

Product Profile / Terms and Conditions

Name of Product	Freeze-dried Amaou Strawberry				
JAN Code		Package	Materials		
Use by date	6 months		Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm)	Inner Capacity
Minimum Units of Delivery	1 bag	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"/> Refrigeratino <input type="checkbox"/> Frozen	()	Reference Price <input checked="" type="checkbox"/> FOB <input type="checkbox"/> CIF 33,000 yen *varied by terms and conditions	Prices are valid before	It depends on the market.
				Price in Japanese market	none
Certifications (Products/System)	none				

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Strawberry	Fukuoka, Japan		

Product Characteristics	Use Scenes (Usage · Recipes)
Premium Ingredients: Uses strictly selected "Amaou" strawberries grown in Fukuoka Prefecture. Natural Flavor: Manufactured using a specialized process that preserves the original flavor and aroma of the fruit. Health & Safety: Free from artificial flavorings, colorings, and preservatives.	Professional Use: Ideal as an ingredient for cakes, bakery items, or as a base for premium sauces. Branding: Enhances product value by labeling as "Made with Fukuoka Amaou Strawberries". Healthy Topping: Can be used to add natural sweetness and color to yogurt or smoothies.

Product Picture



Allergen (Specific Raw Materials)


None.

■ Company's profile

Company's Name		YAHIME Co., Ltd		
Annual Sales		137.5 million yen (in 2024)	Numbers of Employees	7 full-time employees, 6 part-time employees.
Name of Representative		TAKUMI MURAO		
Messages to Purchasers		<p>We have been supplying vegetables for bento and side dishes in Fukuoka for nearly half a century with the motto "Kindness to people." In 2016, we relocated to Island City, expanding our business by partnering with large companies and patisseries. We continue to serve not only Kyushu but also customers in Kanto, Kansai, and overseas. Our goal is to connect Kyushu's delicious ingredients to dining tables nationwide and into the future.</p>		
Website Address		https://www.murao.ne.jp/		
Company's Address	〒	813-0019	3-1-13, minatokashii, Higashi-ku fukuoka-shi, Fukuoka, 8130019, JAPAN	
Factory's Address	〒	819-1601	2142-3, Nijofukae, Itoshima-shi, Fukuoka, 8191601, JAPAN	
Name of the Person in Charge		YOSHIAKI MURAO	E-mail Address	yahime.tomono@gmail.com
Phone Number		092-681-7417	Fax Number	092-681-7598



■ Selling Points of the production process

Pictures		
		
Fresh strawberries		

■ Information of Quality Assurance

Inspection of Products	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	(If yes, please provide additional information about inspection) Pesticide residue testing, in-house testing (PetriFilm method).			
Hygiene Management	Production Process	Overrun settings, checks for foreign matter contamination, etc.			
	Employees	Setting regulations related to work attire and hygiene.			
	Facilities and Equipments	Pest and rodent control measures (monthly), pest monitoring surveys (every 3 months).			
Emergency Response	The Contact Points	The person in charge	Takako TOMONO	Phone number	090-1972-2615
	Documentation	Business Continuity Strengthening Plan Certification (Ministry of Economy, Trade, and Industry).			