

Materials specifications

Date: 11-May-17

Manufacturer and Factory

Matsuya Co., Ltd.

3497-2, kuzutsuka, kita-ku, Niigata
950-3321 JAPAN
TEL.+81-25-387-3325
FAX.+81-25-388-7413

Email matuya@ruby.ocn.ne.jp



PL insurance : Subscribed

Product features

Brown rice with plentiful of nutrition. By Matsuya's unique manufacturing method, you can consume nourishment of the brown rice deliciously and easily. This product contains 3000mg of collagen, and it supports maintaining skin health strongly. Plentiful of dietary fiber of brown rice + fiber 3.5g. For a purpose to improve nourishment or the diet, we recommend this brown rice soup to women after childbirth.

Bonito, tangle seaweed, and Shiitake mushroom with Japanese style broth.

Product name : Brown rice soup [Japanese style broth]	
Description : Processed rice product	
NET : 30g (for 1 feed)	JAN code 4510549004002

	Shelf life	2 years		
	Storage condition	•Room temperature		
		•Avoid high temperature, high humidity		
		•Avoid direct sunlight		
	Quantity per case	48 packages (12pieces × 4 inner cartons)		
	Package	size (cm)	W10.8×D1×H15	
		weight (g)	38	
material		XOP20/PE15/LL50		
Outer carton	size (cm)	W24×D24×H17		
	weight (g)	2,500		
	material	a cardboard case		

	Ingredients	Origin raw materials	Country of origin	Compound ing ratio
1	Japanese brown rice	Koshihikari	Japan (Niigata)	40.0%
2	Combined seasoning (Japanese style broth)			
3	dextrin	tapioca	Thailand, Vietnam	9.6%
4	bonito extracts	bonito	Japan	6.4%
5	tangle seaweed extracts	tangle seaweed	Japan	6.4%
6	shiitake mushroom extracts	shiitake mushroom	Japan	6.4%
7	sugar cane fiber	sugar cane	Japan	3.2%
8	indigestible dextrin	corn starch	USA	14.3%
9	collagen peptide (gelatin)	pig-skin	USA, Canada, France	10.0%
10	salt		Japan	2.7%
11	seaweed		Korea	1.0%
12				100.0%
13				
14				
15				
16				
17				
18				
19				
20				

Microorganism test

General bacteria	300 /g at or below
Coliform group	negative

Nutrition Facts (100g)

Energy	355 kcal
Protein	15 g
Lipid	1 g
Carbohydrate	84.6 g
Sodium	1600 mg
Dietary fiber	14.3 g
Trans Fat	/ %
Saturated Fatty acid	/ %
Cholesterol	/ mg

Manufacturing process

Washing brown rice → Soaking brown rice in water → Steaming brown rice → Roasting → Grinding → Removing impurity by magnet → Milling → Removing impurity by magnet → Mixing Combined seasoning (Japanese style broth), indigestible dextrin, collagen peptide, salt and seaweed → Measuring → Removing impurity by magnet → Packing → Metal detector → Inspection → Packing in a case

Detection for metallic objects Test peace / Fe: 0.6mm Sus: 1.0mm	Magnet	10,000 gauss
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Remark

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Wakame seaweed, and white sesame seeds with spicy ginger soup.

Product name : Brown rice soup [Ginger]	
Description : Processed rice product	
NET : 30g (for 1 feed)	JAN code 4510549004019

	Shelf life	2 years		
	Storage condition	•Room temperature		
		•Avoid high temperature, high humidity		
		•Avoid direct sunlight		
	Quantity per case	48 packages (12pieces × 4 inner cartons)		
	Package	size (cm)	W10.8×D1×H15	
		weight (g)	38	
material		XOP20/PE15/LL50		
Outer carton	size (cm)	W24×D24×H17		
	weight (g)	2,500		
	material	a cardboard case		

	Ingredients	Origin raw materials	Country of origin	Compound ing ratio
1	Japanese brown rice	Koshihikari	Japan (Niigata)	41.3%
2	Combined seasoning (Japanese style broth)			
3	dextrin	tapioca	Thailand, Vietnam	6.0%
4	bonito extracts	bonito	Japan	4.0%
5	tangle seaweed extracts	tangle seaweed	Japan	4.0%
6	shiitake mushroom extracts	shiitake mushroom	Japan	4.0%
7	sugar cane fiber	sugar cane	Japan	2.0%
8	indigestible dextrin	corn starch	USA	17.3%
9	collagen peptide (gelatin)	pig-skin	USA, Canada, France	10.0%
10	wakame seaweed		Japan	3.3%
11	sesame		Japan	3.3%
12	salt		Japan	3.3%
13	ginger		Japan	0.9%
14	red pepper		Japan	0.3%
15	green onion		Japan	0.3%
16				100.0%
17				
18				
19				
20				

Microorganism test

General bacteria	300 /g at or below
Coliform group	negative

Nutrition Facts (100g)

Energy	347 kcal
Protein	15.2 g
Lipid	1.8 g
Carbohydrate	82.1 g
Sodium	2400 mg
Dietary fiber	17.5 g
Trans Fat	/ %
Saturated Fatty acid	/ %
Cholesterol	/ mg

Manufacturing process

Washing brown rice → Soaking brown rice in water → Steaming brown rice → Roasting → Grinding → Removing impurity by magnet → Milling → Removing impurity by magnet → Mixing Combined seasoning (Japanese style broth), indigestible dextrin, collagen peptide, sesame, salt, ginger, red pepper and green onion → Measuring → Removing impurity by magnet → Packing → Metal detector → Inspection → Packing in a case

Detection for metallic objects Test peace / Fe: 0.6mm Sus: 1.0mm Magnet 10,000 gauss

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Richer taste and flavor tomato soup.

Product name : Brown rice soup [Tomato]	
Description : Processed rice product	
NET : 30g (for 1 feed)	JAN code 4510549004026

	Shelf life	2 years		
	Storage condition	<ul style="list-style-type: none"> •Room temperature •Avoid high temperature, high humidity •Avoid direct sunlight 		
	Quantity per case	48 packages (12pieces × 4 inner cartons)		
	Package	size (cm)	W10.8×D1×H15	
		weight (g)	38	
		material	XOP20/PE15/LL50	
	Carton	size (cm)	W24×D24×H17	
		weight (g)	2,500	
		material	a cardboard case	

	Ingredients	Origin raw materials	Country of origin	Compound ing ratio
1	Japanese brown rice	Koshihikari brown rice	Japan (Niigata)	41.8%
2	indigestible dextrin	corn starch	USA	16.3%
3	collagen peptide (gelatin)	pig-skin	USA, Canada, France	10.0%
4	Combined seasoning (for tomato taste)			
5	tomato powder		Japan	10.0%
6	sugars		Japan	5.0%
7	maltose		Japan	4.0%
8	salt		Japan	3.3%
9	onion extracts powder		Japan	0.7%
10	yeast extracts powder		Japan	0.7%
11	powdered oil		Japan	0.3%
12	chicken bouillon powder		Japan	0.3%
13	dried parsley		Japan	0.3%
14	seasoning (amino acid, etc.)		Japan	3.7%
15	thickener (processed starch)		Japan	3.3%
16	acidifiers		Japan	0.2%
17	spice extracts		Japan	0.1%
18				100.0%
19				
20				

Microorganism test

General bacteria	300 /g at or below
Coliform group	negative

Nutrition Facts (100g)

Energy	347 kcal
Protein	17.7 g
Lipid	2.1 g
Carbohydrate	78.3 g
Sodium	2400 mg
Dietary fiber	16.3 g
Trans Fat	/ %
Saturated Fatty acid	/ %
Cholesterol	/ mg

Manufacturing process

Washing brown rice → Soaking brown rice in water → Steaming brown rice → Roasting → Grinding → Removing impurity by magnet → Milling → Removing impurity by magnet → Mixing Combined seasoning (for tomato taste), indigestible dextrin, collagen peptide → Measuring → Removing impurity by magnet → Packing → Metal detector → Inspection → Packing in a case

Detection for metallic objects	Test peace / Fe: 0.6mm Sus: 1.0mm	Magnet	10,000 gauss
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Asari clam cream chowder

Product name : Brown rice soup [Asari Clam]	
Description : Processed rice product	
NET : 30g (for 1 feed)	JAN code 4510549004033

	Shelf life	2 years	
	Storage condition	• Room temperature • Avoid high temperature, high humidity • Avoid direct sunlight	
	Quantity per case	48 packages (12pieces × 4 inner cartons)	
	Package	size (cm)	W10.8×D1×H15
		weight (g)	38
		material	XOP20/PE15/LL50
	Outer carton	size (cm)	W24×D24×H17
weight (g)		2,500	
material		a cardboard case	

Ingredients	Origin raw materials	Country of origin	Compound ing ratio
1 Japanese brown rice	Koshihikari	Japan (Niigata)	43.3%
2 indigestible dextrin	corn starch	USA	15.0%
3 collagen peptide (gelatin)	pig-skin	USA, Canada, France	10.0%
4 Combined seasoning (for clam chowder taste)			
5 creaming powder		Japan	7.3%
6 sugars		Japan	5.1%
7 dextrin	tapioca	Thailand, Vietnam	3.7%
8 salt		Japan	2.3%
9 asari clam extracts powder		Japan	1.7%
10 onion extracts poeder		Japan	1.0%
11 mirepoix powder		Japan	1.0%
12 yeast extracts powder		Japan	0.2%
13 protein hydrolysate		Japan	0.2%
14 white pepper powder		Japan	0.2%
15 thickener (processed starch)		Japan	7.0%
16 seasoning (amino acid, etc.)		Japan	0.2%
17 flavoring agent		Japan	0.1%
18 spice extracts		Japan	0.1%
19 parsley		Japan	1.6%
			100.0%

Microorganism test

General bacteria	300 /g at or below
Coliform group	negative

Nutrition Facts (100g)

Energy	374 kcal
Protein	14.8 g
Lipid	5 g
Carbohydrate	80.8 g
Sodium	2200 mg
Dietary fiber	14.9 g
Trans Fat	/
Saturated Fatty acid	/
Cholesterol	/

Manufacturing process

Washing brown rice → Soaking brown rice in water → Steaming brown rice → Roasting → Grinding → Removing impurity by magnet → Milling → Removing impurity by magnet → Mixing Combined seasoning (for clam chowder taste), indigestible dextrin, collagen peptide → Measuring → Removing impurity by magnet → Packing → Metal detector → Inspection → Packing in a case

Detection for metallic objects Test peace / Fe: 0.6mm Sus: 1.0mm	Magnet	10,000 gauss
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Remark

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