

Product Specification

No. 105 **FOODIE CONNECT inc.**Product No. **01**

| Product name |
|--|
| KOME KOJI POWDER |
|  |

| Description | |
|--|--------|
| Rice and Cereal processed goods | |
| Size per product | |
| Width | 140 mm |
| Depth | 10 mm |
| Height | 230 mm |
| Weight | 105 g |
| Capacity | 100 g |
| Quantity per case | |
| 20 piece(s) | |
| Minimum lot for order | |
| 1 case(s) | |
| Expiration date and storage temperature | |
| 1 year(s) | Normal |
| Retail price in Japan (yen) *excluding tax | |
| 1,000 JPY | |

| Place of production/processing | |
|--|---|
| Niigata | |
| Ingredients and food additives | |
| Koji rice (grown in Niigata Prefecture) and seed molt) | |
| Selling point | |
| We dried the hand-crafted malt have been dried at a low temperature and made it into an easy-to-use powder. You can easily take live enzymes just by sprinkling them on your meals and drinks. | |
| Flavor | |
| - | |
| Sales season | |
| <ul style="list-style-type: none"> We can make shipments during all seasons. | We can make shipments during the following term. <div style="display: inline-block; border-left: 1px solid black; border-right: 1px solid black; border-bottom: 1px solid black; padding: 0 10px; margin-left: 10px;"> ~ </div> |