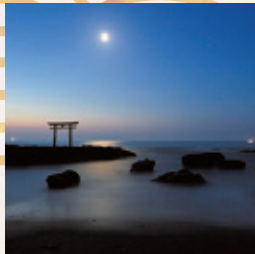




IBARAKI EXPORTS

Selection of Agricultural Foods and more



IBARAKI
PREFECTURE



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About Ibaraki Prefecture

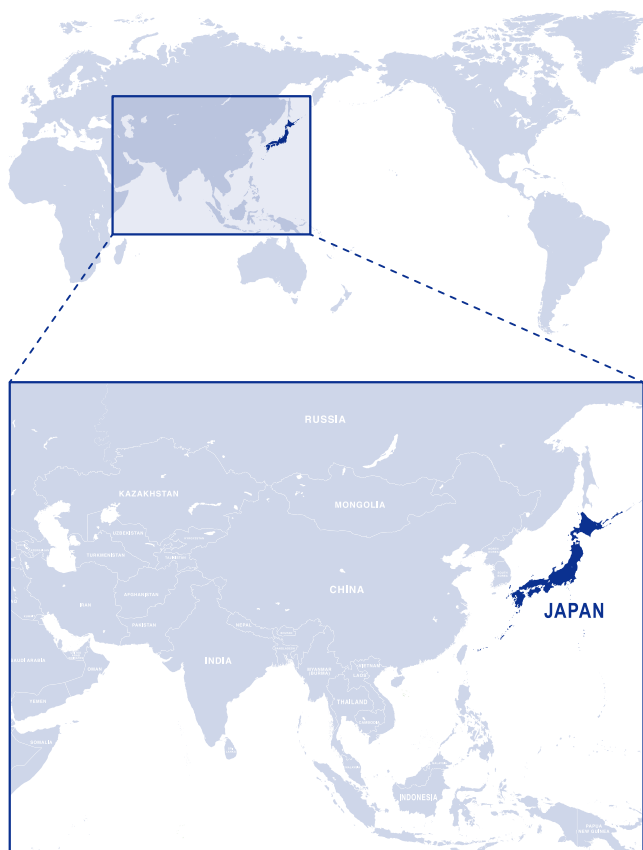


Located around 35-160km northeast of Tokyo with a population of about 2.8 million residents, Ibaraki Prefecture has rich nature and vast plains. A variety of industries, including agriculture, forestry, fisheries, and manufacturing, thrive here.

Moreover, Ibaraki is also making great efforts to export its products due to its easy access to major ports (Tokyo and Yokohama) and airports (Haneda and Narita), which serve as export bases.

Blessed Environment

- ◆ Warm and mild climate
(Annual average temperature: 14.1°C, Annual precipitation volume: 1367.7mm)
- ◆ Abundant water sources
(home to one of the largest lakes and rivers in Japan)
- ◆ Fewer natural disasters than other areas of Japan.



Close to export bases

[travel time by car, from Mito City (prefectural capital)]

- ◆ Narita Airport (80min)
- ◆ Haneda Airport (110min)
- ◆ Tokyo Port (100min)
- ◆ Yokohama Port (120min)



One of Japan's Leading Agricultural Prefectures



Ibaraki Prefecture is a treasure trove of cuisine, blessed with fertile land, oceans, mountains and a warm climate that allows for rich agricultural ingredients. There is a variety of agricultural, forestry and fishery products produced in every region of the Prefecture.

Ibaraki also plays an important role in supplying food to Tokyo and the metropolitan area.

Ibaraki's Major Agricultural Production



Ranked 1 Nationally



Source : MAFF statistics (2022)

and more.



Quality Rice Cultivated from a Rich Climate and Abundant Nature

Rice

Ibaraki Prefecture is blessed with an abundance of water, including many rivers and large lakes, and has become one of the leading rice-producing regions in Japan.



Delicious even served cold

One of the notable features of Japanese rice is that even after it cools down, it keeps its delicious flavor and texture for a long time. This makes it suitable for a variety of dishes, such as Japanese cuisine (Sushi, Onigiri, Bento etc.) and more. Also, as it can be enjoyed cold, it contributes to an improved yield and a reduction of food waste.



Export Conditions

- | | |
|--------------------------|---|
| ◆ Shipping Time | : Year round (New rice season starts in Aug.) |
| ◆ Shipping Forms | : White rice / Brown rice |
| ◆ Shipping Standards | : 2 / 5 / 10kg (per 1 bag) |
| ◆ Forms of Packaging | : Normal / Vacuum-sealed (long expiration date) |
| ◆ Minimum Order Quantity | : Negotiable |
| ◆ Shipping Method | : By Sea (Dry or Chilled or Frozen) / Air |

Our Strengths

*Whether a particular service provider can accommodate a request varies by provider.

A Wide Variety of Rice

There is a huge network of growers in Ibaraki, so we can provide a wide variety of rice with stable supply.

Leading Variety in Ibaraki

Koshihikari

— コシヒカリ —

- ▶ Most produced rice in Japan
- ▶ Sticky, chewy and sweet
- ▶ Suitable for many dishes



Niji no kirameki

— にじのきらめき —

- ▶ Stable supply and resistant to extreme weather conditions
- ▶ Delicious even served cold
- ▶ Suitable for Food Service (such as sushi, onigiri, bento, and more)



— Others —

Akitakomachi

Yumehitachi

Shikiyutaka

Fukumaru

Asahi no yume

Hoshijirushi

and more.

Safety Management



Home to some rice milling factories with the highest certification standards in the world (such as "FSSC22000").

Vacuum-sealed Packs



Vacuum-sealed packaging prevents oxidization (a cause of flavor degradation) and insect infestation. All of which helps to extend shelf-life.

Pre-Washed Rice



Reduce time, effort and water usage. Streamlines operations in restaurants and food service.

PB in Small Quantities



Able to create original PB products in smaller quantities than a large company.

Cooking Tips

Recommend to use soft water when cooking rice.

If you use hard water, the surface of the rice grain is covered with minerals and is not able to absorb much water, resulting in the cooked rice having a hard texture.



A highly selective premium beef brand

Hitachiwagyu Beef

Hitachiwagyu Beef is made from only Japanese Black Cattle raised for around 30 months in Ibaraki Prefecture with carefully selected fodder and honed care. Hitachiwagyu Beef is quality graded 4 or 5 of the A or B class according to the scales of Japan Meat Grading Association.



A Gem Made From a Comfortable Breeding Environment

They are raised carefully with the producer's refined breeding management techniques and meticulously selected feed. This produces high-quality meat and fat, resulting in fine, tender, and delicious-looking marbled meat. It has a rich flavor, soft texture and tender meat that melts in the mouth.



Export Conditions

- ◆ Shipping Time : Year round
- ◆ Lead time from order : about 1.5 months
- ◆ Minimum Order Quantity : 100kg (Negotiable)
- ◆ Shipping Method : By Sea (Frozen) / Air (Chilled or Frozen)

Hitachiwagyu Beef is also eaten overseas

Starting with exports to Vietnam in 2014, Hitachiwagyu Beef is now exported to the U.S., Vietnam, Thailand, Singapore, etc., and is also served at Michelin restaurants abroad. The meat is highly evaluated not only for its quality, but also for its hygienic and comfortable barns, and the stress-free rearing environment provided by pasturage and other practices.



History and Awards

There is a record that about 200 years ago, Prince Nariaki Tokugawa, then lord of the Mito Domain, raised black cattle in what is now Mito City. Over the ages since then, beef made from the excellent black Japanese breed in this prefecture was named “Hitachiwagyu” and spread to all parts of the prefecture. In 2014, our producers won the prestigious Agriculture, Forestry, and Fisheries Festival Emperor's Cup in the livestock category, and our beef has been highly acclaimed in Japan.



Parts and Suitable Dishes

