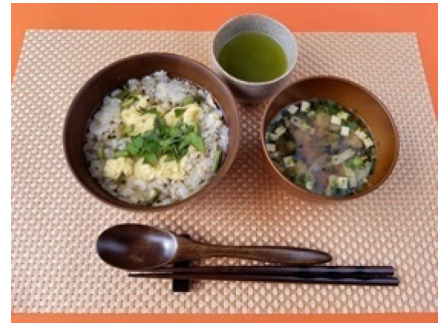




## Brownricecake



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   | Length45cm Width30cm Height36cm  |
| Quantity per case                                 | 6  |
| Minimum order                                     | 2 cases  |
| Preferred export destination countries or regions | Vietnam, United States   |
| How to use  | <ol style="list-style-type: none"> <li>1. You can eat this as a snack.</li> <li>2. You can eat this as a risotto or a porridge by putting it in miso soup or other kinds of soup.</li> <li>3. You can eat this as a canapé by putting cheese, seaweed, natto, or ice cream on it.</li> </ol> |