

## Product Profile / Terms and Conditions

Name of Product	Frozen aged baked sweet potato						
JAN Code	4531233101210	Package	Materials	Nylon film in paper box			
Use by date	547 days (Thaw and serve as soon as possible.)		Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm)	Inner Capacity		
Minimum Units of Delivery	10cases(ASK)	Packing	Materials	cardboard box	Volume	24	
Lead Time	ASK		size/Gross weight	Length(cm) × Width(cm) × Height (cm)	Weight(kg)		
Storage Condition	<input type="checkbox"/> Normal Temperature <input type="checkbox"/> Refrigerating <input checked="" type="checkbox"/> Frozen	Reference Price	<input checked="" type="checkbox"/> FOB <input type="checkbox"/> CIF		Prices are valid before		1200yen
			*varied by terms and conditions		Price in Japanese market		
Certifications (Products/System)							


Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
sweet potato	CHIBA		

Product Characteristics	Use Scenes (Usage · Recipes)
<p>The aging process is completed in a short period of time through the use of a special earthen-walled underground storage facility. The product is baked at a low temperature over a long period of time. The honey and sweetness are locked inside, resulting in a creamy, sticky, honey-like finish. These two points are the reason why we succeeded in achieving a maximum sugar content of over 60 degrees. The quantity is limited due to the time and effort required. The soft aroma and the sweet taste that spreads in the mouth are irresistibly delicious. It is used in many hotels, restaurants, and cafes, and has become a popular menu item because it maximizes the natural sweetness of the ingredients, allowing customers to enjoy the rich taste of the original ingredients.</p>	<p>Yaki-imo (baked sweet potato) has a long history in Japanese food culture. It is popular in a wide range of situations, from family gatherings to now as a health food, one-hand food to eat while walking around or watching sports. Frozen yaki-imo can be defrosted naturally and served chilled, or can be toasted in a toaster to enjoy its delicious taste. It is sweet and tasty enough as a simple sweet as it is. In addition, it has long been said to be a health food and good for beauty, and is very popular among women.</p>




## Product Picture

**Allergen (Specific Raw Materials)**

## ■ Company's profile

<b>Company's Name</b>	SAWARABI CO.,LTD		
<b>Annual Sales</b>	600,000,000yen	<b>Numbers of Employees</b>	45 persons
<b>Name of Representative</b>	Nagahisa Kamijo		
<b>Messages to Purchasers</b>	<p>The company has been in business for 63 years. The company was born in Minami-Boso, Chiba Prefecture, surrounded by flowers, the sea, and this rich natural environment, under the theme of flowers and shellfish. We plan and develop souvenirs and souvenirs, and create products that enrich everyone's lives. We have business relationships with numerous roadside stations, PAs, and other major merchandising facilities for both sundries and food products. We also handle OEM product development for theme parks and aquariums nationwide, and have gained knowledge and experience over the years. Currently, we have started two new businesses, "Hula Bread: Bread production and sales of our own products" and "Frozen Baked Potato Business (including exports)", to surpass the situation we had before Corona.</p>		
<b>Website Address</b>	<a href="https://sawarabi.com/">https://sawarabi.com/</a>		
<b>Company's Address</b>	〒 296-0233	781 Kanazuka, Kamogawa City, Chiba Prefecture	
<b>Factory's Address</b>	〒 286-0102	Gate 18, Narita Public Market, 80-1 Tenjimine, Narita City, Chiba, Japan	
<b>Name of the Person in Charge</b>	Shoji Seki	<b>E-mail Address</b>	<a href="mailto:s.seki@sawarabi.com">s.seki@sawarabi.com</a>
<b>Phone Number</b>	+81-90-4629-5250	<b>Fax Number</b>	

## ■ Selling Points of the production process

<p>Production Process of Frozen Yaki-imo</p> <p>(1) Storage in ripening machine (2) Washing with electrolyzed water (3) Baking (4) Instant freezing (5) Metal detector inspection (6) Vacuum packing (7) Freezing and storage</p> <p>The sweet potato variety to be handled is "Beniharuka" produced in Chiba Prefecture.</p> <p>*Temperature control in refrigerators and traceability of the production process will be introduced to ensure thorough quality control and history management.</p>
<p><b>Pictures</b></p> <div style="display: flex; justify-content: space-around;"> <div style="text-align: center;">  <p>Vacuum packaging machine</p> </div> <div style="text-align: center;">  <p>metal detector</p> </div> <div style="text-align: center;">  <p>BLAST CHILLER &amp; SHOCK FREEZER</p> </div> </div>

## ■ Information of Quality Assurance

<b>Inspection of Products</b>	<input type="checkbox"/> Yes <input type="checkbox"/> No	<b>(If yes, please provide additional information about inspection)</b>		
<b>Hygiene Management</b>	<b>Production Process</b>			
	<b>Employees</b>			
	<b>Facilities and Equipments</b>			
<b>Emergency Response</b>	<b>The Contact Points</b>	<b>The person in charge</b>		<b>Phone number</b>
	<b>Documentation</b>			