

# Iburigakko 2L

## 燻りビール漬け 2L



### product feature

"Iburi gakko" is a traditional fermented food made from smoked daikon radish in Akita. The unique recipe, which adds beer to the ingredients, gives it a taste that makes people want to eat it repeatedly. Contain no preservatives and no food coloring, making it taste exactly like a home made product.



Name of Product	Iburigakko 2L
Net Weight / Volume	339g
Ingredients	Daikon radish(produced in japan), Suger, Salt, Beer, Vinegar, Mustard, Rice bran
JAN Code	4562435060128
Quality Guaranteed Period	18 months from production
Single Product Size / Weight	70mm * 260mm * 50mm / 350g
Carton Size / Weight	370mm * 490mm * 150mm / 12kg
QTY of Carton	30pc
MOQ	2c / s
Lead Time	2 weeks
Storage Condition	Normal temperature
Storage Method	Store away from direct sunlight, high temperature and humidity
Reference Price	Varied by terms & conditions
Price in Japanese market	JPY730 / pc
Nutrition Facts	Amount per serving(100g) Calories: 76kcal, Protein: 1.3g, Fat: 0.2g, carbohydrate: 17.3g, Sodium: 2.41g
Allergens	
Remarks	

### How to Cook

Iburi gakko goes well with cheese and can be served as an easy-to-prepare snack with cheese on top of sliced Iburi gakko. It also goes well with seafood, so you can enjoy chopped iburigakko as a tasty topping. Chopped Iburi Gako can also be used as a tasty dipping sauce with mayonnaise. Full size can be used in any thickness and shape you like, so it is suitable for restaurants and other catering establishments.

## Makotonosan Co.,Ltd

URL:

Address: 41-1,Aza Komukaino, Yuwatanezawa Akita-Shi, Akita-ken, 010-1224, Japan

Contact: info@makotonohsan.jp

# Iburigakko slice

燻りビール漬け スライス



## product feature

"Iburi gakko" is a traditional fermented food made from smoked daikon radish in Akita. The unique recipe, which adds beer to the ingredients, gives it a taste that makes people want to eat it repeatedly. Contain no preservatives and no food coloring, making it taste exactly like a home made product.



Name of Product	Iburigakko slice
Net Weight / Volume	100g
Ingredients	Daikon radish(produced in japan), Suger, Salt, Beer, Vinegar, Mustard, Rice bran
JAN Code	4562435060135
Quality Guaranteed Period	18 months from production
Single Product Size / Weight	130mm * 225mm * 12mm / 110g
Carton Size / Weight	370mm * 490mm * 150mm / 6kg
QTY of Carton	50pc
MOQ	2c / s
Lead Time	2 weeks
Storage Condition	Normal temperature
Storage Method	Store away from direct sunlight, high temperature and humidity
Reference Price	Varied by terms & conditions
Price in Japanese market	JPY400 / pc
Nutrition Facts	Amount per serving(100g) Calories: 76kcal, Protein: 1.3g, Fat: 0.2g, Carbohydrate: 17.3g, Sodium: 2.41g
Allergens	
Remarks	

## How to Cook

Iburi gakko goes well with cheese and can be served as an easy-to-prepare snack with cheese on top of sliced Iburi gakko. It also goes well with seafood, so you can enjoy chopped Iburigakko as a tasty topping. Chopped Iburi Gako can also be used as a tasty dipping sauce with mayonnaise.

The slices can be opened from the bag and served straight from the bag, making this product suitable for home use.

**Makotonosan Co.,Ltd**

URL:

Address: 41-1,Aza Komukaino, Yuwatanezawa Akita-Shi, Akita-ken, 010-1224, Japan

Contact: info@makotonohsan.jp

# Iburigakko half L size

燻りビール漬け ハーフL



## product feature

"Iburi gakko" is a traditional fermented food made from smoked daikon radish in Akita. The unique recipe, which adds beer to the ingredients, gives it a taste that makes people want to eat it repeatedly. Contain no preservatives and no food coloring, making it taste exactly like a home made product.



Name of Product	Iburigakko half L size
Net Weight / Volume	144g
Ingredients	Daikon radish(produced in japan), Suger, Salt, Beer, Vinegar, Mustard, Rice bran
JAN Code	4562435060111
Quality Guaranteed Period	18 months from production
Single Product Size / Weight	40mm * 100mm * 50mm / 150g
Carton Size / Weight	370mm * 490mm * 150mm / 9kg
QTY of Carton	50pc
MOQ	2c / s
Lead Time	2 weeks
Storage Condition	Normal temperature
Storage Method	Store away from direct sunlight, high temperature and humidity
Reference Price	Varied by terms & conditions
Price in Japanese market	JPY420 / pc
Nutrition Facts	Amount per serving(100g) Calories: 76kcal, Protein: 1.3g, Fat: 0.2g, carbohydrate: 17.3g, Sodium: 2.41g
Allergens	
Remarks	

## How to Cook

Iburi gakko goes well with cheese and can be served as an easy-to-prepare snack with cheese on top of sliced Iburigakko. It also goes well with seafood, so you can enjoy chopped Iburigakko as a tasty topping. Chopped Iburigakko can also be used as a tasty dipping sauce with mayonnaise.

Half is a ready-to-eat product that can be used in any thickness or shape.

**Makotonosan Co.,Ltd**

URL:

Address: 41-1,Aza Komukaino, Yuwatanezawa Akita-Shi, Akita-ken, 010-1224, Japan

Contact: info@makotonohsan.jp

# Iburigakko slice business use 1kg

燻りビール漬け業務用スライス



## product feature

"Iburi gakko" is a traditional fermented food made from smoked daikon radish in Akita. The unique recipe, which adds beer to the ingredients, gives it a taste that makes people want to eat it repeatedly. Contain no preservatives and no food coloring, making it taste exactly like a home made product.



Name of Product	Iburigakko slice business use 1kg
Net Weight / Volume	1kg
Ingredients	Daikon radish(produced in japan), Suger, Salt, Beer, Vinegar, Mustard, Rice bran
JAN Code	4562435060142
Quality Guaranteed Period	18 months from production
Single Product Size / Weight	200mm * 290mm * 15mm / 1.1kg
Carton Size / Weight	370mm * 490mm * 150mm / 12kg
QTY of Carton	10pc
MOQ	2c / s
Lead Time	2 weeks
Storage Condition	Normal temperature
Storage Method	Store away from direct sunlight, high temperature and humidity
Reference Price	Varied by terms & conditions
Price in Japanese market	Varied by terms & conditions
Nutrition Facts	Amount per serving(100g) Calories: 76kcal, Protein: 1.3g, Fat: 0.2g, Carbohydrate: 17.3g, Sodium: 2.41g
Allergens	
Remarks	

## How to Cook

Iburi gakko goes well with cheese and can be served as an easy-to-prepare snack with cheese on top of sliced Iburigakko. It also goes well with seafood, so you can enjoy chopped Iburigakko as a tasty topping. Chopped Iburigakko can also be used as a tasty dipping sauce with mayonnaise.

The Iburigakko slices for business are intended for restaurants and food processing, to be used as an ingredient in packed lunches and ready-made dishes.

**Makotonosan Co.,Ltd**

URL:

Address: 41-1,Aza Komukaino, Yuwatanezawa Akita-Shi, Akita-ken, 010-1224, Japan

Contact: info@makotonohsan.jp