

# Product Specification

No. 193 Ogawaya Co., Ltd.

Product No. 01

|  |   |        |
|--|---|--------|
| <b>Product name</b>  | <b>Description</b>                                |        |
| Takuminoyakidukesake   | Sea foods and Processed sea foods                 |        |
|  | <b>Size per product</b>                           |        |
|  | Width   | 210 mm |
|  | Depth   | 30 mm  |
|  | Height  | 120 mm |
|  | Weight  | 160 g  |
|  | Capacity  | 135 g  |
|  | <b>Quantity per case</b>                          |        |
|  | 30 piece(s)                                       |        |
|  | <b>Minimum lot for order</b>                      |        |
|  | 1 case(s)   |        |
|  | <b>Expiration date and storage temperature</b>    |        |
|  | 30 days   | Cold   |
|  | <b>Retail price in Japan (yen) *excluding tax</b> |        |
|  | <b>920</b> JPY                                    |        |

|   |  |
|---|--|
| <b>Place of production/processing</b>   |  |
| Niigata   |  |
| <b>Ingredients and food additives</b>   |  |
| Salmon (from Chile), soy sauce, sugar, mirin, sake, red pepper, celery/alcohol (contains wheat, soybeans, and salmon as part of raw materials)  |  |
| <b>Selling point</b>  |  |
| Niigata's local cuisine "Yakizuke". Shirayaki-grilled seafood is marinated in soy sauce, sake, and mirin sauce to bring out the deliciousness of the ingredients. The sweet and salty taste spreads throughout your mouth. One of the attractions is that you can eat it as it is after opening it. |  |
| <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. 193 Ogawaya Co., Ltd.

Product No. 02

| Product name   | Description   |          |        |       |       |        |       |        |       |          |       |
|--|---|----------|--------|-------|-------|--------|-------|--------|-------|----------|-------|
| Gorogoroechigonikumiso   | Meat(fresh), Meat(prepared)   |          |        |       |       |        |       |        |       |          |       |
|  | <b>Size per product</b> <table border="1"> <tr> <td>Width</td> <td>67 mm</td> </tr> <tr> <td>Depth</td> <td>67 mm</td> </tr> <tr> <td>Height</td> <td>75 mm</td> </tr> <tr> <td>Weight</td> <td>310 g</td> </tr> <tr> <td>Capacity</td> <td>175 g</td> </tr> </table> | Width    | 67 mm  | Depth | 67 mm | Height | 75 mm | Weight | 310 g | Capacity | 175 g |
|  | Width   | 67 mm    |        |       |       |        |       |        |       |          |       |
| Depth  | 67 mm   |          |        |       |       |        |       |        |       |          |       |
| Height   | 75 mm   |          |        |       |       |        |       |        |       |          |       |
| Weight   | 310 g   |          |        |       |       |        |       |        |       |          |       |
| Capacity   | 175 g   |          |        |       |       |        |       |        |       |          |       |
|  | <b>Quantity per case</b><br>24 bottle(s)  |          |        |       |       |        |       |        |       |          |       |
|  | <b>Minimum lot for order</b><br>1 case(s)   |          |        |       |       |        |       |        |       |          |       |
|  | <b>Expiration date and storage temperature</b> <table border="1"> <tr> <td>180 days</td> <td>Normal</td> </tr> </table>   | 180 days | Normal |       |       |        |       |        |       |          |       |
| 180 days   | Normal  |          |        |       |       |        |       |        |       |          |       |
|  | <b>Retail price in Japan (yen) *excluding tax</b><br><b>800 JPY</b>   |          |        |       |       |        |       |        |       |          |       |

| Place of production/processing  |   |   |
|---|---|---|
| Niigata   |   |   |
| Ingredients and food additives  |   |   |
| Pork (domestic), miso, mirin, sugar, fermented seasoning liquid, starch syrup, ginger, sesame   |   |   |
| Selling point   |   |   |
| Easy and simple to put on rice. Excellent compatibility with white rice. Based on Echigo miso, which is characterized by its strong flavor, plenty of minced domestic pork loin is added to create a filling meat miso. The sweet and spicy taste is addicting. |   |   |
| 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. <table border="1" style="margin-left: 20px;"> <tr> <td style="text-align: center;">~</td> </tr> </table> | ~ |
| ~   |   |   |

# Product Specification

No. 193 **Ogawaya Co., Ltd.**Product No. **03**

|  |                                   |       |
|--|-----------------------------------|-------|
| <b>Product name</b>  | <b>Description</b>                |       |
| Sakecyaduke  | Sea foods and Processed sea foods |       |
|  | <b>Size per product</b>           |       |
|  | Width                             | 67 mm |
|  | Depth                             | 67 mm |
|  | Height                            | 75 mm |
|  | Weight                            | 260 g |
|  | Capacity                          | 100 g |
| <b>Quantity per case</b>   |                                   |       |
| 24 bottle(s)   |                                   |       |
| <b>Minimum lot for order</b>   |                                   |       |
| 1 case(s)  |                                   |       |
| <b>Expiration date and storage temperature</b>                                     |                                   |       |
| 180 days   | Normal                            |       |
| <b>Retail price in Japan (yen) *excluding tax</b>                                  |                                   |       |
| <b>1,200 JPY</b>   |                                   |       |

|   |  |       |
|---|--|-------|
| <b>Place of production/processing</b>   |  |       |
| Niigata   |  |       |
| <b>Ingredients and food additives</b>   |  |       |
| Salmon (from Hokkaido), soy sauce, mirin, sake, sesame oil, salt/seasonings (amino acids, etc.)   |  |       |
| <b>Selling point</b>  |  |       |
| Salted and roasted salmon from Okhotsk, Hokkaido. It can also be used as an ingredient for slightly extravagant ochazuke, furikake, and rice balls. |  |       |
| <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. 193 Ogawaya Co., Ltd.

Product No. 04

|  |                                   |       |
|--|-----------------------------------|-------|
| <b>Product name</b>  | <b>Description</b>                |       |
| Benisakearahogushi   | Sea foods and Processed sea foods |       |
|  | <b>Size per product</b>           |       |
|  | Width                             | 67 mm |
|  | Depth                             | 67 mm |
|  | Height                            | 75 mm |
|  | Weight                            | 260 g |
|  | Capacity                          | 100 g |
| <b>Quantity per case</b>   |                                   |       |
| 24 bottle(s)   |                                   |       |
| <b>Minimum lot for order</b>   |                                   |       |
| 1 case(s)  |                                   |       |
| <b>Expiration date and storage temperature</b>                                     |                                   |       |
| 180 days   | Normal                            |       |
| <b>Retail price in Japan (yen) *excluding tax</b>                                  |                                   |       |
| <b>1,200 JPY</b>   |                                   |       |

|  |  |       |
|--|--|-------|
| <b>Place of production/processing</b>  |  |       |
| Niigata  |  |       |
| <b>Ingredients and food additives</b>  |  |       |
| Sockeye Salmon (Russia), Salt/Antioxidant (Vitamin C)  |  |       |
| <b>Selling point</b>   |  |       |
| A simple product made by carefully grilling high-quality sockeye salmon and loosening it slightly. Sockeye salmon is said to have a particularly strong umami flavor among salmon, and the finished product allows you to fully enjoy that umami flavor. |  |       |
| <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. 193 Ogawaya Co., Ltd.

Product No. 05

|  |   |       |       |       |       |        |       |        |       |          |
|--|---|-------|-------|-------|-------|--------|-------|--------|-------|----------|
| <b>Product name</b>  | <b>Description</b>  |       |       |       |       |        |       |        |       |          |
| Shittorikaisenfurikake   | Sea foods and Processed sea foods   |       |       |       |       |        |       |        |       |          |
|  | <b>Size per product</b>   |       |       |       |       |        |       |        |       |          |
|  | <table border="1"> <tr> <td>Width</td> <td>67 mm</td> </tr> <tr> <td>Depth</td> <td>67 mm</td> </tr> <tr> <td>Height</td> <td>75 mm</td> </tr> <tr> <td>Weight</td> <td>310 g</td> </tr> <tr> <td>Capacity</td> <td>115 g</td> </tr> </table> | Width | 67 mm | Depth | 67 mm | Height | 75 mm | Weight | 310 g | Capacity |
| Width  | 67 mm   |       |       |       |       |        |       |        |       |          |
| Depth  | 67 mm   |       |       |       |       |        |       |        |       |          |
| Height   | 75 mm   |       |       |       |       |        |       |        |       |          |
| Weight   | 310 g   |       |       |       |       |        |       |        |       |          |
| Capacity   | 115 g   |       |       |       |       |        |       |        |       |          |
|  | <b>Quantity per case</b>  |       |       |       |       |        |       |        |       |          |
|  | 24 bottle(s)  |       |       |       |       |        |       |        |       |          |
|  | <b>Minimum lot for order</b>  |       |       |       |       |        |       |        |       |          |
|  | 1 case(s)   |       |       |       |       |        |       |        |       |          |
|  | <b>Expiration date and storage temperature</b>  |       |       |       |       |        |       |        |       |          |
|  | 180 days      Normal  |       |       |       |       |        |       |        |       |          |
|  | <b>Retail price in Japan (yen) *excluding tax</b>   |       |       |       |       |        |       |        |       |          |
|  | <b>800</b> JPY  |       |       |       |       |        |       |        |       |          |

|   |  |
|---|--|
| <b>Place of production/processing</b>   |  |
| Niigata   |  |
| <b>Ingredients and food additives</b>   |  |
| Soy sauce, sugar, sake, bonito stock, dried sardines, squid, bonito flakes, sardine flakes, dried shrimp, sesame, kelp, dried seaweed (some of the ingredients include shrimp, squid, sesame, wheat, and soybeans)      |  |
| <b>Selling point</b>  |  |
| Shrimp, dried sardines, bonito, and many other seafood are mixed together, and seasonings are used to create a moist, sweet and salty furikake. It is also recommended for rice balls, as it goes well with white rice. |  |
| <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. [ ~ ] |