

Product Profile / Terms and Conditions

Name of Product	JABARA Citrus pepper 60g						
JAN Code	4536274002731	Package	Materials	Jar : glass, Cap: Steel			
Use-By Date	12 months from date of manufacture		Size / Volume	Length(cm)	Width(cm)	Height (cm)	Volume
Minimum Order Quantity	30 jars x 1 box	Packing	Materials	Cardboard		Quantity	30.0
Lead Time	2-3 business days in Japan		Size/Gross Weight	Length(cm)	Width(cm)	Height (cm)	Weight(kg)
Storage Condition	<input checked="" type="checkbox"/> Normal Temperature <input type="checkbox"/> Refrigerated <input type="checkbox"/> Frozen	Wholesale price	ASK	Expiration Date	—		
Certifications (Products/System)				Price in Japanese Market	¥625		
*varied by terms and conditions							

Ingredients and Additives	The Place of Origin	Nutrition Facts	Per 60g
JABARA peel	Wakayama	Calories	43.1kcal
Chili pepper	Japan	Moisture	39.5g
Salt	produced in Japan	Protein	0.98g
JABARA juice	Wakayama	Carbohydrate	9.07g
		Ash	10.1g
		Sodium	3.92g
		Salt equivalent	9.96g

Product Characteristics	Use Scenes (Usage · Recipes)
<p>Made from jabara from Kitayama Village and a rare red pepper called <i>Shimizu-Mori Namba</i> from Aomori Prefecture. <i>Shimizu-mori namba</i> contains more sugar and vitamins, A, C, and E, than other chili peppers, and has a rich and sweet flavor.</p> <p>The moderate spiciness enhances the unique flavor of the jabara and that match jabara perfectly.</p>	<p>It matches all kinds of dishes, Japanese, Western and Chinese dishes.</p> <p>Adding it to everyday meals, such as soup, udon noodles or grilled meat, gives an accent to dishes.</p>

Product Image

	
Allergens (Specific Raw Materials)	
None	