

Product Specification

No. 050 Niigata Moribayashi Noen Ltd.

Product No. 01

Product name

Sasa-Dango

**Description**

Kashi(cake and confectioneries)

Size per product

Width	19.7 cm
Depth	9 cm
Height	27.5 cm
Weight	65 g
Capacity	325 g

Quantity per case

5piece×20 pack(s)

Minimum lot for order

10 case(s)

Expiration date and storage temperature

365 days

Frozen

Retail price in Japan (yen) *excluding tax**780** JPY**Place of production/processing**

Niigata

Ingredients and food additives

Koganemochi (golden rice cake: produced in Niigata Prefecture), sweet bean paste, Koshihikari (produced in Niigata Prefecture), Japanese mugwort, starch syrup, defatted soybean/trehalose and emulsifier

Selling point

Sasa-dango is a representative specialty of Niigata. The main raw material, rice, includes home-grown Koganemochi and Koshihikari varieties. The rich-colored dough, full of abundant mugwort, blends perfectly with the mild sweetness of the bean paste inside – no wonder this is a best-selling product.

Flavor

Mugwort, mashed sweet bean paste

Sales season

- We can make shipments during all seasons.


We can make shipments during the following term.

[~]

Product Specification

No. 050 Niigata Moribayashi Noen Ltd.

Product No. 02

Product name
White Sesame Daifuku (Mashed Sweet Bean Paste) (6 pieces/set)



Description	
Kashi(cake and confectioneries)	
Size per product	
Width	15.5 cm
Depth	11 cm
Height	4 cm
Weight	30 g
Capacity	180 g
Quantity per case	
6piece×60 pack(s)	
Minimum lot for order	
5 case(s)	
Expiration date and storage temperature	
365 days	Frozen
Retail price in Japan (yen) *excluding tax	
250 JPY	

Place of production/processing	
Niigata	
Ingredients and food additives	
Glutinous rice flour (Koganemochi produced in Niigata Prefecture), mashed sweet bean paste, white sesame/trehalose, glycine, enzyme, D-sorbitol, sodium metaphosphate and alcohol (may contain traces of wheat, soybean, yam, and sesame)	
Selling point	
The glutinous rice flour used for the dough is Koganemochi made from home-grown rice. Mashed sweet bean paste is wrapped by the dough and covered in white sesame for a great-tasting end product.	
Flavor	
White sesame, mashed sweet bean paste	
Sales season	
<ul style="list-style-type: none"> We can make shipments during all seasons. 	We can make shipments during the following term. [~]

Product Specification

No. 050 Niigata Moribayashi Noen Ltd.

Product No. 03

Product name
Ankoro White Mochi (Smooth Sweet Bean Paste) (4 pieces/set)


Description	
Kashi(cake and confectioneries)	
Size per product	
Width	11.5 cm
Depth	11.5 cm
Height	3 cm
Weight	30 g
Capacity	120 g
Quantity per case	
4piece ×48 pack(s)	
Minimum lot for order	
10 case(s)	
Expiration date and storage temperature	
365 days	Frozen
Retail price in Japan (yen) *excluding tax	
180 JPY	

Place of production/processing	
Niigata	
Ingredients and food additives	
Glutinous rice flour (Koganemochi produced in Niigata Prefecture), smooth sweet bean paste /trehalose, glycine, enzyme, D-sorbitol, sodium metaphosphate and alcohol (may contain traces of wheat, soybean, yam, and sesame)	
Selling point	
Koganemochi made from home-grown rice is used for the rice case inside. The rice cake is wrapped in elegant and smooth sweet bean paste. Bite-sized.	
Flavor	
Rice cake, smooth sweet bean paste.	
Sales season	
<ul style="list-style-type: none"> We can make shipments during all seasons. 	We can make shipments during the following term. [~]