


Product Specification

No. 067 Rice Growers Inc. Kamo Organic Rice Growers Co-op

Product No. 01

Product name	Description									
Specially cultivated rice Koshihikari from Kamo City	Rice and Cereal processed goods									
	Size per product									
	<table border="1"> <tr><td>Width</td><td>30 cm</td></tr> <tr><td>Depth</td><td>23 cm</td></tr> <tr><td>Height</td><td>10 cm</td></tr> <tr><td>Weight</td><td>-</td></tr> <tr><td>Capacity</td><td>5 kg</td></tr> </table>	Width	30 cm	Depth	23 cm	Height	10 cm	Weight	-	Capacity
Width	30 cm									
Depth	23 cm									
Height	10 cm									
Weight	-									
Capacity	5 kg									
	Quantity per case									
	5 pack(s)									
	Minimum lot for order									
	1 case(s)									
	Expiration date and storage temperature									
	1 year(s) Normal									
	Retail price in Japan (yen) *excluding tax									
	to ask									

Place of production/processing	
Niigata	
Ingredients and food additives	
Koshihikari	
Selling point	
Niigata-produced Koshihikari rice supplied by Kamo Organic Rice Growers Co-op, an organization of professional rice farmers who have been producing specially cultivated rice since 1988, primarily in Kamo City, Niigata Prefecture. We provide old-fashioned Koshihikari rice (*not Koshihikari BL but the original Koshihikari cultivar) grown from carefully selected seeds. Our mottos are "We want to cultivate environmentally friendly rice," and "We want to protect the people living around our paddies from the harmful effects of pesticides." Realizing delicious rice is not the only reason we use special cultivation methods to grow our carefully selected grains. Environmentally friendly rice farming methods also result in a delicious product. This eco-rice is both delicious and considerate of the local environment.	
Flavor	
-	
Sales season	
<ul style="list-style-type: none"> We can make shipments during all seasons. 	<ul style="list-style-type: none"> We can make shipments during the following term. [~]