

Company name	Prefectures	Language Availability
Toei Co.,Ltd.	Mie	Japanese/

Name of product	玄米黒酢「玄」		
Generic name (For translation use)	vinegar		
JAN CODE	4562215770711		
Best time for consumption	year round(Long-term aged product)	Expiration date/ Best-by date	2 year
Main location of production	Mie Prefecture (Japan)	product category	Seasoning > Fermented Seasoning
Ingredients	Rice		
Net quantity	300ml	Domestic retail price	1150
Lead time	Within 10 days	Storage temperature	■ Room temperature □ Refrigerate □ Freeze
Package size (cm)	Length5×Width 5 ×Height 20.7	Case size (cm)/weight(Kg)	Length 34 × Width 29 × Height 24 / 17.7 Kg
Maximum production lot in 1 day	500 bottle	Quantity per case	30 bottle
Calories	20 Kcal	Protein	0.7 g
Carbohydrates	5.5 g	Fat	0.1 g
SaturatedFat	0 g	TransFat	0 g
Sodium	0 g	Sugars	0 g
Other nutritional information			
Certification or license from an accredited organization	<input type="checkbox"/> HACCP <input type="checkbox"/> ISO <input type="checkbox"/> GLOBAL G.A.P. <input type="checkbox"/> Halal <input type="checkbox"/> GMP <input type="checkbox"/> other		

Product Proposal

Desired outlets (multiple answers allowed)	International outlets	Domestic outlets
	<input checked="" type="checkbox"/> Importer (local) <input checked="" type="checkbox"/> Export trading company, etc. (domestic) <input type="checkbox"/> Hotel, restaurant, eatery (local) <input type="checkbox"/> Retail (department store or supermarket) (local) <input type="checkbox"/> Mail order business operator (local) <input type="checkbox"/> Food processing manufacturer (local)	<input checked="" type="checkbox"/> Hotel, restaurant, eatery (domestic) <input checked="" type="checkbox"/> Domestic wholesaler, etc. <input type="checkbox"/> Retail (department store or supermarket) (domestic) <input type="checkbox"/> Mail order business operator (domestic) <input checked="" type="checkbox"/> Food processing manufacturer (domestic)
Use case (how to use or cook it, etc.)	Brown rice vinegar is recommended for relieving fatigue, increasing metabolism, and is a seasoning and highly health conscious. More and more customers are drinking it diluted, health beverage-like. Recently, there is a boom in eating dumplings with just vinegar and pepper. It is also recommended for fried food and heated dishes, and goes well with Chinese dishes such as black vinegar sauce.	
Story behind the product and its point of appeal	Brown rice from a specific farmer in Mie Prefecture is used to make koji rice, which is then koji-ized (koji milling) in-house, in our koji room to prepare it for sake making. The brown rice is made into sake without milling, and everything is slowly acetic acid fermented in a wooden vat, resulting in a soft-tasting vinegar that is full of the power of rice. The rich energy of the acetic acid bacteria is good for intestinal regulation and blood circulation, making this vinegar energizing.	

◆Product Photo

	
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