

quality management information	Presence or absence of product inspection	Existence: Amylose, protein, moisture, taste, particle size, whiteness, etc.
	Presence or absence of radioactivity test	Yes: Iodine-131, cesium-134 and 137 depending on Crop Sample
	Manufacturing process management PR	In addition to the PRP, OPRP, and CCP management stipulated by FSSC22000 and rice milling HACCP, we are enforcing daily hygiene management rooted in the "food safety culture."
	Employee management PR	In addition to making it mandatory to wear work clothes, hair caps, helmets, and safety shoes, everyday 5S (Sorting [organization], Setting-in-Order [organization], Shining [cleaning], Standardizing [cleanliness], Sustaining the Discipline [Discipline]) is thorough.
	Facility maintenance and management PR	We carry out thorough hygiene management without the use of chemicals such as fumigation and chemical spraying by daily cleaning by manufacturing employees and monthly cleaning of the entire factory with the participation of company-wide employees. We are also working to strengthen equipment maintenance based on the annual maintenance and repair schedule.
	Crisis management system staff, contact information TEL	Toshiaki Kato (Quality Control Office Manager) TEL: 045-331-4589
Classification information	Product classification	Rice
Product information	Raw material name ①	RICE
	Ingredients (%)	100%
	calorie	342kcal/1455kJ
	Lipids	0.9g
	Saturated fatty acids	0.29g
	carbohydrates	77.6g
	Sugar	83.1g
	protein	6.1g
	salt	0g
	Preservation method	Store in a cool and dark place (low humidity environment of 10 to 15 ° C is recommended)
	Expiration date	Polished rice is placed in Japan and has no expiration date. However, it is desirable that the rice be consumed as soon as possible after milling.
	Place of origin	JAPAN
	Recommended usage scenes (usage methods, cooking examples, etc.)	All Japanese food such as sushi, rice balls, rice bowls, pilaf, risotto, etc.
The most delicious time	It has a stable taste throughout the year.	
Main target customers	General households, Japanese restaurants, Japanese food stores, supermarkets, etc.	
Package information	Size / weight in individual packaging	5kgproduct:H48xW28xD7cm(5.02kg gross) 10kgproduct:H55xW30xD10cm(10.03kg gross)
	Material for individual packaging	PE
	Quantity per case	5kgproduct:4bags
	Size / weight of each case	5kgproduct:H49xW40xD15.5cm(20.2kg gross) 10kg products are palletized without an outer bag
	Material for each case	Paper bag
Transaction information	Transaction price	Consultation: Hope to denominated in Japanese yen
	Trade Terms (FOB / CFR / CIF)	In case of FCL (about 15-16 tons) depending on the transaction conditions, offer by CIP or CPT. If you have a designated export trading company, you can make an offer at DAP warehouse designated in Japan. According to Incoterms 2020.
	Minimum order quantity / minimum order unit	Consultation example) Pallet unit: Approximately 900 kg net / item Plastic pallet size: 110x110x15cm
	Domestic reference retail price	Depends on market conditions
	Order lead time	1 month after receiving an order until shipment from the factory
	Storage temperature zone	Room temperature, but low humidity environment of 10 ~ 15 °C is recommended
	HP	http://www.gohansuki.com/