### DRY EDIBLE JAPANESE MAPLE LEAF

食べられるもみじ葉

## ■ Product specifications

Product name	DRY EDIBLE JAPANESE LEAF MAPLE (Red, large red, yellow, green) 100 pieces					
Product form	Material		Size		Unit	
	Exterior : Polypropylene Tray : Paper		150×225 mm		100 pieces	
Ingredient	Japanese maple leaf (Produced in Tajimicity, Gifu Prefecture)		Composition ratio		100%	
Gross weight per unit	15.6 g		Quantity per case		20-120packs	
Case size	160×250×190 mm		Gross weight per case		440 g-2 kg	
Expiration date	Before opening	3 years from date of manufacture		Additives used		None
	Preservation method	Store awa	y from direct sunlight, perature and humidity	Expiration date		See lot number





Already heated and sterilized keeping soft texture, you can eat it as is.

Zippered bag can be take out and put in repeatedly to prevent moisture absorption and determination. Inner tray folded paper prevents leaves from collapsing when taken them out.

Feautures

The world's first dry edible Japanese maple leaves are made by special drying method. Japanese maple leáves were handpicked and grown on our own farm without pesticide It can be multipurpose material as with dishes, on baked cake, on bun, on tea, to make tempura and so on. You can create a sense of Japan and the seasons with the color and shapeof Japanese maple leaves. When we explain to our customers that the leaves are edible, they must be even more surprised and happy.

# How to use dry edible Japanese maple leaf

### Baked food

#### Float in tea (Our own product is Yuruha Momiji Tea.)

# For garnishing dishes

#### Put on a bun









We are also waiting for your requests about Japanese maple leaves! (salt or syrup pickled, raw material, drecolation use, etc.)



Dry edible cherry(Sakura) blossom and leaf Standard 50 blossoms per pack

Dry edible camellia petal Standard 100 petals per pack



Dried ginkgo leaves (Inedible) Standard:Pack of 100 piece

\*We will do our best to accommodate your requested quantity as much as possible.

Supplier



Maple Laboratory, INC. 787-1, Tuduhara, TajimiCity, Gifu 507-0046, Japan Tel: +81-572-44-7950 Fax: +81-572-44-7951 https://www.momijikaedelab.jp (JPN)











