

Product sheets / Terms and conditions

■ Product Profile

Name of Product	Seasoned Shiitake Mushroom Slices 1kg (Gluten Free)						
General Specifications	1kg x10packs / CARTON	Inneger Package	Materials	Laminate Pouch			
Shelf Life	2 years (Frozen Strage)		Size/Inner Capacity	Length(mm)X	Width(mm)X	Height (mm)	Gross Weight (pk)
				360.0	230.0	0.075	1100g ± 50g
Lead Time (From order confirmation to loading)	2 month ~ (Depends on order quantity)	Outer Packing	Materials	Corrugated Cardboard			
			size/Gross weight	Length(mm)X	Width(mm)X	Height (mm)	Gross Weight (cs)
				400.0	290.0	130.0	11.5kg ± 0.5kg

Ingredients	Compound Ingredients	The Place of Origin	Nutrition Facts 35 servings per container Serving size 1 OZ(28g)				
Sugar		Japan	Calories	35			
Dried shiitake mushroom		China	Total Fat	0g			
Soy sauce		Japan	Saturated Fat	0g			
	Soybean	The US and Canada	Trans Fat	0g			
	Salt	Japan	Cholesterol	0mg			
Salt		Japan	Sodium	300mg			
Kelp		Japan	Total Carbohydrate	9g			
Brewed vinegar		Japan	Dietary Fiber less than	1g			
Water		Japan	Total Sugars	7g			
			Includes 7g Added Sugars				
			Protein	less than 1g			
			Vitamin D	0.6mcg			
			Calcium	2mg			
			Iron	0mg			
			Potassium	120mg			
Allergen			Soybean				

■Product Picture





Seasoned Shiitake Mushroom

Ingredients: Sugar, Water, Dried shiitake mushroom, Soy Sauce(Soybean, Salt), Salt, Kelp, Brewed Vinegar. (Contains Soybean)

Storage: Keep in freezer (Under -18°C) Keep refrigerated after opening.

Cooking Method: Keep in freezer (Under -18°C) until used, thaw under refrigeration before use.

NET WT: 2.2 LBS (1kg)

Product of Japan

Manufacturer: DAIKYO FOODS CO., LTD. 275Kamitobatonomorisiba Higashi-Cho Minami-Ku Kyoto 601-8162 Japan

Best Before

Nutrition Facts

35 servings per container
Serving size 1 oz (28g)

Amount per serving
Calories 35

% Daily Value*

Total Fat	0g	0%
Saturated Fat	0g	0%
Trans Fat	0g	
Cholesterol	0mg	0%
Sodium	300mg	13%
Total Carbohydrate	9g	3%
Dietary Fiber	1g	5%
Total Sugars	7g	
Includes 7g Added Sugars		14%
Protein	less than 1g	
Vitamin D	0.6mcg	4%
Calcium	2mg	0%
Iron	0mg	0%
Potassium	120mg	2%



* 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.

PRODUCT FEATURES	SELLING POINTS	
	ADVANTAGES	BENEFITS
• No Recipe needed, Very easy to make	• No MSG. No artificial additives. No corolongs.	→Great fit for health conscious people
• Take out friendly	• Long shelf life (Frozen storage 2years)	→Very small possibilities of food wastes
	• Certified to FSSC 22000	→Proof of a decent food safety management
	• 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.
	• Have Gluten free product	

■ 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		Inari + Shiitake Mushrooms =1000cartons		\$68.00/carton	\$69.00/carton	\$76.00/carton	\$76.00/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)					

■ Production process

Manufacturing Process									
(Liquid Seasoning) Mixing of ingredients		(Main Ingredients) Inspections of ingredients (for foreign matters and dimensions)		Weighting (1000 g or more) • Basing		Inspection of the finished product (for defective sealing, pin holes, foreign matters, and appearance)		Packaging	
Heating		Washing • Immersion		Filling liquid seasoning		Dewatering		Shipping	
Cooling		Inspection of the finished product (for foreign matters)		Vacuum packing (0.090 MPa or more)		[X-ray Foreign Matter Detection Capability] Sus φ: W0.5B0.7 Aluminum ball (φ: 3.0) Rubber ball (φ: 6.0) Glass ball (φ: 3.0) Ceramic ball (φ: 3.0)		Delivery	
		Dewatering		Inspection of the finished product (for defective sealing, pin holes, and foreign matters)					
		Stewing (30 minutes to 40 minutes)		Heat sterilization (119°C for 25 min)					
Selling Points of production process									
									
Retort Heating Sterilization					X-Ray inspection				
<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									
Company	Daikyo Co., Ltd.			The person in charge	Kazumasa MATSUKI	Phone number	Office: +81-75-682-0916 Cell: +81-80-4703-8693		
Adress	275 Kamitobatonomori shibahigashi-cho, Minami-ku, Kyoto 601-8162, JAPAN			Email adress	daikyo-matsuki@oage.co.jp	Instagram	daikyooage_world		