Product proposal

Soy milk chocolate

Delivery form	Room temperature	Refrigerated	Frozen

Product details	
Brand name	Sachiya
Concept	Full-bodied soy milk reproduces a thickness exceeding fresh cream, for rich chocolate with a low calorie content and mild aftertaste.
Tagline	Rich chocolate with a mild aftertaste
Features and comparison with competitor products	Ordinary ganache contains 10%-15% animal fat-based fresh cream to chocolate. Sachiya soy milk chocolate condenses vegetable-based soy milk to the limit and succeeds in increasing the content to about 50%, for a product with zero animal fat, and 30% fewer calories than ordinary ganache and half of ordinary chocolate.
Ingredients	Soy milk (whole soybean), chocolate, syrup, cocoa butter, cocoa, emulsifier (soybean based), flavoring
Allergens	Soybean
Directions	Thaw at room temperature.
Sample recipes	-
Delivery record	For professionals: Hotel, hot spring inn, department store, e-commerce business
Media coverage, Awards	2005: MAFF Minister's Award, New Technology Development Category, Furusato Food Competition

Product specification	
JAN code	-
Unit weight	9 pcs
Case quantity	18 boxes
Shipping lot	4 cases
Packing	Cardboard
Retail price (exc. tax)	1,000 yen
Unit size	L100×W100×H30mm
Temperature zone	Frozen
Best before	1 year
Manufacturing location	33-15 Suwama, Eiheiji-cho, Yoshida-gun,Fukui-ken, Japan
Nutritional elements	(per 100g)
Heat quantity	340kcal
Protein	8g
Lipid	19.7g
Carbohydrate	32.6g
Salt equivalent weight	0.1g or less

Product package appearance

Manufacturer Contact Information	Koshin Foods KK 33-15 Suwama, Eiheijicho, Yoshida-gun, Fukui-ken, Japan Tel. 0776-63-4370 Fax. 0776-63-2000
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