

Grated Wasabi



Grated raw wasabi 800g
Product #AAA8(6x1x2)
Shelf life : 150 days frozen



Grated raw wasabi 300g
Product #AAA3(10x1x2)
Shelf life :150 days frozen



Grated raw Japanese wasabi
300g Product #AJ30(6x6x1)
Shelf life :120 days refrigerated

Grated Wasabi Sachet



inner bag

Japanese grated real
sawa-wasabi sachet 2.5g
Product # SWP2(20x25x4)
Shelf life : 365 days when
frozen



Wasabi paste 2.5g
Product # ATU1(200x25)
Shelf life : 365days at
room temperature



Japanese grated real
sawa-wasabi sachet 2.5g
Product # SWP2(20x25x4)
Shelf life : 365 days when
frozen



Color-free wasabi paste
"Katsu" 2g
Product # KM4(500x12)
Shelf life : 365 days when
frozen



Japanese Grated wasabi 2.5g
Product # AJ25(200x10)
Shelflife: 365 days when
refrigerated

This product is made with 94% real wasabi.



outer bag

The most valuable wasabi product we have made:
including 94% of Japanese sawa-wasabi, so the
original aroma and spiciness are packed in each
sachet.

It will be the best match for meat dishes such as
steak and yakitori, also suitable for Japanese dishes
such as sashimi, sushi, udon, soba, etc.

As a wasabi manufacturer, we gladly accept your
request such as OEM or private label wasabi.
For more details, please contact our Sales Department.
Sales Department Email: eigyo@sanwafoods.co.jp

Wasabi Products



Chopped Wasabi 250g
Product # FHW1/FHW3(10x2x1)
Shelf life : 365 days frozen

The taste of wasabi stem with a
hint of salt.
When you crunch it, you can feel
characteristic texture of wasabi
stem , increasing your appetite for
more rice.
A no-color and bonito-free type is
also available.



Seasoning Wasabi 500g
Product (20x1x1)
Shelf life : 365 days frozen

It is a flavored seasoning wasabi:
grated wasabi with the umami of
kombu and white soy sauce.
It enhances the taste of dishes such
as grilled meat, steak, and yakitori.
It is also ideal for coloring the
take-away menu.



Quality and Sincerity
SANWA FOODS Co.,LTD.JAPAN

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Grated Yam

Using Japanese yamato yam.
Additive-free and color-free.
You can enjoy the fresh and sticky taste.
Please pour it over rice, tuna, udon,soba,etc.



Japanese Grated yam 30g
Product # RT30(25x24)
Shelf life : 365 days
when frozen



Gunma Grated yam 50g
Product # RYG5(20x15)
Shelf life : 365 days
when frozen



Mentai Grated yam 50g
Product # RMY5(20x10)
Shelf life : 180 days
when frozen



Japanese Grated yam 30g
Product # RY5(25x24)
Shelf life : 300 days
when frozen



Grated Garlic Paste Grated Ginger Paste



Grated Garlic Paste 2.5g
Product # CJ25(200x10)
Shelf life : 150 days when
refrigerated



Aomori Grated Garlic Paste
2000g
Shelf life : 150 days when
frozen



Grated Ginger Paste 2.5g
Product # BJ25(200x10)
Shelf life : 150 days when
refrigerated



Gari(Sweet ginger)
Product# TM6 (200x10) 3g
Shelf life: 365days when
frozen



Gari(Sweet ginger)
Product# TY1 (1x10) 1kg
Shelf life: 365days when
frozen

Natural Frozen Sweet Ginger



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sanwa

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Japanese Fruite Sauce



It is produced by adding sugar to fruit puree.
It can be used for desserts and shaved ice.
< Brix.20 ~ 55 > on request.



Manufacturing standards
Business use 500g

Fruite Sauce Manufacturing Process
①Pasting
A.Coarse dice (2 to 5 mm)
B. Super particles (2mm to 0.01mm)
②Mixing Fruits and additives
③Heating
④Filling (500g)
⑤Cooling
⑥Rapid freezing
A. Alcohol freezing
B. Tunnel freezer
C. Block freezing



Edible Laves & Vegetablies



Myoga
BBD:14 days
LOT:40 Trays
(1tray:3 packs)



Shiso
BBD:14 days
LOT:18 Trays
(1tray:100packs)



Hojiso
BBD:14 days
LOT:10 Trays
(1tray:13 pieces)



Hanahojiso
BBD:7 days
LOT:10 Trays
(1tray:19pieces)



Benitade
BBD:10 days
LOT:10 Trays



Kinome
BBD:14 days
LOT:10 Trays
(1tray:100pieces)

Japanese Fruite Puree



Fruite Puree Manufacturing Process
①Pasting
A.Coarse dice (2 to 5 mm)
B. Super particles (2mm to 0.01mm)
②Mixing Fruits and additives
③Heating
④Filling (1kg)
⑤Cooling
⑥Rapid freezing
A. Alcohol freezing
B. Tunnel freezer
C. Block freezing



Manufacturing standards
Business use 1kg (Three sideseal bag)



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COMPANY PROFILE

We are developing new products everyday
in response to customer's request for making Privated-Brand products.
Feel free to contact us at anytime and enjoy our fresh foods!

COMPANY



SANWA FOODS CO., LTD.

**Address: 1-7 Kiyohara-cho Ota-city GUNMA JAPAN
373-0012**

Capitals : 40 million yen

Representative : TETSUYA ISHIKAWA (President)

**Business : Manufacture,process, and sell foods
(Spices, seasonings or othes)**

COMPANY HISTORY

May 1974 Established Sanwa Shokuhin Co.

Mar.1980 Started sales of grated fresh wasabi for commercial use.

Dec 1990 Established New factory

Moved the head office to Gunma prefecture

**Jan. 1993 Started exporting powdered horseradish mainly to Hong Kong and
Southeast Asia, and installed a large freezer for mass production.**

**Aug.1998 Started manufacturing and sales of food additive-free raw wasabi
and various types of sauces.**

**Jul.2004 Completed construction of a new HACCP-compliant factory and started
production and sales of various dressings.**

Jun.2006 Obtained ISO22000 certification

Established a new production line for frozen cut vegetables

Mar.2014 Awarded"Excelent Product"

Mar.2017 Certified FSSC22000

Mar.2021 Began processing and selling frozen cut fruits

Mar.2023 Started production and sales of frozen fruit puree

Management Policy

Small quantity, Large variety

**To provide fresh and safe foods,
all stuff members are highly trained.
Our business policy is
"Small quantity, large variety".**



FSSC22000FSSC22000 Certified March 2017



**Scope: Wasabi, Ginger, Garlic,
Grated Radish, Grated Yam,
Cut Vegetable and Fruit products.**

**We put food safety first.
The quality of the products and factory
sanitation system are
thoroughly controlled**



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