

FCP Format for Exhibition and Business Meeting



Product Profile / Terms and Conditions

Name of Product	Minori no Hyakunen Mai (Koshihikari / Grown without Pesticides & Chemical Fertilizers)						
JAN Code	4595555063373	Package	Materials	Kraft paper			
Use by date			Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm)	Inner Capacity		
Minimum Units of Delivery	900 kg	Packing	Materials		Volume		
Lead Time	2 weeks		size/Gross weight	Length(cm) × Width(cm) × Height (cm)	Weight (kg)		
Storage Condition	<input checked="" type="checkbox"/> Normal Temperature <input type="checkbox"/> Refrigeratin <input type="checkbox"/> Frozen <div style="display: inline-block; vertical-align: middle; margin-left: 10px;"> (Cool and dark place (18 or below)) </div>	Reference Price	<input checked="" type="checkbox"/> FOB <input type="checkbox"/> CIF 11,112 JPY <small>*varied by terms and conditions</small>	Prices are valid before	2026/9/30		
				Price in Japanese market	¥ 11,112		
Certifications (Products/System)							

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Rice (Koshihikari)	Mie Prefecture		
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Product Characteristics	Use Scenes (Usage · Recipes)
Grown in the mountainous region of Inabe using organic fertilizers, with strictly no pesticides or chemical fertilizers. To farm in harmony with nature, we dedicate significant manual labor to frequent field inspections. Post-harvest processing (drying and hulling) is handled at our in-house center. Uniquely, we store and ship rice separately by specific field, and measure "Taste Values" per plot. By combining natural cultivation with strict management, we value both safety and quality.	Ideal for consumers who value safety in their daily meals. Grown without pesticides or chemical fertilizers, this rice is cultivated with great care. It retains its delicious flavor even when cold, making it perfect for Onigiri (rice balls) or Bento boxes. We recommend serving it simply as plain white rice to enjoy its natural sweetness and texture. It is a popular choice for both home use and as a gift where safety is a priority.

Product Picture

	<table border="1"> <tr> <td>名称</td> <td>内容量</td> <td>原料</td> <td>玄米/単一原料米</td> </tr> <tr> <td rowspan="3">精米</td> <td rowspan="3">5.0kg</td> <td>産地</td> <td>三重県</td> </tr> <tr> <td>品種</td> <td>コシヒカリ</td> </tr> <tr> <td>産年</td> <td>令和 7 年産米</td> </tr> <tr> <td colspan="4" style="text-align: center;">精米時期</td> </tr> </table>	名称	内容量	原料	玄米/単一原料米	精米	5.0kg	産地	三重県	品種	コシヒカリ	産年	令和 7 年産米	精米時期			
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精米時期																	
	<p>販売者 株式会社きもと KIMOTO ファーム 〒511-0411 いなべ市北勢町京ヶ野新田 450 TEL:050-3154-9000</p> <p>栽培期間中 農薬・化学肥料不使用</p> <p style="text-align: right;"> 4 595555 063335 </p>																

(Specific Raw Materials)

Company's profile

Company's Name	KIMOTO Co., Ltd.		
Annual Sales	11.2 billion JPY (Consolidated, as of Mar 2025)	Numbers of Employees	432 (as of Mar 2025)
Name of Representative	Shoichi Kobayashi (President & CEO)		
Messages to Purchasers	<p>KIMOTO is a chemical manufacturer based in Mie Prefecture. In 2011, to address the issue of abandoned farmland, we launched this rice farming project to revitalize our community. Utilizing the pristine mountainous environment, we specialize in Organic JAS certified rice. We handle the entire process—from harvesting to drying and hulling—at our in-house facility to ensure full traceability. As a manufacturer, we apply rigorous data management, such as publishing "Taste Values" (Shokumichi) for each field. We focus on "Quality over Quantity," delivering premium organic rice to customers who value transparency and safety.</p>		
Website Address	https://www.kimoto.co.jp/		
Company's Address	〒 511-0411	450 Kyogano Shinden, Hokusei-cho, Inabe City, Mie Prefecture, JAPAN	
Factory's Address	〒 511-0411	450 Kyogano Shinden, Hokusei-cho, Inabe City, Mie Prefecture, JAPAN	
Name of the Person in Charge	Toru Ito		E-mail Address t.ito@kimoto.co.jp
Phone Number	+81-80-5945-2355		Fax Number +81-48-853-9041

Selling Points of the production process

In 2025, the cultivated area was 46,300 m² with a harvest of 155 hyo (approx. 9.3 tons).



Post-harvest soil analysis prepares the ground for the next season.

Pictures



Pesticide-free weed control.



Complete in-house management of drying and hulling.



Single-field management for storage and shipping.

Information of Quality Assurance

Inspection of Products	<input type="checkbox"/> Yes <input type="checkbox"/> No	(If yes, please provide additional information about inspection) Inspection using the latest color sorter during drying and hulling. Stone removal and color sorting are also performed during milling.			
Hygiene Management	Production Process	Brown rice is stored in a refrigerator at 15 or below.			
	Employees	Employees wash hands and wear sanitary hats, masks, and gloves before packing.			
	Facilities and Equipments	Packing is done in a separate room from brown rice storage to ensure hygiene and prevent contamination.			
Emergency Response	The Contact Points	The person in charge	Toru Ito	Phone number	+81-80-5945-2355
	Documentation	In the event of a health issue caused by our product, we will directly contact the customer to investigate and resolve the issue.			