



Fermented Rice Ice Confectionery



**Rice +
Power of
Fermentation**

This ice cream is made of soy milk instead of milk and has no animal-based fat for the healthy minded folks out there. This silky and full-bodied ice cream uses fermented and pureed Koshi Hikari rice and does not contain eggs and milk. It is the only ice cream in the world that people who are allergic to eggs or milk can eat without worrying. It has been certified Halal based on Japanese standard in 2015.

Product name	Fermented Rice Ice Confectionery
Company name	ZEN-NOH IBARAKI
Shelf life	Product does not expire if frozen (-18° or less)
Food storage temperature	Keep frozen
Ingredients and food additives	Soy milk, Sugar, Rice, vegetable oil and so on
Net weight	2L
Dimension	Length52cm Width33cm Height18cm
Quantity per case	6
Minimum order	10
Preferred export destination countries or regions	Singapore
Retail price in Japan	3,500yen