

Product Specification

No. 086 **KITCHORAKU CO., LTD.**Product No. **01**

Product name

Yukigura Snow-Aging Uonuma Koshihikari (stand up pouch)



Description

Rice and Cereal processed goods

Size per product

Width	200 mm
Depth	130 mm
Height	16 mm
Weight	2000 g
Capacity	2000 g

Quantity per case

5 pack(s)

Minimum lot for order

1 case(s)

Expiration date and storage temperature

60 days

Normal

Retail price in Japan (yen) *excluding tax

1,780 JPY

Place of production/processing

NIIGATA-PREF

Ingredients and food additives

Koshihikari produced in Niigata, Uonuma 100%

Selling point

Minami Uonuma area is rated outstandingly high, even in Uonuma. Brown rice grown in the contract farms mainly in MinamiUonuma are stored at an ultra-low temperature in a yukigura (snow shed) with 700 tons of snow, where the temperature is always 5°C or lower, to keep its freshness. In addition, aging rice in a temperature just above where it freezes will bring out its deliciousness (flavor, sweetness, glutinous texture). We will deliver locally milled rice with the concept of "making delicious rice even more delectable," directly from the manufacturing region.

Flavor

Sales season

- We can make shipments during all seasons.

We can make shipments during the following term.

[~]

Product Specification

No. 086 **KITCHORAKU CO., LTD.**Product No. **02**

Product name	Description										
Yukigura Snow-Aging Uonuma Koshihikari (vacuum sealed)	Rice and Cereal processed goods										
	Size per product (1 pack) <table border="1"> <tr> <td>Width</td> <td>120 mm</td> </tr> <tr> <td>Depth</td> <td>170 mm</td> </tr> <tr> <td>Height</td> <td>25 mm</td> </tr> <tr> <td>Weight</td> <td>450 g</td> </tr> <tr> <td>Capacity</td> <td>450 g</td> </tr> </table>	Width	120 mm	Depth	170 mm	Height	25 mm	Weight	450 g	Capacity	450 g
	Width	120 mm									
	Depth	170 mm									
	Height	25 mm									
	Weight	450 g									
	Capacity	450 g									
	Quantity per case 10 pack(s)										
	Minimum lot for order 1 case(s)										
	Expiration date and storage temperature 270 days Normal										
	Retail price in Japan (yen) *excluding tax (10 packs) 4,000 JPY										

Place of production/processing	
NIIGATA-PREF	
Ingredients and food additives	
Koshihikari produced in Niigata, Uonuma 100%	
Selling point	
Minami Uonuma area is rated outstandingly high, even in Uonuma. Brown rice grown in the contract farms mainly in MinamiUonuma are stored at an ultra-low temperature in a yukigura (snow shed) with 700 tons of snow, where the temperature is always 5°C or lower, to keep its freshness. In addition, aging rice in a temperature just above where it freezes will bring out its deliciousness (flavor, sweetness, glutinous texture). We locally milled rice with the concept of "making delicious rice even more delectable," directly from the manufacturing region. In addition, the rice will be delivered in a vacuum-sealed bag that will lock in its freshness.	
Flavor	
Sales season	
<ul style="list-style-type: none"> We can make shipments during all seasons. 	We can make shipments during the following term. <div style="display: inline-block; border-left: 1px solid black; border-right: 1px solid black; border-bottom: 1px solid black; width: 100px; height: 20px; vertical-align: middle; text-align: center;">~</div>

Product Specification

No. 086 **KITCHORAKU CO., LTD.**Product No. **03**

Product name
Echigo Yukimuroya Snow-Aging Niigata Koshihikari


Description	
Rice and Cereal processed goods	
Size per product	
Width	140 mm
Depth	115 mm
Height	30 mm
Weight	180 g
Capacity	180 g
Quantity per case	
12 pack(s)	
Minimum lot for order	
8 case(s)	
Expiration date and storage temperature	
180 days	Normal
Retail price in Japan (yen) *excluding tax	
190 JPY	

Place of production/processing	
MIYAGI-PREF	
Ingredients and food additives	
Koshihikari produced in Niigata, Uonuma 100%	
Selling point	
<p>This rice is limited edition rice produced by the kome touji cultivation association, which is devoted to making safe and reliable rice in Agakita district in Niigata Heiya, a rice-producing region. The rice is stored inside a yukigura (snow shed) with 700 tons of snow to maintain its freshness and to bring out its flavors by snow-aging. The rice is made with the concept of "making delicious rice even more delectable." Please enjoy this convenient and delicious microwavable rice.</p>	
Flavor	
Sales season	
<ul style="list-style-type: none"> We can make shipments during all seasons. 	We can make shipments during the following term. [~]