IBARAKI EXPORTS
- Selection of Japanese Foods -

Here!

- Product information -

Brownricecake

Fragrant, crispy, tasty rice cracker. Nostalgically brings back good old memories. Low-salt, non-deep-fried, low-calorie. No preservatives. No additives.
★ Brown rice helps recover the digestive system.
★ Anthocyanin in black rice helps improve brain functions and eyesight.
★ High in fiber, 5 types of grains, colon cleansing functions.
★ Made from 'Koisehimeprincess rice' grown around Mt. Tsukuba.
★ Seasoned with natural Himalayan rock salt.

Product name	Brownricecake
Company name	Koise rice
Delivery available	January / February / March / April / May / June / July / August / September / October / November / December
Shelf life	120 days
Storage instructions	Keep at room temperature
Ingredients	Brown rice / Japan (Ibaraki Prefecture), Grains (kibi millet, awa millet, hie millet) / China, Japan / Hatomugi adlay, barley, Mochimugi barley / Japan, Black rice / Japan, Sesame seeds / China, Prawns / China, Rock salt / Pakistan
Dimension	Length29cm　Width21.8cm　Height12cm
Quantity per case	6
Minimum order	2 cases
Preferred export destination countries or regions	Vietnam, United States
How to use	1. You can eat this as a snack. 2. You can eat this as a risotto or a porridge by putting it in miso soup or other kinds of soup. 3. You can eat this as a canapé by putting cheese, seaweed, natto, or ice cream on it.