IBARAKI EXPORTS
- Selection of Japanese Foods -

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- Product information -

Japonica Vacuum Rice Milling





Its merits are its sticky texture, sweetness and large grains, which are unique to Japanese rice. It is used by a large customer base, including local retailers and Japanese restaurants.

Product name	Japonica Vacuum Rice Milling
Company name	Hyakushoichiba Co., Ltd.
Delivery available	All year round
Shelf life	365 days
Storage instructions	Keep at room temperature
(specific temperature)	0℃～15℃
Ingredients	Rice / Japan
Dimension	Length47.0cm　Width28.0cm　Height5.0cm
Quantity per case	5kgx160/PL,10kgx96/PL
Minimum order	1PL
Preferred export destination countries or regions	Worldwide, Singapore, Vietnam, United States, Hong Kong, Taiwan
How to use	It can be used for a wide range of products such as white rice, onigiri (rice balls), bento boxes and sushi.