



Rice sweets developed by Food & Biomass Eng. Lab in the University of Tsukuba

Product Name: Brown Rice Milk Pudding

Major classification: Processed food

Subcategory: Desert/yogurt

Allergy indication: 20 recommended items None

Delivery method: Storage temperature range

Main raw materials and their origin: Brown rice (Ibaraki Prefecture)

Main additive: Gelling agent

Expiration date: October 14, 2019

Contents: 21 g

Product features: Uses brown rice paste in which brown rice and water are

milled using a technology called

"micro wet milling (MWM)"

Factory location: 1-40 Mito, Tako-cho, Katori-gun, Chiba

