

JETRO Business Meeting in Osaka

Application Form

No.	MORIHAKU CONFECTIONERY LTD.	Product No.	2
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Product Name

Jelly Gift



Description

Other products

Size per product

Width	375	mm
Depth	265	mm
Height	63	mm
Weight	1550	g
Capacity	1200	g

Size per case

Width	315	mm
Depth	405	mm
Height	280	mm
Weight	6600	g
Quantity per case	4	pack

Minimum lot for order

6	case
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Expiration date

300	days	Normal
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Place of production/processing

Gifu

Percentage of ingredients produced in Japan (weight-based)

70	%
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Retail price in Japan (yen) *excluding tax

1000~3000	JPY
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Ingredients & additives

High fructose corn syrup, fruit juice (apples, oranges, strawberries, green plums, apricots), sugar, fruit meat (apricots, oranges, cherries, apples), green plums, chestnuts, red beans, reduced starch syrup, honey, Western liquor, gelling agent (polysaccharide), pH adjuster, flavoring, coloring (safflower yellow, safflower noble, red radish, lac) (some of the raw materials include soybeans.)

Comments on product features, recipes using the product, awards, popularity at overseas food fairs and in importing

The gift for summer season contains fresh fruit jelly, yogurt jelly, jelly containing small formed jelly and mizuyokan (soft adzuki-bean jelly), thereby making people feel cool (left in the image). The gift for autumn and winter contains kanoko rice cake, kuzumochi (arrowroot cake) and yokan (adzuki-bean jelly), making the gift look refined. Carefully selected domestic raw materials are used for all products as much as possible to deliver safe products.

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Major customers

<input type="checkbox"/> Professional use	<input type="checkbox"/> Hotels	<input type="checkbox"/> Restaurants	<input checked="" type="checkbox"/> Food manufacturers
<input type="checkbox"/> Household use	<input type="checkbox"/> Direct sales	<input checked="" type="checkbox"/> Wholesale	<input checked="" type="checkbox"/> Dept. stores
		<input checked="" type="checkbox"/> Super-markets	<input checked="" type="checkbox"/> Food shops

Business target: Age group

<input type="checkbox"/> Infants/Children	<input checked="" type="checkbox"/> Late 10s-20s	<input checked="" type="checkbox"/> 30s-40s	<input checked="" type="checkbox"/> 50s and over	<input type="checkbox"/> All ages
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Business target: Income group

<input checked="" type="checkbox"/> Upper class	<input checked="" type="checkbox"/> Middle class	<input type="checkbox"/> Mass market
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Business target: Gender

<input type="checkbox"/> Male	<input type="checkbox"/> Female	<input checked="" type="checkbox"/> Both Male and Female
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Storage condition

<input type="checkbox"/> Please store at room temperature away from heat and humidity.	<input checked="" type="checkbox"/> Please store at room temperature away from direct sunlight.	<input checked="" type="checkbox"/> Please store in a cool, dark place away from direct sunlight or heat.
<input type="checkbox"/> Please store in a dry place.	<input type="checkbox"/> Please store at the following temperature. _____ °C	
<input type="checkbox"/> Other (Please specify.) _____		

Sales season

<input type="checkbox"/> We can make shipments during all seasons.	<input checked="" type="checkbox"/> We can make shipments during the following term.	(month) 1 ~ 9
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Labeling in foreign languages for shipment

<input type="checkbox"/> We can label

Recipes/ways to prepare or consume the product/messages/request to buyers

Peel off the sheet on the top of the cup, and eat the jelly as it is. For yokan (adzuki-bean jelly), cut it to a size you can eat easily before you eat. The jelly for spring and summer seasons is better when it is chilled in the refrigerator. The cold jelly is appreciated as a gift for greetings or a souvenir for your family.