

# Fresh Rice Malt 600g

フレッシュ・ライスモルト



## product feature

The traditional Japanese fermented rice drink contains lactic acid bacteria metabolites produced by 16 types of live lactobacilli including *Bifidobacterium bifidum*.



Name of Product	Fresh Rice Malt 600g
Net Weight / Volume	600g
Ingredients	Rice malt (produced in Japan), Lactic acid bacteria metabolites (soybean, lactic acid bacterium) (contains soybean) / pH adjuster
JAN Code	4942220477599
Quality Guaranteed Period	12 months from production
Single Product Size / Weight	φ30 (bore diameter) * 75mm * 75mm * 160mm / 660g
Carton Size / Weight	340mm * 320mm * 375mm / 22000g
QTY of Carton	32 btls (8 btls*4)
MOQ	5 ctns
Lead Time	1 month
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	JPY650 / bottle
Nutrition Facts	Amount per serving (100g) Calories: 75kcal, Protein: 1.3g, Fat: 0.3g, Total carbohydrate: 17.1g (Sugar: 16.8g, Dietary Fiber: 0.3g), Sodium: 0.0g
Allergens	soybean
Remarks	After opening, keep refrigerated and consume as soon as possible regardless of the expiration date. No sugar added, Non-dairy, Non-alcohol, Gluten-free, Vegan, Vegetarian ISO22000, ISO14001 Halal (Nippon Asia Halal Association) OEM manufacturing is available.

## How to Cook

It tastes even better when chilled.

Shake well before serving.

Fresh Rice Malt can be enjoyed in a variety of ways, such as straight, added to milk or soymilk, fruit juice, yogurt, mixed with coffee or tea, or used in cocktails.

It can also be used in cooking as a sweetener, as a seasoning, in marinades for meat and fish, added to sauces and dressing, and in many other dishes.

[DRINK DIRECTLY]

It can be consumed on its own as a refreshing beverage.

[SMOOTHIE INGREDIENT]

It can be added to smoothies for an extra tangy flavor and health benefits.

[SALAD DRESSING BASE]

It can be incorporated into salad dressings, lending a complex flavor profile to salads.

[MEAT MARINADE]

It can be used marinate meat, adding both taste and tenderness.

**Ogata Village Akitakomachi Rice Producers Co., Ltd.**

URL: <https://akitakomachi.co.jp/>

Address: 4-88, Nishi, Ogata-mura, Minamiakita-gun, Akita, 010-0492, JAPAN

Contact: [yst@akitakomachi.co.jp](mailto:yst@akitakomachi.co.jp)

# WAKUI noodle (Gluten free Ramen type)

## ワクイヌードル (グルテンフリーラーメンタイプ)



### product feature

Wakui Noodle is a gluten-free noodle made primarily from rice flour. The noodles are wavy and mix well with a variety of soups, including MISO, SHOYU (soy sauce), SHIO (salt), TONKOTSU (pork bone), etc.



Name of Product	WAKUI noodle (Gluten free Ramen type)
Net Weight / Volume	90g
Ingredients	Rice flour (white rice produced in Japan), Sprouted brown rice flour, Salt / Modified starch, Baking powder, Thickener (propylene glycol alginate, polysaccharide thickener)
JAN Code	4942220477612
Quality Guaranteed Period	24 months from production
Single Product Size / Weight	220 mm * 160 mm * 30 mm / 97 g
Carton Size / Weight	555 mm * 465 mm * 535 mm / 17800 g
QTY of Carton	144 bags (12 bags * 12)
MOQ	5 ctns
Lead Time	1 month
Storage Condition	Normal temperature
Storage Method	Store away from direct sunlight
Reference Price	Varied by terms & conditions
Price in Japanese market	JPY150 / bag
Nutrition Facts	Amount per serving (90g) Calories: 227kcal, Protein: 3.8g, Fat: 1.2g, Total carbohydrate: 51.9g (Sugar: 48.7g, Dietary Fiber: 3.2g), Sodium: 1.0g
Allergens	-
Remarks	We produce gluten-free pasta as well as gluten-free ramen. ISO22000, ISO14001 GFCO, Halal (Nippon Asia Halal Association) Vegan, Vegetarian This product is manufactured in a plant that does not bring in 28 food-allergenic specified raw materials and shellfish. OEM manufacturing is available.

### How to Cook

[Boiling time: 120 sec. to 150 sec.]

- 1) Bring a large pot of water to a boil.
- 2) Put this product in boiling water and leave it for about 60 seconds, then boil it for 60 to 90 seconds while breaking it up well.
- 3) After boiling, quickly drain the water in a colander and serve.

(Serve with your favorite soup and other ingredients.)

\*Adjust the boiling time according to the contents of cooking and desired hardness.

## Ogata Village Akitakomachi Rice Producers Co., Ltd.

URL: <https://akitakomachi.co.jp/>

Address: 4-88, Nishi, Ogata-mura, Minamiakita-gun, Akita, 010-0492, JAPAN

Contact: [yst@akitakomachi.co.jp](mailto:yst@akitakomachi.co.jp)

# Akitakomachi Cooked White Rice

秋田県産あきたこまちパックごはん



## product feature

You can eat fluffy and delicious Akitakomachi just by heating it in a microwave oven for 2 minutes.



Name of Product	Akitakomachi Cooked White Rice
Net Weight / Volume	180g
Ingredients	White rice (cultivated in Akita) / pH adjuster
JAN Code	4571527140143
Quality Guaranteed Period	10 months from production
Single Product Size / Weight	182 mm * 121 mm * 19 mm / 200 g
Carton Size / Weight	254 mm * 374 mm * 163 mm / 5160 g
QTY of Carton	24 pcs
MOQ	1000 ctns
Lead Time	2 months
Storage Condition	Normal temperature
Storage Method	Store at room temperature away from direct sunlight
Reference Price	Varied by terms & conditions
Price in Japanese market	JPY120 / pc
Nutrition Facts	Amount per serving (180g) Calories: 282kcal, Protein: 4.5g, Fat: 0.5g, Total carbohydrate: 67.1g (Sugar: 64.4g, Dietary Fiber: 2.7g), Sodium: 0.0g
Allergens	-
Remarks	It is also ideal for making rice balls (Onigiri). Gluten-free, Vegan, Vegetarian FSSC22000 OEM manufacturing is available.

## How to Cook

[In case of microwave oven]  
1) Open the tray lid to the dotted line and heat for 2 minutes at 500W or 600W. (Heating time may vary slightly depending on the microwave oven model.)  
2) For best flavor, after heating, loosen the entire product well with chopsticks.

[In case of boiling in hot water]  
1) Bring a large pot of water to a boil.  
2) Without removing the seal from the tray, place the product in the pot with the lid side up so that the products do not overlap, and heat for 14 minutes without covering the pot.  
3) For best flavor, after heating, loosen the entire product well with chopsticks.

**Ogata Village Akitakomachi Rice Producers Co., Ltd.**

URL: <https://akitakomachi.co.jp/>

Address: 4-88, Nishi, Ogata-mura, Minamiakita-gun, Akita, 010-0492, JAPAN

Contact: [yst@akitakomachi.co.jp](mailto:yst@akitakomachi.co.jp)

# Sprouted Brown Rice (Akitakomachi) with Iron

## 特別栽培米大潟村産あきたこまち発芽玄米(鉄分)



### product feature

This product is sprouted brown rice with iron added for improved functionality.



Name of Product	Sprouted Brown Rice (Akitakomachi) with Iron
Net Weight / Volume	1kg
Ingredients	Brown rice (produced in Akita, Japan), GABA, Collagen peptide / Ferric pyrophosphate, Vitamin B1
JAN Code	4571527140143
Quality Guaranteed Period	12 months from production
Single Product Size / Weight	240mm * 180mm * 70mm / 1018g
Carton Size / Weight	427mm * 278mm * 660mm / 33000g
QTY of Carton	30 bags (5 bags*6)
MOQ	1 ctn
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	JPY950 / bag
Nutrition Facts	Amount per serving (120g) Calories: 418kcal, Protein: 8.4g, Fat: 3.7g, Total carbohydrate: 89.6g (Sugar: 86.1g, Dietary Fiber: 3.5g), Sodium: 0.02g
Allergens	-
Remarks	100% Akitakomachi rice from Ogata Village, specially cultivated rice under Akita Prefecture's certification system, is used. ISO22000, ISO14001 OEM manufacturing is available.

### How to Cook

Please measure 1 cup of this product as 120g.

This product can be used to cook rice without sharpening. Cook rice in the same way as white rice, using the same amount of water as the white rice scale on your rice cooker. This product absorbs water well, so if you wish to mix it with white rice and soak it in water, please do so within 1 hour.

Adjust the amount of water according to your preference.

\*When mixing rice with white rice, add this product to the rice without rinsing.

\*When adding water, the rice will become slightly muddy, but this is rice bran, so please cook the rice as it is.

## Ogata Village Akitakomachi Rice Producers Co., Ltd.

URL: <https://akitakomachi.co.jp/>

Address: 4-88, Nishi, Ogata-mura, Minamiakita-gun, Akita, 010-0492, JAPAN

Contact: [yst@akitakomachi.co.jp](mailto:yst@akitakomachi.co.jp)