Production Specification

		2026/10/26	
		Maruai Foods Co., Ltd. TEL 03-5659-6355 FAX 03-5659-6357	
Product name	Rice ball base plum ginger 110g		
Seller	Maruai Foods Co., Ltd.	JAN code	
Maker	San-A Co., Ltd.	4580153 371388	
Product size	L200 × W130 × H10 mm	Standard	110g×40
Case size	L210 × W380 × H115 mm		
Product weight	118g	Case weight	5.1kg
Packaging material	bag: PE、PA	Self life (from manufactured date)	
	label: PP	Before opening (freezing for 365 days)	
	Ourter Packing: Cardboard	After opening (refrigerated for 1 day)	

Product features

This is a mixed rice base with domestic chopped ginger, chopped domestic crispy plums, and domestic red shiso leaves, creating a flavorful and refreshing aftertaste. The crunchy texture of chopped ginger and plum gives it a refreshing acidity and sweetness that brings out the flavor. Mix it with 2 cups of cooked rice and enjoy.

Manufacturing Process

ginger, plum → Boiling (95°C, 5 minutes) → Cooling → Washing → Visual sorting
→ Desalting→ Cleaning → Raw material pressing → Mixing and stirring → Seasoning
→ Weighing and filling → Vacuum sealing→ Weight Checker
→ Metal Detector (Fe1.5, Sus2.5) → Heat Sterilization (95°C, 40 minutes)
→ Cooling → Shaping & Water Removal → Metal Detector (Fe1.5, Sus2.5)
→ Visual inspection→ Labeling → Boxing → Shipping

Recipe

(1) Put the cooked 2 cups of rice in a sushi tub, sprinkle with the liquid of this product, and then add all the ingredients and mix together.
(2) Put it in a fan and let it touch human skin before eating. It is delicious whether you hold it in rice balls or make sushi.

Nutrition information (per 100g)

Calory	protain	Fat	Carbohydrate	Salt
80kcal	0.8g	0.2g	17.9g	6.7g

Quality Control Standard	Items	Standard	Inspection labo	Inspection method
	viable bacteria count	300cfu/g	External inspection labo	Comply with food sanitation law
	Coliform bacteria coun	Negative	External inspection labo	Comply with food sanitation law

Storage

・Before opening: Frozen (-18°C or less)

・After opening: Refrigeration required (10°C or less)

Indication of quality deterioration

Bag Expansion

Logistics

remarks

product photos and display





Rae material name	Composition 1	Composition 2	origin	Manufacturer name	% of composition	Allerggen	GMO Classification
Ginger				Yanagisawa Co., Ltd	33.82		
	Ginger		Japan				
	Salt		Japan				
	acetic acid	(Carry Over)	Japan				
Plum				Otone pickle Co., Ltd	18.00		
	Plum		Japan				
	Salt		Japan				
Sugar				Itochu Seito Co., Ltd.	10.45		
	sugar cane		Thailand, South Africa, etc				
	beat		Hokkaido				
rice vinegar				Uchibori Brewing Co., Ltd.	9.09		
	rice		USA, Australia, etc				
	Salt		Japan				
Rice fermentation seasoning				Ajinoichi Brewery Co., Ltd.	8.18		
	rice		Japan				
	Rice Koji		Japan				
	Salt		Mexico				
Salt				NM Salt Co., Ltd	2.82		
	sea salt		Australia				
Shiso Leaf					2.73		
	Red shiso		Mie Prefecture				
	Plum vinegar		Wakayama Prefecture				
	Salt		Tokushima Prefecture				
Konbu Extract Powder				Mitsubishi Corporation Life Sciences Limited.	0.41		
	kelp		Japan				
	Salt		Japan				
Yeast Extract				Mitsubishi Corporation Life Sciences Limited.	0.24		
	yeast		Japan				
water					14.26		
				Total	100.00		