

Product Specification N-004-4

Product No.	Product Specification N-004-6
Name	Dried Wood Ear Mushrooms
Content Quantity	20g
Retail price	Please advise us your shipping incoterms.
Best Before Date	330 to 365 days after production/ It depends on the timing of the harvest time.
Storage	Store in a cool, dark place
Handling form	Retail
JAN(EAN) Code	TBA
Terms of payment "General Terms"	100% T/T in advance
Packs in Carton	100 bags
MOQ	2 cartons



Size		Width(mm)	Depth(mm)	Height(mm)	Gross Weight (g)	[How to use]
	Product	140	27	210	24.5	Prepare a large bowl and dried wood ear mushrooms. Soak in cold or lukewarm water.
	Outer Case	455	315	410	2800	Soaking time is about 30 minutes with water and about 20 minutes with lukewarm water.

Ingredient	Blending ratio	Producing District	Nutritional Facts/100g	
Wood Ear Mashrooms	100%	Kumamoto,Japan	Energy	182 Kcal
			Protein	8.4 g
			Fat	0.8 g
			Carbohydrate	80.8 g
			Sodium	0.1 mg



[Characteristic]

●Wood Ear Mushrooms have a long history of being used for food, and it seems that it has been eaten as a medicine for non-aging and longevity since the 6th century in mainland China. Since it contains enough Vitamin D, Vitamin B1, Vitamin B2, and dietary fiber, it is attracting a lot of attention as a highly nutritious food.

●In Japan, Wood Ear Mushrooms have the highest vitamin D content in foods, the second highest insoluble dietary fiber in foods, high iron content to prevent anemia, and more calcium to help blood circulation. It is very rich nutritional food.

Soak dried wood ear mushrooms in cold or lukewarm water, slice after boiling, soup, noodles, pasta, stir-fried vegetables, salad, etc. It is an ingredient that is familiar to any dish regardless of Japanese, Western or Chinese.



[Notice]

●Please consume immediately after opening.

[Back Labels of our Products]

●The back of this product is written in Japanese only. If you need labels in each languages, please contact us.



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