged for one year

Message/request to buyers

Although the price is **much lower than other products**, the quality of this product is very high. We can provide this product at fairly low price because we produce it in large quantity.

You don't necessarily need to sell this product at a low price, **you can earn an adequate margin.**



* For those purchasing miso, shipping by air is recommended.

* Please store in a low temperature location if possible. Please refrigerate after opening.