



ORGANIC WASABI POWDER



MADE WITH AUTHENTIC ORGANIC WASABI



REFRESHING AND AROMATIC SPICE

Organic

Vegan

Gluten
FREE

NO
Additives

NO
Coloring

NO
Preservatives

NO
Flavorings

Unlike many other “wasabi” products, which are bright green due to artificial colorings and might not contain actual wasabi, our additive-free wasabi powder retains its natural color and flavor.

INGREDIENTS: horseradish*, Wasabi (*Wasabia japonica*)*(10%).*organically grown and processed

HOW TO USE: Add a small amount of lukewarm water to a bit of powder, mix until it forms a smooth paste, then cover and let it stand for 10 minutes. 5g makes 2-3 servings.

25g can x 6 x 20

Nutritional value	per100g
Energy	1347KJ/320kcal
Fat	0.8g
of which saturates	0.3g
Carbohydrate	49.5g
of which sugars	31.2g
Fibre	25.1g
Protein	16.2g
Salt	0.02g

Logistic information	
Pieces	25g can x 6 x 20
Unit size(mm)	55 x 55 x 50
Trader case (mm)	175 x 120 x 55
Master case (mm)	360 x 260 x 285
Gross weight	7.95kg

Shelf life24 months
Storage a cool, dry, dark place
PB can label, Trade case *conditions apply
Certification EU Organic JP-BIO-154
Producer Tokyo, Japan FSSC 22000 certified
Production MOQ 34 cases (4,080 cans)
Packaging Unit can: tin, inner seal: PET/Al/PE, cap: PE



1kg bag x 20

Logistic information	
Pices	1kg bag x 20
Unit size(mm)	45 x 210 x 360
Master case (mm)	390 x 590 x 240
Gross weight	21.5kg

Shelf life24 months
Storage a cool, dry, dark place
Certification EU Organic JP-BIO-154
Producer Tokyo, Japan FSSC 22000 certified
Production MOQ 5 cases (100 bags)
Packaging PET12/ALPET12/PET12/LLDPE60 (compliance with EU 10/2011)