


Product Specification

No. 124 **KITOKU SHINRYO CO.,LTD.**Product No. **01**

Product name	Description										
Niigata Koshihikari 5kg	Rice and Cereal processed goods										
	Size per product <table border="1"> <tr> <td>Width</td> <td>26 cm</td> </tr> <tr> <td>Depth</td> <td>41 cm</td> </tr> <tr> <td>Height</td> <td>6.5 cm</td> </tr> <tr> <td>Weight</td> <td>5.022 kg</td> </tr> <tr> <td>Capacity</td> <td>5 kg</td> </tr> </table>	Width	26 cm	Depth	41 cm	Height	6.5 cm	Weight	5.022 kg	Capacity	5 kg
	Width	26 cm									
	Depth	41 cm									
	Height	6.5 cm									
	Weight	5.022 kg									
	Capacity	5 kg									
Quantity per case 4 pack(s)											
Minimum lot for order 50 case(s)											
Expiration date and storage temperature - Normal											
Retail price in Japan (yen) *excluding tax 3,000 JPY											

Place of production/processing		
Niigata		
Ingredients and food additives		
Rice		
Selling point		
Koshihikari is the most cultivated rice in Japan. Koshihikari means that the developers hope to become the shining rice of the country of Koshi. Koshihikari has become one of Japan's leading agricultural crops known not only in Japan but around the world.		
Flavor		
Strong sweetness and stickiness are the features of the rice		
Sales season		
<ul style="list-style-type: none"> We can make shipments during all seasons. 	We can make shipments during the following term. <table border="1" style="margin-left: 20px;"> <tr> <td style="text-align: center;">~</td> </tr> </table>	~
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Product Specification

No. 124 **KITOKU SHINRYO CO.,LTD.**Product No. **02**

Product name	Description										
Niigata Koshihikari 2kg	Rice and Cereal processed goods										
	Size per product <table border="1"> <tr> <td>Width</td> <td>21 cm</td> </tr> <tr> <td>Depth</td> <td>29 cm</td> </tr> <tr> <td>Height</td> <td>4.5 cm</td> </tr> <tr> <td>Weight</td> <td>2.011 kg</td> </tr> <tr> <td>Capacity</td> <td>2 kg</td> </tr> </table>	Width	21 cm	Depth	29 cm	Height	4.5 cm	Weight	2.011 kg	Capacity	2 kg
	Width	21 cm									
	Depth	29 cm									
	Height	4.5 cm									
	Weight	2.011 kg									
	Capacity	2 kg									
Quantity per case											
10 pack(s)											
Minimum lot for order											
50 case(s)											
Expiration date and storage temperature											
-	Normal										
Retail price in Japan (yen) *excluding tax											
2,200 JPY											

Place of production/processing		
Niigata		
Ingredients and food additives		
Rice		
Selling point		
Koshihikari is the most cultivated rice in Japan. Koshihikari means that the developers hope to become the shining rice of the country of Koshi. Koshihikari has become one of Japan's leading agricultural crops known not only in Japan but around the world.		
Flavor		
Strong sweetness and stickiness are the features of the rice		
Sales season		
<ul style="list-style-type: none"> We can make shipments during all seasons. 	We can make shipments during the following term. <table border="1" style="margin-left: 20px;"> <tr> <td style="text-align: center;">~</td> </tr> </table>	~
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Product Specification

No. 124 **KITOKU SHINRYO CO.,LTD.**Product No. **03**

Product name	Description	
Niigata Rice Rinse Free	Rice and Cereal processed goods	
	Size per product	
	Width	26 cm
	Depth	41 cm
	Height	6.5 cm
	Weight	5.022 kg
	Capacity	5 kg
	Quantity per case	4 pack(s)
	Minimum lot for order	50 case(s)
	Expiration date and storage temperature	- Normal
	Retail price in Japan (yen) *excluding tax	3,400 JPY

Place of production/processing	
Niigata	
Ingredients and food additives	
Rice	
Selling point	
No rinsing prior to cook. The bran, which oxidize the rice, is removed during processing at the factory. It can be served good taste for a long time.	
Flavor	
Strong sweetness and stickiness are the features of the rice	
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. [~]