

## Product Specifications

Product Name			Volume	Packing type	Classification	
<b>Radish pickled in miso (misozuke)</b>			1 kg	Packed in bags	Vegetables pickled in miso	
Expiration date	Storage instructions	Inner box dimensions	Width/Long side	Depth/Short side	Height	Total package weight
120	Keep in a cool place away from direct sunlight		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	
Radish, 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 radish ingredients ⇒ Weighing ⇒ Washing ⇒ Desalting under running water ⇒ Washing ⇒ Weighing ⇒ Primary pickling ⇒ Refrigerated storage ⇒ Secondary pickling ⇒ Refrigerated storage ⇒ Analysis of pickled food ⇒ Weighing (radish, miso liquid)/Packaging ⇒ Metal detector ⇒ Heating and sterilization ⇒ Product inspection and encasement	
			Analysis value			
			Salt content	9.00%		PH
Ingredients' place of origin	China (Japanese radish)		Retail price in Japan		JPY 3,000/KG	
Food allergens	Wheat / soybeans		Wholesale price (FOB Tokyo)		JPY 1,300/KG	

< Product description >

Radishes 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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