

Product Specifications

Product Name			Volume	Packing type		Classification	
Ginger pickled in miso (misozuke) (whole)			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						
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	
Ginger, 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 ginger ingredients ⇒ Weighing ⇒ Washing ⇒ Desalting under running water ⇒ Washing ⇒ Weighing ⇒ Primary pickling ⇒ Refrigerated storage ⇒ Secondary pickling ⇒ Refrigerated storage ⇒ Analysis of pickled food ⇒ Weighing (ginger, miso liquid)/Packaging ⇒ Metal detector ⇒ Heating and sterilization ⇒ Product inspection and encasement	
				Analysis value			
				Salt content	9.00%		
Ingredients' place of origin	China (Ginger)			Retail price in Japan		JPY 3,000/KG	
Food allergens	Wheat / soybeans			Wholesale price (FOB Tokyo)		JPY 1,300/KG	

< Product description >

Ginger 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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