

Product Specification

No. 185 Sooki Co., Ltd.

Product No. 01

Product name
Atohiki Dried Konjac
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Description			
Kashi(cake and confectioneries)			
Size per product			
Width		14 cm	
Depth		2 cm	
Height		20 cm	
Weight		65 g	
Capacity		60 g	
Quantity per case			
40 piece(s)			
Minimum lot for order			
1 case(s)			
Expiration date and storage temperature			
6 month(s)		Normal	
Retail price in Japan (yen) *excluding tax			
600 JPY			

Place of production/processing

Niigata

Ingredients and food additives

Konjac (Made in Japan), Konbu-dashi Soy Sauce (Soy Sauce, Sugar/Isomerized Sugar Syrup, Others), Starch Syrup, Sugar, Cayenne Pepper Powder, Stock made of flying fish, Protein Hydrolyzate, Tofu Fermented Seasoning / Modified Starch, Alcohol, Calcium Hydroxide, Acidifier, (Contains traces of wheat)

Selling point

Meat-free jerky made from dried konjac. Sweet and spicy Japanese dashi (seasonings) and soy sauce flavored healthy snack.

Flavor

Sales season

• We can make shipments during all seasons.

We can make shipments during the following term.

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Product Specification

No. 185 Sooki Co., Ltd.

Product No. 02

Description			
Vegetables, Fruits and Processed			
vegetables and Processed fruits			
Size per product			
Width		10 cm	
Depth		2.5 cm	
Height		16 cm	
Weight		162 g	
Capacity		150 g	
Quantity per case			
36 piece(s)			
Minimum lot for o	rder		
1 case(s)			
Expiration date and storage temperature			
6 mon	th(s)	Normal	
Retail price in Japan (yen) *excluding tax			
600 JPY			

Place of production/processing

Niigata

Ingredients and food additives

Organic Garlic (Made in Spain), Rice koji, Salt, Dried Minced Garlic, Stock made from flying fish / Alcohol

Selling point

All-purpose fermented seasoning. Use together to add flavor in with any ingredients such as meat, fish, and vegetables.

Flavor

Sales season

• We can make shipments during all seasons.

We can make shipments during the following term.

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Product Specification

No. 185 Sooki Co., Ltd.

Product No. 03

Miso Garlic Miso Garlic Attachment At

Description			
Vegetables, Fruits and Processed			
vegetables and Processed fruits			
Size per product			
Width	14 cm		
Depth	2 cm		
Height	20 cm		
Weight	153 g		
Capacity	150 g		
Quantity per case			
20 piece(s)			
Minimum lot for o	order		
2 case(s)			
Expiration date and storage temperature			
6 mon	nth(s) Normal		
Retail price in Japan (yen) *excluding tax			
600 JPY			

Place of production/processing

Niigata

Ingredients and food additives

Organic Garlic (Made in Spain), Miso, Sugar, Mirin, Sake, Protein Hydrolyzate, Tofu Fermented Seasoning, Wheat Fermented Seasoning, Bonito Stock, Agar / Alcohol, (Contains traces of soybeans and wheat)

Selling point

Organic JAS certified garlic dipped in miso paste which includes "KARUSHIOH" (low-sodium) certified miso. Please consume it as a snack or with your meal.

Flavor

Sales season

We can make shipments during all seasons.

We can make shipments during the following term.

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Product Specification

No. 185 Sooki Co., Ltd.

Product No. 04

Description			
Vegetables	s, Fruits and Processed		
vegetables and Processed fruits			
Size per product			
Width	13 cm		
Depth	2 cm		
Height	18 cm		
Weight	120 g		
Capacity	110 g		
Quantity per case			
20 piece(s)			
Minimum lot for o	order		
2 case(s)			
Expiration date and storage temperature			
6 mon	nth(s) Normal		
Retail price in Japan (yen) *excluding tax			
600 JPY			

Place of production/processing

Niigata

Ingredients and food additives

Organic Garlic (Made in Spain), Plum Pulp Paste (Umeboshi), Plum Vinegar, Sugar, Sake, Mirin, Rice Vinegar, Protein Hydrolyzate, Tofu Fermented Seasoning, Agar Powder, Bonito Extract, Bonito Flakes, Wheat Fermented Seasoning / Alcohol, (Contains traces of soybeans and wheat)

Selling point

Organic JAS certified garlic dipped in plum pulp paste (Umeboshi) made by famous "Kishu Nanko-Ume". Please consume it as a snack or with your meal.

Flavor

Sales season

• We can make shipments during all seasons.

We can make shipments during the following term.

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