

# Product Specification


No. 153 **Tachibana Ltd.**Product No. **01**

<b>Product name</b>	<b>Description</b>									
Snow Aging Miso Houmi	Seasonings and soups									
	<b>Size per product</b>									
	<table border="1"> <tr> <td>Width</td> <td>11 cm</td> </tr> <tr> <td>Depth</td> <td>6 cm</td> </tr> <tr> <td>Height</td> <td>14 cm</td> </tr> <tr> <td>Weight</td> <td>530 g</td> </tr> <tr> <td>Capacity</td> <td>500 g</td> </tr> </table>	Width	11 cm	Depth	6 cm	Height	14 cm	Weight	530 g	Capacity
Width	11 cm									
Depth	6 cm									
Height	14 cm									
Weight	530 g									
Capacity	500 g									
	<b>Quantity per case</b>									
	12 pack(s)									
	<b>Minimum lot for order</b>									
	1 box(es)									
	<b>Expiration date and storage temperature</b>									
	<table border="1"> <tr> <td>180 days</td> <td>Cold</td> </tr> </table>	180 days	Cold							
180 days	Cold									
	<b>Retail price in Japan (yen) *excluding tax</b>									
	<b>880</b> JPY									

<b>Place of production/processing</b>	
Nagaoka City, Niigata Pref.	
<b>Ingredients and food additives</b>	
Rice (Nagaoka City, Niigata Pref.), soybeans (Nagaoka city, Niigata Pref.) , salt	
<b>Selling point</b>	
Soy bean paste " miso " fermented at low temperature in the snow room " Yukimuro " which is unique in Niigata. " Yukimuro " keeps " the color " " KO " the flavor " and brings out the distinct flavor. Additive - free fresh miso.	
<b>Flavor</b>	
-	
<b>Sales season</b>	
<ul style="list-style-type: none"> <li>We can make shipments during all seasons.</li> </ul>	We can make shipments during the following term. [ ~ ]

# Product Specification


No. 153 **Tachibana Ltd.**Product No. **02**

<b>Product name</b>	<b>Description</b>									
kioke fermented miso	Seasonings and soups									
	<b>Size per product</b>									
	<table border="1"> <tr> <td>Width</td> <td>11 cm</td> </tr> <tr> <td>Depth</td> <td>6 cm</td> </tr> <tr> <td>Height</td> <td>14 cm</td> </tr> <tr> <td>Weight</td> <td>530 g</td> </tr> <tr> <td>Capacity</td> <td>500 g</td> </tr> </table>	Width	11 cm	Depth	6 cm	Height	14 cm	Weight	530 g	Capacity
Width	11 cm									
Depth	6 cm									
Height	14 cm									
Weight	530 g									
Capacity	500 g									
	<b>Quantity per case</b>									
	12 pack(s)									
	<b>Minimum lot for order</b>									
	1 box(es)									
	<b>Expiration date and storage temperature</b>									
180 days	Cold									
<b>Retail price in Japan (yen) *excluding tax</b>										
<b>1,111 JPY</b>										

<b>Place of production/processing</b>	
Nagaoka City, Niigata Pref.	
<b>Ingredients and food additives</b>	
Soybeans (made in Niigata), rice (made in Japan) , salt	
<b>Selling point</b>	
Soybean paste (" miso ") matured for half a year in Kioke using soybeans made in Niigata and home - produced rice. The microorganism which live in Kioke ( wooden barrel ) increases the depth of " miso " aging. You can enjoy the original cedar flavor by tasting the miso.	
<b>Flavor</b>	
-	
<b>Sales season</b>	
<ul style="list-style-type: none"> <li>We can make shipments during all seasons.</li> </ul>	<ul style="list-style-type: none"> <li>We can make shipments during the following term. [ ~ ]</li> </ul>

# Product Specification

No. 153 **Tachibana Ltd.**Product No. **03**

<b>Product name</b>	<b>Description</b>	
Kame fermented miso	Seasonings and soups	
	<b>Size per product</b>	
	Width	11 cm
	Depth	6 cm
	Height	14 cm
	Weight	530 g
	Capacity	500 g
	<b>Quantity per case</b>	
	12 pack(s)	
	<b>Minimum lot for order</b>	
	1 box(es)	
	<b>Expiration date and storage temperature</b>	
180 days	Cold	
	<b>Retail price in Japan (yen) *excluding tax</b>	
	<b>1,111</b> JPY	

<b>Place of production/processing</b>	
Nagaoka City, Niigata Pref.	
<b>Ingredients and food additives</b>	
Soybeans (made in Niigata), rice (made in Japan), salt	
<b>Selling point</b>	
<p>Miso prepared in Kame (" jar ").</p> <p>Soybean paste (" miso ") matured for half a year using soybeans made in Niigata and name - produced rice.</p> <p>We achieve traditional aging method. The miso has rich taste by aging slowly in the fixed temperature range.</p>	
<b>Flavor</b>	
-	
<b>Sales season</b>	
<ul style="list-style-type: none"> <li>We can make shipments during all seasons.</li> </ul>	We can make shipments during the following term. [ ~ ]

# Product Specification

No. 153 **Tachibana Ltd.**Product No. **04**

Product name	Description	
Salted koji	Seasonings and soups	
	<b>Size per product</b>	
	Width	14.5 cm
	Depth	1 cm
	Height	26.5 cm
	Weight	530 g
	Capacity	500 g
	<b>Quantity per case</b>	
	20 pack(s)	
	<b>Minimum lot for order</b>	
	1 box(es)	
	<b>Expiration date and storage temperature</b>	
180 days	Cold	
	<b>Retail price in Japan (yen) *excluding tax</b>	
	<b>500 JPY</b>	

Place of production/processing	
Nagaoka City, Niigata Pref.	
Ingredients and food additives	
Rice malt (Koshihikari made in Niigata) , salt	
Selling point	
This is salted koji made from Koshihikari from Niigata prefecture. All - around seasoning which can be used for every kind of dish and brings out the flavor of vegetables and meat . Raw material rice is Koshihikari rice malt made in Niigata.	
Flavor	
-	
Sales season	
<ul style="list-style-type: none"> <li>We can make shipments during all seasons.</li> </ul>	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; padding: 0 10px; margin-left: 10px;">             ~           </div>

# Product Specification

No. 153 **Tachibana Ltd.**Product No. **05**

Product name	Description	
Tochio deep - fried tofu in snow aging miso	Prepared foods	
	<b>Size per product</b>	
	Width	15.5 cm
	Depth	26 cm
	Height	1 cm
	Weight	180 g
	Capacity	170 g
	<b>Quantity per case</b>	
	20 pack(s)	
	<b>Minimum lot for order</b>	
	1 box(es)	
	<b>Expiration date and storage temperature</b>	
30 days	Cold	
	<b>Retail price in Japan (yen) *excluding tax</b>	
	<b>550</b> JPY	

Place of production/processing	
Nagaoka City, Niigata Pref.	
Ingredients and food additives	
Thin fried tofu (Nagaoka-shi, Niigata Tochio), fermented soybean paste (including soybeans), sweet sake, sugar and liquor	
Selling point	
Echigo specialty " Tochio deep -fried tofu " preserved in snow aging miso . If you roast it , it will be fragrant and you can enjoy it.	
Flavor	
-	
Sales season	
<ul style="list-style-type: none"> <li>We can make shipments during all seasons.</li> </ul>	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; padding: 0 10px; margin-left: 10px;">             ~           </div>

# Product Specification

No. 153 **Tachibana Ltd.**Product No. **06**

<b>Product name</b>	<b>Description</b>	
Musterd Nagaoka Kinchaku Eggplant	Vegetables, Fruits and Processed vegetables and Processed fruits	
	<b>Size per product</b>	
	Width	10 cm
	Depth	15 cm
	Height	1 cm
	Weight	180 g
	Capacity	160 g
	<b>Quantity per case</b>	
	20 pack(s)	
	<b>Minimum lot for order</b>	
	1 box(es)	
	<b>Expiration date and storage temperature</b>	
	90 days	Cold
	<b>Retail price in Japan (yen) *excluding tax</b>	
	<b>600 JPY</b>	

<b>Place of production/processing</b>	
Nagaoka City, Niigata Pref.	
<b>Ingredients and food additives</b>	
Eggplant to Nagaoka margin (from Nagaoka of Niigata-ken) and pickling ingredients (sugar, salt, vinegar and mustard powder)/ food coloring (turmeric) and vitamin C	
<b>Selling point</b>	
Mustard Nagaoka Kinchaku Eggplant which is the king of Echigo Nagaoka vegetable. It is characterized by the crunchy texture of the eggplant and the spiciness that stimulates nose. Nagaoka Kinchaku Eggplant is a rare eggplant cultivated only in Nagaoka city Niigata pref.	
<b>Flavor</b>	
Artificial color (turmeric) and vitamin C	
<b>Sales season</b>	
<ul style="list-style-type: none"> <li>We can make shipments during all seasons.</li> </ul>	We can make shipments during the following term. [ ~ ]

# Product Specification

No. 153 **Tachibana Ltd.**Product No. **07**

Product name
pickled whole daikon radish in mustard


Description	
Vegetables, Fruits and Processed vegetables and Processed fruits	
Size per product	
Width	13.5 cm
Depth	12 cm
Height	2 cm
Weight	165 g
Capacity	150 g
Quantity per case	
20 pack(s)	
Minimum lot for order	
1 box(es)	
Expiration date and storage temperature	
30 days	Cold
Retail price in Japan (yen) *excluding tax	
<b>230</b> JPY	

Place of production/processing	
Nagaoka City, Niigata Pref.	
Ingredients and food additives	
Japanese radish (from Nagaoka of Niigata-ken) and pickling ingredients (sugar, salt, vinegar and mustard powder)/food coloring (turmeric) and vitamin C	
Selling point	
Use daikon radish from our own farm, we are committed to the freshness of radish. The characteristics are its freshness, texture and spiciness of fresh radish.	
Flavor	
Artificial color (turmeric) and vitamin C	
Sales season	
<ul style="list-style-type: none"> <li>We can make shipments during all seasons.</li> </ul>	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; padding: 0 10px; margin-left: 10px;">~</div>

# Product Specification

No. 153 **Tachibana Ltd.**Product No. **08**

<b>Product name</b>	<b>Description</b>	
Green orange ponzu	Seasonings and soups	
	<b>Size per product</b>	
	Width	7.5 cm
	Depth	4 cm
	Height	13.8 cm
	Weight	475 g
	Capacity	200 ml
	<b>Quantity per case</b>	12 bottle(s)
	<b>Minimum lot for order</b>	1 box(es)
	<b>Expiration date and storage temperature</b>	90 days      Normal
	<b>Retail price in Japan (yen) *excluding tax</b>	<b>500 JPY</b>

<b>Place of production/processing</b>	
Nagaoka City, Niigata Pref.	
<b>Ingredients and food additives</b>	
Soy sauce (made in Niigata-ken), blue orange fruit juice, sweet sake, dried bonito and kelp (Wheat and soybeans are included in the part of the raw material.)	
<b>Selling point</b>	
It is a ponzu vinegar that uses blue oranges from Wakayama prefecture and does not contain any chemical seasonings.	
<b>Flavor</b>	
-	
<b>Sales season</b>	
<ul style="list-style-type: none"> <li>We can make shipments during all seasons.</li> </ul>	<ul style="list-style-type: none"> <li>We can make shipments during the following term. [ ~ ]</li> </ul>



# Product Specification

No. 153 Tachibana Ltd.


Product No. 09

Product name	Description	
KAMPOT SALT 1 FURURUDOSERU.	Seasonings and soups	
	<b>Size per product</b>	
	Width	12 cm
	Depth	16.5 cm
	Height	1 cm
	Weight	210 g
	Capacity	200 g
	<b>Quantity per case</b>	
	20 pack(s)	
	<b>Minimum lot for order</b>	
	1 box(es)	
	<b>Expiration date and storage temperature</b>	
-	Normal	
	<b>Retail price in Japan (yen) *excluding tax</b>	
	<b>1,500</b> JPY	

Place of production/processing	
Cambodia/Niigata Pref.	
Ingredients and food additives	
Bay salt (100% Cambodia)	
Selling point	
Salt obtained by drying salt crystals floating on the surface of seawater only with the sun and wind.	
Flavor	
-	
Sales season	
<ul style="list-style-type: none"> <li>We can make shipments during all seasons.</li> </ul>	<ul style="list-style-type: none"> <li>We can make shipments during the following term. [ ~ ]</li> </ul>

# Product Specification

No. 153 **Tachibana Ltd.**Product No. **10**

Product name	Description	
KAMPOT SALT 2 Refinement salt.	Seasonings and soups	
	<b>Size per product</b>	
	Width	12 cm
	Depth	16.5 cm
	Height	1 cm
	Weight	210 g
	Capacity	200 g
	<b>Quantity per case</b>	
	20 pack(s)	
	<b>Minimum lot for order</b>	
	1 box(es)	
	<b>Expiration date and storage temperature</b>	
-	Normal	
	<b>Retail price in Japan (yen) *excluding tax</b>	
	<b>1,200</b> JPY	

Place of production/processing	
Cambodia/Niigata	
Ingredients and food additives	
Bay salt (100% Cambodia)	
Selling point	
The natural salt which boiled seawater down by a plain iron pot and made them dry by the sun. Progress - plain iron pot, the sun and dryness	
Flavor	
-	
Sales season	
<ul style="list-style-type: none"> <li>We can make shipments during all seasons.</li> </ul>	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; padding: 0 10px; margin-left: 20px;">             ~           </div>