

Product sheets / Terms and conditions

■ Product Profile

Name of Product	Seasoned Fried Bean Curd -Gluten Free- (8cm×6cm)						
General Specifications	40 pieces ×10packs × 2cartons / BUNDLE	Inneger Package	Materials	Laminate Pouch			
Shelf Life	2 years (Frozen Strage)		Size/Inner Capacity	Length(mm)×	Width(mm)×	Height (mm)	Gross Weight (pk)
				400.0	245.0	0.085	950g ± 50g
Lead Time (From order confirmation to loading)	2 months ~ (Depends on order quantity)	Outer Packing	Materials	Corrugated Cardboard			
			size/Gross weight	Length(mm)×	Width(mm)×	Height (mm)	Gross Weight (cs)
				400.0	290.0	130.0	10kg ± 0.5kg

Ingredients	Compound Ingredients	The Place of Origin	Nutrition Facts 40 pieces per container Serving size 1 piece(21g)			
Fried bean curd		Japan	Calories	50		
	Soy bean	The Us and Canada	Total Fat	2.5g		
	Rapeseed oil	Japan	Saturated Fat	0g		
Sugar		Japan	Trans Fat	0g		
Soy sauce		Japan	Cholesterol	0mg		
	Soybean	The Us and Canada	Sodium	100mg		
	Salt	Japan	Total Carbohydrate	4g		
Rice Starch		Japan	Dietary Fiber less than	1g		
Brewed Vinegar		Japan	Total Sugars	4g		
Salt		Japan	Includes 4g Added Sugars			
Kelp		Japan	Protein	2g		
Water		Japan	Vitamin D	0mcg		
			Calcium	24mg		
			Iron	0mg		
			Potassium	14mg		
Allergen			Soybean			

■Product Picture




		<p>Seasoned Fried Bean Curd</p> <p>Ingredients: Fried Bean Curd (Soybean, Rapeseed Oil), Water, Sugar, Soy Sauce (Soybean, Salt), Rice Starch, Brewed Vinegar, Salt, Kelp (Contains Soybean)</p> <p>Storage: Keep in freezer (Under -18°C) Keep refrigerated after opening.</p> <p>Cooking Method: Keep in freezer (Under -18°C) until used, thaw under refrigeration before use.</p> <p>NET WT: 29.6 OZ (840 g)</p> <p>Product of Japan</p> <p>Manufacturer: DAIKYO FOODS CO., LTD. 275Kamitobatoonomori-shiba Higashi-Cho Minami-Ku Kyoto 601-8162 Japan</p> <p>Best Before</p>	<p>Nutrition Facts</p> <p>40 servings per container</p> <p>Serving size 1 piece (21g)</p> <p>Amount per serving</p> <p>Calories 50</p> <p>% Daily Value*</p> <p>Total Fat 2.5g 3%</p> <p>Saturated Fat 0g 1%</p> <p>Trans Fat 0g</p> <p>Cholesterol 0mg 0%</p> <p>Sodium 100mg 4%</p> <p>Total Carbohydrate 4g 1%</p> <p>Dietary Fiber less than 1g 0%</p> <p>Total Sugars 4g</p> <p>Includes 4g Added Sugars 7%</p> <p>Protein 2g</p> <p>Vitamin D 0mcg 0%</p> <p>Calcium 24mg 0%</p> <p>Iron 0mg 0%</p> <p>Potassium 14mg 0%</p> <p>* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.</p>
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SELLING POINTS		
PRODUCT FEATURES	ADVANTAGES	BENEFITS
• High plant-based protein	• No MSG. No artificial additives.	→Great fit for health conscious people
• No Recipe needed, Very easy to make	• Long shelf life (Frozen storage 2years)	→Very small possibilities of food wastes
• Take out friendly	• Certified to FSSC 22000	→Proof of a decent food safety management
• Very soft texture thanks to Fushimi exquisite water that is famous for Japanese sake production use	• 20 years + overseas sales experiences	→take care of all the paper work and deal with declaration documents when needed
	• Conducting direct trading	→①keep your cost down by cutting out the middle man →②We could arrange other Japanese products and arrange FCL container as you please as buyers consolidation. (Ex, Inari 300 bundles and Japanese noodle 300bundles)
	• OEM production is available	→customize taste and package based on your customer needs.
	• Great selection of items (Gluten free, Vegan)	
<p>About NON - GMO</p> <p>We do not have Non-GMO certification. But we have an inspection result by third party (Eurofins), which shows that our inari contains less than 0.9% GMO soybeans.</p>		

■ Price List

\$=¥135	MOQ	Price				Payment terms
(Direct trading)		EXW OSAKA	FOB OSAKA	CFR NEW YORK	CFR LOS ANGELES	T/T(Telegraphic Transfer) 50% before production 50% on or before the departure date
FCL Cargo	1000cartons	\$34.00/carton	\$35.00/carton	\$41.00/carton	\$41.00/carton	
(Indirect trading)		Please inquiry the quotation to the companies below Azuma foods International Inc., U.S.A.(SF, NY), Yamasho, Inc.(CHI) JFC International Inc.(10branches and 16sales office), Icrest International LLC.(LA)				
	less than 1,000cartons					

■ Production process

Manufacturing Process									
(Liquid Seasoning) Mixing of ingredients		(Main Ingredients) Inspections of ingredients (for foreign matters and dimensions)		Vacuum packing (0.090 MPa or more)		[X-ray Foreign Matter Detection Capability] Susφ: W0.5B0.7 Aluminum ball (φ: 3.0) Rubber ball (φ: 6.0) Glass ball (φ: 3.0) Ceramic ball (φ: 3.0)		Shipping	
Heating		Cutting (defective cutting)		Inspection of the finished product (for defective sealing, pin holes, and foreign matters)				Delivery	
Cooling		Bagging (weight)		Heat sterilization (119°C for 25 min)					
		Inspection of the finished product (for foreign matters)		Inspection of the finished product (for defective sealing, pin holes, foreign matters, and appearance)					
		Filling liquid seasoning		Dewatering		Packaging			
Selling Points of production process									
									
Fushimi Exquisite water			Retort Heating Sterilization			X-Ray inspection			
<p>Fushimi-ku, Kyoto has been very famous for having the best quality of groundwater since the way back (about hundreds years ago). So that there are many sake brewery in this area. When it comes to producing Inari, water does matter too. We use Fushimi well water for manufacturing INARI, and this is the key to the very soft texture compared with other competitors.</p>			<p>We sterilize this products with a retort-packed food sterilizer at 119°C for 25 minutes. The results of an abuse test after storing an unopened package at 37°C for 14 days are as follows: General live bacteria count: Less than 300/g Coliform bacteria and Staphylococcus aureus: Negative. The results mean that the product is under “a commercial aseptic condition”.</p>			<p>This machine can catch foreign materials, even tiny ones that can be hardly caught by human inspections.</p>			
Contact Information									
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