

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

Name of product	酒粕赤酢「朱音」		
Generic name (For translation use)	vinegar		
JAN CODE	4562215770810		
Best time for consumption	year round(Long-term aged product)	Expiration date/ Best-by date	2 year
Main location of production	Made in Mie Prefecture	product category	Seasoning > Fermented Seasoning
Ingredients	Sake lees, alcohol		
Net quantity	300ml	Domestic retail price	1035
Lead time	Within 10 days	Storage temperature	<input checked="" type="checkbox"/> Room temperature <input type="checkbox"/> Refrigerate <input type="checkbox"/> 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	17 Kcal	Protein	0.3 g
Carbohydrates	5.1 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 checked="" type="checkbox"/> Hotel, restaurant, eatery (local) <input type="checkbox"/> Retail (department store or supermarket) (local) <input checked="" 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 checked="" 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.)	Sushi rice. Vinegared food. Adding acidity to mayonnaise and ketchup. For Japanese cuisine.	
Story behind the product and its point of appeal	Red vinegar is a red-colored vinegar, and its redness comes from the color of the sake lees in which it is aged. The raw material is sake lees made in Mie Prefecture, which is aged for more than three years to turn brown. The amino acid value becomes high and the flavor is very good. The aroma of sakekasu is different from that of rice vinegar or fruit vinegar. Vinegar made in wooden vats has a very soft mouthfeel and no sour pungent odor.	

◆Product Photo

