

Product Specifications

Product Name			Volume	Packing type		Classification	
Cucumber pickled in miso (misozuke)			1 kg	Packed in bags		Vegetables pickled in miso	
Expiration date	Storage instructions		Width/Long side	Depth/Short side	Height	Total package weight	
120	Keep in a cool place away from direct sunlight						
Inner box dimensions			240	240	355	1.35 Kg	
Form		Packaging material		Outer packaging materials		Cardboard box	
Flat bag		ON#15/LL#60		Metal detector		Fe1.5/Sus4.0	
List of ingredients			Bacteriological test		Manufacturing processes		
Cucumbers, pickling ingredients [miso, reduced starch syrup, liquid amino acid, sugar, salt], spirit, flavoring (amino acid, etc.), acidulants, preservative (sorbic acid K), sweetener (sucralose), coloring (Yellow-4, Red-102), Vitamin B1 (some ingredients contain wheat and soybeans)			Viable bacteria count 3000/g or less Coliform Negative		Salt-preserved cucumber ingredients ⇒ Weighing ⇒ Washing ⇒ Desalting under running water ⇒ Washing ⇒ Weighing ⇒ Primary pickling ⇒ Refrigerated storage ⇒ Secondary pickling ⇒ Refrigerated storage ⇒ Analysis of pickled food ⇒ Weighing (cucumber, miso liquid)/Packaging ⇒ Metal detector ⇒ Heating and sterilization ⇒ Product inspection and encasement		
			Analysis value				
			Salt content	9.00%			
			PH	4.65			
			Sugar content	23			
Ingredients' place of origin	China (cucumber)		Retail price in Japan		JPY 3,000/KG		
Food allergens	Wheat / soybeans		Wholesale price (FOB Tokyo)		JPY 1,300/KG		

< Product description >

Cucumbers are harvested during their peak in autumn and preserved in salt while they are still fresh, and pickled in a miso bed that uses Echigo rice malt miso to make radish *misozuke*.



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