

Product Specification

No. 039 **IWAFUKU**Product No. **01**

Product name
Niitaka Regula (japanese pear)


Description	
Vegetables, Fruits and Processed vegetables and Processed fruits	
Size per product	
Width	48 cm
Depth	32 cm
Height	16 cm
Weight	5 kg
Capacity	▼
Quantity per case	
6~14 piece(s)	
Minimum lot for order	
500 box(es)	
Expiration date and storage temperature	
1 month(s)	Normal
Retail price in Japan (yen) *excluding tax	
2,000 JPY	

Place of production/processing	
Niigata	
Ingredients and food additives	
japanese pear	
Selling point	
The pulp is white, juicy and soft and a sugar content over 12 makes it far sweeter than sour. It also remains fresh for a long time, lasting around a month when stored at the right temperature. Shipment is scheduled for early September and October and 10-kg packages are also available.	
Flavor	
Sweet and low acidity	
Sales season	
We can make shipments during all seasons.	<ul style="list-style-type: none"> We can make shipments during the following term. <div style="border: 1px solid black; padding: 5px; display: inline-block;">September ~ October</div>

Product Specification

No. 039 **IWAFUKU**Product No. **02**

Product name
Niitaka Special (japanese pear)


Description	
Vegetables, Fruits and Processed vegetables and Processed fruits	
Size per product	
Width	48 cm
Depth	32 cm
Height	16 cm
Weight	5 kg
Capacity	▼
Quantity per case	
6~14 piece(s)	
Minimum lot for order	
500 box(es)	
Expiration date and storage temperature	
1 month(s)	Normal
Retail price in Japan (yen) *excluding tax	
3,000 JPY	

Place of production/processing	
Niigata	
Ingredients and food additives	
japanese pear	
Selling point	
The pulp is white, juicy and soft and a sugar content over 12 makes it far sweeter than sour. It also remains fresh for a long time, lasting around a month when stored at the right temperature. Shipment is scheduled for early September and October and 10-kg packages are also available.	
Flavor	
Sweet and low acidity	
Sales season	
We can make shipments during all seasons.	<ul style="list-style-type: none"> We can make shipments during the following term. [September ~ October]

Product Specification

No. 039 **IWAFUKU**Product No. **03**

Product name	Description	
Niitaka Premium (japanese pear)	Vegetables, Fruits and Processed vegetables and Processed fruits	
	Size per product	
	Width	48 cm
	Depth	32 cm
	Height	16 cm
	Weight	5 kg
	Capacity	▼
	Quantity per case	
	6~14 piece(s)	
	Minimum lot for order	
	500 box(es)	
Expiration date and storage temperature		
1 month(s)	Normal	
Retail price in Japan (yen) *excluding tax		
3,500 JPY		

Place of production/processing		
Niigata		
Ingredients and food additives		
japanese pear		
Selling point		
The pulp is white, juicy and soft and a sugar content over 12 makes it far sweeter than sour. It also remains fresh for a long time, lasting around a month when stored at the right temperature. Shipment is scheduled for early September and October and 10-kg packages are also available.		
Flavor		
Sweet and low acidity		
Sales season		
We can make shipments during all seasons.	<ul style="list-style-type: none"> We can make shipments during the following term. 	September ~ October

Product Specification

No. 039 **IWAFUKU**Product No. **04**

Product name

Shinko Regular (japanese pear)



Description

Vegetables, Fruits and Processed
vegetables and Processed fruits

Size per product

Width	48 cm
Depth	32 cm
Height	16 cm
Weight	5 kg
Capacity	▼

Quantity per case

6~14 piece(s)

Minimum lot for order

500 box(es)

Expiration date and storage temperature

1 month(s) Normal

Retail price in Japan (yen) *excluding tax

2,000 JPY

Place of production/processing

Niigata

Ingredients and food additives

japanese pear

Selling point

The pulp has a crunchy texture. Bursting with juice and just moderately sweet and sour. Shipments go from November to January and 10-kg packages are also available.

Flavor

Sour with lightly sweetened.

Sales season

We can make shipments during all seasons.

● We can make shipments during the following term.

November ~ January

Product Specification

No. 039 **IWAFUKU**Product No. **05**

Product name

Shinko Special (japanese pear)



Description

Vegetables, Fruits and Processed vegetables and Processed fruits

Size per product

Width	48 cm
Depth	32 cm
Height	16 cm
Weight	5 kg
Capacity	▼

Quantity per case

6~14 piece(s)

Minimum lot for order

500 box(es)

Expiration date and storage temperature

1 month(s) Normal

Retail price in Japan (yen) *excluding tax

3,000 JPY

Place of production/processing

Niigata

Ingredients and food additives

japanese pear

Selling point

The pulp is white, juicy and soft and a sugar content over 12 makes it far sweeter than sour. It also remains fresh for a long time, lasting around a month when stored at the right temperature. Shipment is scheduled for early September and October.

Flavor

Sweet and low acidity

Sales season

We can make shipments during all seasons.

● We can make shipments during the following term.

November ~ January

Product Specification

No. 039 **IWAFUKU**Product No. **06**

Product name
Shinko Premium (japanese pear)


Description	
Size per product	
Width	48 cm
Depth	32 cm
Height	16 cm
Weight	5 kg
Capacity	▼
Quantity per case	
6~14 piece(s)	
Minimum lot for order	
500 box(es)	
Expiration date and storage temperature	
1 month(s)	Normal
Retail price in Japan (yen) *excluding tax	
3,500 JPY	

Place of production/processing	
Niigata	
Ingredients and food additives	
japanese pear	
Selling point	
The pulp has a crunchy texture. Bursting with juice and just moderately sweet and sour. Shipments go from November to January and 10-kg packages are also available.	
Flavor	
Sour with lightly sweetened.	
Sales season	
We can make shipments during all seasons.	<ul style="list-style-type: none"> We can make shipments during the following term. [November ~ January]

Product Specification

No. 039 **IWAFUKU**Product No. **07**

Product name
Atago Regular(japanese pear)


Description	
Vegetables, Fruits and Processed vegetables and Processed fruits	
Size per product	
Width	48 cm
Depth	32 cm
Height	16 cm
Weight	5 kg
Capacity	▼
Quantity per case	
6~14 piece(s)	
Minimum lot for order	
50 box(es)	
Expiration date and storage temperature	
1 month(s)	Normal
Retail price in Japan (yen) *excluding tax	
2,000 JPY	

Place of production/processing	
Niigata	
Ingredients and food additives	
japanese pear	
Selling point	
Outstanding size – average 1 kg – and the pulp has a crunchy texture. Bursting with juice and just moderately sweet and sour. Shipments go from mid-December to mid-January.	
Flavor	
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Sales season	
We can make shipments during all seasons.	<ul style="list-style-type: none"> We can make shipments during the following term. [December ~ January]

Product Specification

No. 039 **IWAFUKU**Product No. **08****Product name**

Atago Special (japanese pear)

**Description**Vegetables, Fruits and Processed
vegetables and Processed fruits**Size per product**

Width	48 cm
Depth	32 cm
Height	16 cm
Weight	5 kg
Capacity	▼

Quantity per case

6~14 piece(s)

Minimum lot for order

50 box(es)

Expiration date and storage temperature

1 month(s) Normal

Retail price in Japan (yen) *excluding tax**3,000** JPY**Place of production/processing**

Niigata

Ingredients and food additives

japanese pear

Selling point

Outstanding size – average 1 kg – and the pulp has a crunchy texture. Bursting with juice and just moderately sweet and sour. Shipments go from mid-December to mid-January.

Flavor

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Sales season

We can make shipments during all seasons.

● We can make shipments during the following term.

December ~ January

Product Specification

No. 039 IWAFUKU

Product No. 09

Product name	Description	
Atago Premium (japanese pear)	Vegetables, Fruits and Processed vegetables and Processed fruits	
	Size per product	
	Width	48 cm
	Depth	32 cm
	Height	16 cm
	Weight	5 kg
	Capacity	▼
	Quantity per case	
	6~14 piece(s)	
	Minimum lot for order	
	50 box(es)	
	Expiration date and storage temperature	
	1 month(s)	Normal
	Retail price in Japan (yen) *excluding tax	
	3,500 JPY	

Place of production/processing		
Niigata		
Ingredients and food additives		
japanese pear		
Selling point		
Outstanding size – average 1 kg – and the pulp has a crunchy texture. Bursting with juice and just moderately sweet and sour. Shipments go from mid-December to mid-January.		
Flavor		
-		
Sales season		
We can make shipments during all seasons.	<ul style="list-style-type: none"> We can make shipments during the following term. 	December ~ January

Product Specification

No. 039 **IWAFUKU**Product No. **10**

Product name

Atago Big (japanese pear)



Description

Vegetables, Fruits and Processed vegetables and Processed fruits

Size per product

Width	39 cm
Depth	22 cm
Height	19 cm
Weight	2 kg
Capacity	▼

Quantity per case

2 piece(s)

Minimum lot for order

30 box(es)

Expiration date and storage temperature

1 month(s) Normal

Retail price in Japan (yen) *excluding tax

3,500 JPY

Place of production/processing

Niigata

Ingredients and food additives

japanese pear

Selling point

Atago pears always stand out for their size, at an average of 1 kg in weight, and our version in particular weighs in at 1.5 kg after being lovingly reared by artisans who understand all their features. Shipments go from mid-December to mid-January.

Flavor

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Sales season

We can make shipments during all seasons.

● We can make shipments during the following term.

December ~ January