日本食品安全研究所 NIHONSYOKUHINANZEN KENKYUUJYO

LINE UP



Company

株式会社 日本食品安全研究所

Company Name Nihonsyokuhinanzenkenkuujyo inc.

address 2-2-4 Shinko, Otaru-shi, Hokkaido

About Us Kenzo ookura

Business Sales of frozen Japanese sweets and rice

Contact Us <u>tanaka@jfsl.jp</u>

Company Name Inahoseika inc.

address 2-2-4 Shinko, Otaru-shi, Hokkaido

About Us Kenzo ookura

Business Manufacture of frozen foods such as Japanese confectionery and rice

Contact Us <u>tanaka@jfsl.jp</u>





trade name	[HOKKAIDO] OHAGI	
weight	90g	25g
JAN	4971222564129	4971222564143
Packing	90g×15piece×4tray x 2box	25g×20piece×10tra y x 2box
Ingredie nts	Azuki beans (Hokkaido) 、Glutinous rice (Hokkaido) 、Sugar、Syrup、Salt /Trehalose、emulsifier、β-amylase	
Storage tempera ture	Keep Frozen -18℃	
Cooking method	Refrigerator defrosting →15 hours 12 months Do not refreeze	
Shelf life		
Refreezi ng		

おはぎ OHAGI

Hokkaido Azuki beans Hokkaido Glutinous rice

Sticking

The "bean paste", which is carefully made over time, is a unique manufacturing method that cooks the flavor of the red beans together, and the sweetness is reduced to enhance the mellow flavor of the red beans.



trade name	【HOKKAIDO】 KINAKO OHAGI	
weight	90g	25g
JAN	4971222564136	4971222564440
Packing	90g×15piece×4tray x 2box	25g×2piece×10tray x 2box
Ingredie nts	Glutinous rice (Hokkaido) 、Azuki beans(Hokkaido), Sugar、Kinako ,Syrup、 Salt/Trehalose、emulsifier、β-amylase, sodium bicarbonate	
Storage tempera ture	Keep Frozen -18℃	
Cooking method	Refrigerator defrosting →15 hours	
Shelf life	12 months	
Refreezi ng	Do not refreeze	

きなこおはぎ KINAKO OHAGI

Hokkaido Azuki beans Hokkaido Glutinous rice

Sticking

The "bean paste", which is carefully made over time, is a unique manufacturing method that cooks the flavor of the red beans together, and the sweetness is reduced to enhance the mellow flavor of the red beans.



trade name	【HOKKAIDO】 Sesame OHAGI	
weight	90g	25g
JAN	4971222564457	4971222564150
Packing	90g×15piece×4tray x 2box	25g×20piece×10tra y x 2box
Ingredie nts	Glutinous rice (Hokkaido) 、Azuki beans(Hokkaido), Sugar、Black sesame ,Syrup、Salt/Trehalose、 emulsifier、β-amylase	
Storage tempera ture	Keep Frozen -18℃	
Cooking method	Refrigerator defrosting →15 hours	
Shelf life	12 months	
Refreezi ng	Do not refreeze	

ごまおはぎ Sesame OHAGI

Hokkaido Azuki beans Hokkaido Glutinous rice

Sticking

The "bean paste", which is carefully made over time, is a unique manufacturing method that cooks the flavor of the red beans together, and the sweetness is reduced to enhance the mellow flavor of the red beans.



trade name	【HOKKAIDO】 Matcha OHAGI	
weight	20g	
JAN	4971222564259	
Packing	20g×20piece×8tray x 3box	
Glutinous rice (Hokkaido) 、Azul beans(Hokkaido), Sugar、,Syrup Green soybean flour, Green tea Salt / Trehalose、emulsifier、β- amylase, Colorants		
Storage temperature	Keep Frozen -18℃	
Cooking method	Refrigerator defrosting →15 hours	
Shelf life	12 months	
Refreezing	Do not refreeze	

抹条おはぎ Matcha OHAGI

Hokkaido Azuki beans Hokkaido Glutinous rice

Sticking

It is a bite-sized rice cake that harmonizes with the moderate sweetness and elegant bean paste made with a unique manufacturing method and the moderate bitterness of Uji matcha.



ずんだおはぎ ZundaOHAGI

JAN: 4971222565836

Ingredients

Zunda paste (Hokkaido, Glutinous rice(Hokkaido), Sugar, Salt./
Trehalose, Colorants (Venuscus pigment, Gardenia pigment),
Polysaccharides thickening,
Emulsifier, β-amylase



JAN: 4971222565850

Ingredients

Purple sweet potato bean paste $\$ Glutinous rice (Hokkaido) $\$ Sugar $\$ Salt $\$ Trehalose $\$ Emulsifier $\$ $\$ amylase

紫芋おはぎ Purple sweet potato OHAGI



ゆずおはぎ Yuzu OHAGI

JAN: 4971222565843

Ingredients

Glutinous rice (Hokkaido) 、
Azuki beans(Hokkaido)、Sugar、
syrup、Salt/Trehalose、perfume、
Emulsifier、β-amylase、Gardenia
yellow pigment



Wormwood おはぎ Wormwood OHAGI

JAN: 4971222565829

Ingredients

Glutinous rice (Hokkaido) 、
Azuki beans(Hokkaido)、Sugar、
Wormwood、syrup、Salt /
Trehalose、Emulsifier、βamylase

Sticking

Seasonal rice made with glutinous rice from Hokkaido

weight	25g
Packing	5,000g (25g×20pieceX10tray) x2box
Storage temperature	Keep Frozen -18℃

Shelf life	12 months
Cooking method	Refrigerator defrosting →15 hours
Refreezing	Do not refreeze









大稿 DAIFUKU

trade name	Kusa daifuku	Soy daifuku	White daifuku	Red daifuku
weight	85g	85g	85g	85g
JAN	49712225 64228	497122256 4662	497122256 4679	497122256 4686
Packing	85g×15piece×4Trayx2box			
Ingredients	Glutinous rice(Hokk aido). Sugar. Azuki beans(Hokkaido). Wormwo od. Syrup. Salt/ Modified starch. Emulsifie r. β-amylase	Glutinous rice(Hokkai do), Sugar, Azuki beans(Hok kaido), Black soybean (Hokkaido), Syrup, Salt, Modified starch, Emulsifier, β-amylase	rice(Hokkai do)、Sugar、 Salt ⁄	White bean paste. Glutinous rice(Hokkai do), Sugar, Salt / Modified starch, Emulsifier, β-amylase, ⊐Cochineal dye
Storage temperature		Keep Fro	ozen -18℃	
Cooking method	Refri	gerator defr	osting →15	5 hours
Shelf life		12 n	nonths	
Refreezing		Do not	refreeze	

Sticking

Hokkaido Glutinous rice

It is characterized by its chewy texture that is carefully pressed with a pestle and mortar.

Please enjoy the authentic taste and texture made from 100% glutinous rice from Hokkaido.



北海道チーズ大福 Hobbaida Chaosa Daifu

Hokkaido Cheese Daifuku

Hokkaido Azuki beans Hokkaido Glutinous rice Hokkaido cream cheese

Sticking

Glutinous mochi carefully pressed with a pestle, homemade bean paste with a unique method of cooking with the flavor of red beans, and mellow cream cheese that melts in your mouth using Hokkaido milk luxuriously. Please enjoy the triple harmony of bean paste in mochi and cream cheese in bean paste.

trade name

weight

1AN

Packing

Ingredients

Storage

temperature

Cooking method

Shelf life

Refreezing

Hokkaido Cheese Daifuku

75q

4971222559675

75g×60piecex2box

Glutinous rice(Hokkaido), Sugar, Azuki beans(Hokkaido), processed

cheese (Hokkaido), Syrup, Salt/ Modified starch, Emulsifier, β-amylase

Keep Frozen -18℃

Refrigerator defrosting →15 hours

12 months

Do not refreeze



trade name	Triple Berry Daifuku
weight	25g
JAN	4971222564198
Packing	25g×20piece×10Trayx2box
Sugar、Glutinous flour、processed chefat Spreads、Strawberry jam、Salt、Raspberry juice、Blueberry juice/Modified starch、Emulsifier、Venuscupigment、glycine、Gelling agent、Acidulants、β-amylase、perfume、Cochineal dye、Gardenia pigment、Sodium acetate、Rack dyeAntioxidar	
Storage temperature	Keep Frozen -18℃
Cooking method	Refrigerator defrosting →15 hours
Shelf life	12 months
Refreezing	Do not refreeze

トリプルベリーTriple Berry

Sticking

Inside the blueberry rare cheesecake is a special jam of wild strawberries (wild strawberries).

It is wrapped in a soft rice cake full of raspberry juice and finished plumply. Blueberries, raspberries, wild strawberries.

Please enjoy the pure aroma and luxurious harmony of the three kinds of berries.







Sticking

JAN: 4971222565157 **Ingredients**

Strawberry bean past (Hokkaido) 、
Sugar (Hokkaido) 、vegetable oil

/Modified starch、Trehalose、Red
yeast dye、perfume、Acidulants、
Emulsifier

JAN: 4971222565171 **Ingredients**

Mango bean paste(Hokkaido)

Sugar (Hokkaido) , vegetable oil/

Modified starch, Trehalose, perfume,

Acidulants, Paprika pigment,

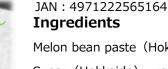
Emulsifier

JAN: 4971222565645 **Ingredients**

Sugar (Hokkaido) 、Azuki beans(Hokkaido)、Syrup、Salt、 vegetable oil / Modified starch、







Melon bean paste (Hokkaido) 、
Sugar (Hokkaido) 、vegetable oil/
Modified starch、Trehalose、perfume、
Acidulants、Emulsifier、Veneurosis
yellow pigment、Gardenia pigment

JAN: 4971222565652

Ingredients

Apple bean paste (Hokkaido) 、Sugar (Hokkaido) 、vegetable oil / Modified starch、Trehalose、perfume



JAN: 4971222565676

Ingredients

Haskap bean paste (Hokkaido) 、
Sugar (Hokkaido) 、vegetable oil/
Modified starch、Trehalose、glycine、
Acidulants

タピオカ餅 Tapioka Mochi

A special colorful fruit bean paste is wrapped in a chewy dough like tapioca.

We mainly use raw materials from Hokkaido.

It is a Japanese confectionery with a refreshing feeling.

weight	20g	Shelf life	12 months
Packing	20g×20pieceX10Trayx2box	Cooking method	Refrigerator defrosting →15 hours
Storage temperature	Keep Frozen -18℃	Refreezing	Do not refreeze



trade (Hokkaido) Warabi mochi (Kinako)		【Hokkaido】 Warabi mochi (Matcha tea)
weight	1,000g	1,000g
JAN	4971222564235	4971222564242
Packing	1,000g×6pacx2box	1,000g×6pacx2box
Ingredient s	Sugar、Brown sugar、 Kinako、Lotus starch、 agar-agar、Bracken powder/Trehalose、 Modified starch	Sugar, Brown sugar, Kinako, Lotus starch, agar-agar, Bracken powder/Trehalose, Modified starch
Storage temperatu re	Keep Frozen -18℃ Refrigerator defrosting →15 hours	
Cooking method		
Shelf life	12 months	



わらび餅 WARABIMOCHI

Sticking

It is a warabi mochi that remains soft even if it is frozen using a unique manufacturing method. Kinako: The crisp mochi is sprinkled with Kyoto kinako, so the rich flavor of the mushroom stands out.

Matcha: Uji matcha is sprinkled on a clear mochi with no peculiarities, so you can enjoy the rich aroma and moderate bitterness of Uji matcha

きねつき餅 Kinetsuki Mochi

Sticking

It is a chewy and chewy mochi that is carefully pressed with a pestle and mortar.

Please enjoy the authentic taste and texture made from 100% glutinous rice from Hokkaido.

It is a rice cake that can be used for various dishes.

trade name	[Hokkaido]Kinetsuki Mochi
weight	14g
JAN	4971222564693
Packing	14g×50piece×6pacx2box
Ingredients	Glutinous rice(Hokkaido)、flour/ Trehalose、Modified starch)
Storage temperature	Keep Frozen -18℃
Cooking method	Refrigerator defrosting →15 hours
Shelf life	12 months
Refreezing	Do not refreeze



いなり寿列 Inari Sushi

Sticking

With our unique freezing technology, you can enjoy the freshly made deliciousness just by thawing it naturally, and we are proud of it. It is finished in a quality that does not seem to be frozen.

trade name	[Hokkaido] Inari Sushi
weight	41g
JAN	4971222564716
Packing	41g×12piece×12pacx2box
Ingredients	Seasoned beancurd(Beancurd(Soy), High fructose corn syrup, Sugar, Starch syrup, Soy sauce(Soy, Wheat), Brewed vinegar, Wheat starch), Rice, Brewed vinegar, Sugar, Vegetable oil, Salt, Agar, Trehalose, Thickener, Colour
Storage temperature	Keep Frozen -18℃
Cooking method	Room temperature thawing → 2~5hours
Shelf life	12 months
Refreezing	Do not refreeze

