

FCP Format for Exhibition and Business Meeting



Product Profile / Terms and Conditions

Name of Product	Organic JAS Certified Minori no Hyakunen Mai (Koshihikari)						
JAN Code	4595555063403	Package	Materials	Kraft paper			
Use by date			Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm)	Inner Capacity		
				32.0	23.0	10.0	5.1
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 Cool and dark place (18 or below)	Reference Price	<input checked="" type="checkbox"/> FOB <input type="checkbox"/> CIF 13,889 JPY <small>*varied by terms and conditions</small>		Prices are valid before	2026/9/30	
			Price in Japanese market	¥ 13,889			
Certifications (Products/System)	Organic JAS Certification						

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Rice (Koshihikari)	Mie Prefecture		

Product Characteristics	Use Scenes (Usage · Recipes)
Organic JAS certified rice grown in the mountainous region of Inabe (Export-ready). We handle drying and hulling at our in-house center. A unique feature is our "Single-Field Management." We store and ship rice separately by specific field to ensure traceability, and publish "Taste Value" data online. We manage each field individually, valuing both superior flavor and safety.	Ideal for consumers who value both safety and taste in their daily meals. As Organic JAS certified rice, 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 quality. Highly recommended for both daily home use and as a premium gift.

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">有機精米</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">精米時期</td> </tr> <tr> <td>販売者</td> <td colspan="3">株式会社きもと KIMOTO フェーム 〒511-0411 いなべ市北勢町京が野新田 450 Tel: 050-3154-9000</td> </tr> </table>	名称	内容量	原料	玄米/単一原料米	有機精米	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				販売者	株式会社きもと KIMOTO フェーム 〒511-0411 いなべ市北勢町京が野新田 450 Tel: 050-3154-9000		
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Allergen
(Specific Raw Materials)

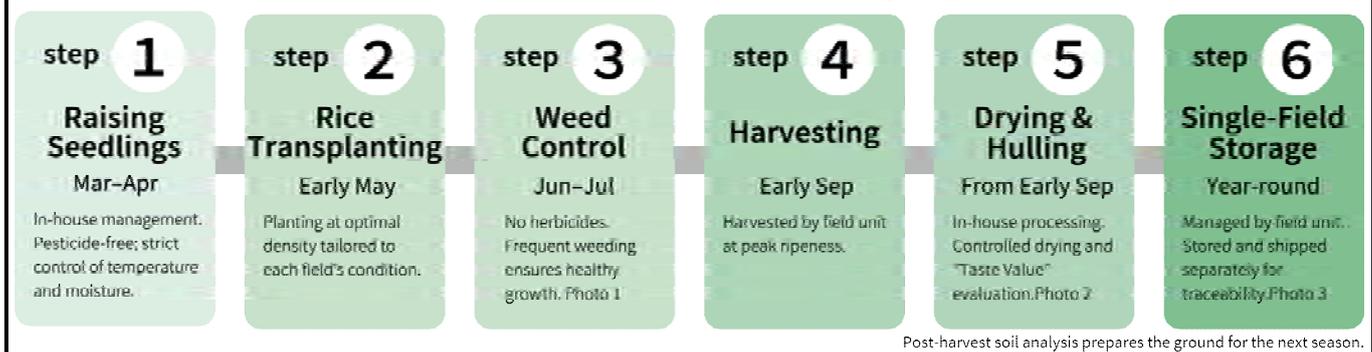
Company's profile

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 16,700m² with a harvest of 68 hyo (approx. 4.1 tons).



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, following Organic JAS regulations.			
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.			