Product Category

Gulfood 2019

- Category1 - Original Product
- Category2 - SUSHI Product
- Category3 - Confectionery
- Category4 - Noodle
- Category5 - For Restaurant Product
- Category6 - Beverage

SAN A 21 Co., Ltd.
International Trading Department
"Dene foods" products

- Category 1 - HALAL Japanese menu

<table>
<thead>
<tr>
<th>Products name</th>
<th>Preservation</th>
<th>Dry</th>
<th>Shelf life</th>
<th>Target</th>
<th>Restaurant, Food court</th>
</tr>
</thead>
<tbody>
<tr>
<td>Beef bowl</td>
<td>Target</td>
<td>Dry</td>
<td>1 years</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Quantity</td>
<td>200g, 1kg</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>How to cook</td>
<td>Boil and eat with rice</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

**HALAL Beef Bowl**

**Collaboration of beef with traditional flavor based on soy sauce!!**

**The Japanese popular fast food menu!!**

**Simple menu!**

**However, once you eat it, you will want to eat many times!!**

Easy to cook just by boiling in a pot for 3-4 minutes

Gyudon is a very popular quick meal often enjoyed for lunch. There are many fast-food chain stores of beef bowl in Japan.

This product is developed by Japanese company and manufactured in Malaysia. Applying to Malaysia Halal (JAKIM) certification at this point.

We can change the size and quality upon your request.

⭐️ Dene Foods
"Dene foods" product

- Category1 - HALAL Japanese menu

<table>
<thead>
<tr>
<th>Products name</th>
<th>Teriyaki Chicken</th>
<th>Preservation</th>
<th>Dry</th>
<th>Shelf life</th>
<th>1 years</th>
</tr>
</thead>
<tbody>
<tr>
<td>Quantity</td>
<td>200g, 1kg</td>
<td>Target</td>
<td>Restaurant, Food court</td>
<td></td>
<td></td>
</tr>
<tr>
<td>How to cook</td>
<td>Boil and eat</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

**Feature**

**Teriyaki Chicken**

*Teriyaki flavor is the most loved Japanese menu in the world!!*

*The best of Japanese chicken dishes!!*

*Goes well with rice and bread!!*

**Product image**

- Easy cooking just by boiling in a pot for 3-4 minutes

Teriyaki sauce is based on soy sauce and seasoned with ginger etc. The word "Teriyaki" does not indicate the way of cooking methods, does the dishes that ingredients such as meat and fish are immersed in teriyaki sauce and grilled.

It has plenty of way to use as ingredients such as sandwiches and rolled sushi.

**This product is developed by Japanese company and manufactured in Malaysia. Applying to Malaysia Halal (JAKIM) certification at this point.**

We can change the size and quality upon your request.

⭐ Dene Foods
"Dene foods" product

- Category: HALAL Japanese menu

<table>
<thead>
<tr>
<th>Products name</th>
<th>Preservation</th>
<th>Shelf life</th>
<th>Target</th>
</tr>
</thead>
<tbody>
<tr>
<td>Japanese Beef Curry</td>
<td>Dry</td>
<td>2 years</td>
<td>Restaurant, Food court</td>
</tr>
<tr>
<td>Quantity</td>
<td>200g, 1kg</td>
<td></td>
<td></td>
</tr>
<tr>
<td>How to cook</td>
<td>Boil and eat with rice</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

**HALAL Japanese Beef Curry**

The standard of curry in the world has changed from

It is best Japanese retort curry manufactured in Malaysia.

Let's enjoy the unexperienced Japanese curry!!

Product image

Easy to cook just by boiling in a pot for 3-4 minutes

Japanese curry is loved by people all over the world. It has the combination of spice and the "UMAMI" (flavor) of ingredients. We can prepare two sizes of 200 g and 1 kg. You can easily enjoy Japanese curry.

This product is developed by Japanese company and manufactured in Malaysia. Applying to Malaysia Halal (JAKIM) certification at this point.

We can change the size and quality upon your request.
"Dene foods" product

- Category: Gyoza

<table>
<thead>
<tr>
<th>Product name</th>
<th>Preservation</th>
<th>Shelf life</th>
<th>Quantity</th>
<th>How to cook</th>
</tr>
</thead>
<tbody>
<tr>
<td>Healthy gyoza 16g×20pieces</td>
<td>Frozen</td>
<td>365days</td>
<td>15packs×2</td>
<td>Grill or steam or microwave as it is</td>
</tr>
</tbody>
</table>

### Feature

#### Vegetable gyoza without meat

- **Our original manufacturing technology**
  
  Although it is vegetable gyoza, it has the texture of meat.

- **SQF "Safe Quality Food" certified factory**
  - **High quality**
    - Certified the world highest standards HACCP and ISO9001
  - **Low price**
    - Completely automatize and make its price cheaper

- **Easy to cook**
  
  Since it is already cooked, it is easy to cook by pan or microwave.

- **Applying for Halal**

  Extract of meat, seafood • alcohol

  → All free

[Grilled gyoza]  [Steamed gyoza]

We can change the size and quality upon your request.

⭐ Dene Foods
Japanese food product

- Category 2 - INARI

<table>
<thead>
<tr>
<th>Product name</th>
<th>Preservation</th>
<th>Shelf life</th>
<th>Quantity</th>
<th>Target</th>
<th>How to cook</th>
<th>For food court and restaurant</th>
</tr>
</thead>
<tbody>
<tr>
<td>HALAL INARI, HALAL KITSUNE</td>
<td>Frozen</td>
<td>365 days</td>
<td>900gx10</td>
<td>Target</td>
<td>Put vinegared rice in it and ingredients</td>
<td></td>
</tr>
</tbody>
</table>

**Feature**

**HALAL Inari (Seasoned fried bean curd)**

Inari Sushi (Sushi pocket) has been a popular menu for picnics and school events in all over Japan for more than 200 years.

- Inari Sushi is one of the sushi menu and you can create various taste by selecting ingredients as you like.

- It is manufactured without any animal ingredients, therefore, it can be served as a vegan food.

They manufacture products with reliance in FSSC22000 (Food Safety System Certification 22000) certified factories. Abura-age, Inari-age, and Kitsune-age

These products are certified by JMA (Japan Muslim Association)
"Dene foods" products

- Category 2 - soy sauce

<table>
<thead>
<tr>
<th>Product name</th>
<th>Preservation</th>
<th>Shelf life</th>
<th>Quantity</th>
<th>How to cook</th>
</tr>
</thead>
<tbody>
<tr>
<td>Non-Alcohol Soy sauce</td>
<td>Dry</td>
<td>For retail, food court, restaurant</td>
<td>10cc</td>
<td>Dip to sushi and sashimi</td>
</tr>
</tbody>
</table>

Feature

Non-Alcohol Soy sauce

Non-Alcohol!!
Non-Pork!!
Gluten free!!

It's innovative soy sauce!

They were established in 1919.
They preserve tradition and keep challenging to manufacture innovative products.

It can be changed into small bags. "5ml, 10ml, 15ml etc" upon your request.

Would you level up your sushi?

We can change the size and flavor upon your request.

⭐ Dene Foods
"Dene foods" products

- Category2 - Sushi ingredient products

<table>
<thead>
<tr>
<th>Product name</th>
<th>Sushi ingredient products</th>
<th>Quantity</th>
<th>300g</th>
<th>Preservation</th>
<th>Frozen</th>
<th>Target</th>
<th>For retail and restaurant</th>
</tr>
</thead>
<tbody>
<tr>
<td>How to cook</td>
<td>Topping on rice</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

Japanese Quality "Sushi ingredient products"

Japanese processing technology is used for these products.

Easy to complete sushi just by putting on rice.

Japan's major conveyor belt sushi chain also uses these items.

Salmon

Tuna

Mantaiko(seasoned cod roe)

Corn salad

We have various product lineups.

We can change the size and quality upon your request.

⭐️ Dene Foods
Japanese food products

- Category 2 - OTAFUKU SAUCE

<table>
<thead>
<tr>
<th>Product name</th>
<th>Preservation</th>
<th>Shelf life</th>
<th>How to cook</th>
</tr>
</thead>
<tbody>
<tr>
<td>OTAFUKU sauce</td>
<td>Dry</td>
<td>12 Months</td>
<td>Eat with okonomiyaki, yakisoba</td>
</tr>
<tr>
<td>Quantity</td>
<td>Target</td>
<td></td>
<td></td>
</tr>
<tr>
<td>2.3kg</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

**Feature**

*Otafuku The Pioneers of Okonomiyaki*

They spread Japanese savory pancake called "Okonomiyaki" all over the world.

- "Okonomiyaki" and "Takoyaki" have already gained popularity in EU, Southeast Asia.

- They can produce your requested seasonings not only sauce and vinegar. Teriyaki sauce, Yuzu sauce etc.

They acquired Malaysia Halal certification "JAKIM" on their products.

Their products are developed in Japan and manufactured in Malaysia.
"Dene foods" products

**Category 2 - SEAWEED**

<table>
<thead>
<tr>
<th>Product name</th>
<th>Preservation</th>
<th>Quantity</th>
<th>How to cook</th>
</tr>
</thead>
<tbody>
<tr>
<td>Japanese Seaweed</td>
<td>Dry</td>
<td>50g, 1kg, 5kg</td>
<td>Used for sushi</td>
</tr>
</tbody>
</table>

**Feature**

**< Japanese seaweed >**

- "Japanese seaweed" contains a lot of nutrition.
- "Japanese seaweed" is very crispy and fragrant.
- "Japanese seaweed" is delicious to eat as it is with sweet taste. Color is also beautiful.

**< Producing place of this seaweed is "Ariake Sea" which is the most representative of seaweed in Japan >**

"Ariake Sea"

- "Ariake Sea" is the best environment to grow laver
- Seaweed in "Ariake Sea" is really high quality

**< Cooking examples >**

- "Rice ball"
- "Rolled Sushi"
- "Soup"
- "Pasta"
- "Salad"
- "Ramen"

We can change the size and quality upon your request.

★ Dene Foods
"Dene foods" products

• Category 2 - WASABI

<table>
<thead>
<tr>
<th>Product name</th>
<th>Preservation</th>
<th>Frozen</th>
<th>Shelf life</th>
<th>Target</th>
<th>For retail, food court, restaurant</th>
</tr>
</thead>
<tbody>
<tr>
<td>Wasabi mini pack</td>
<td></td>
<td>Frozen</td>
<td>18 months</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Quantity</td>
<td>2.5g</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>How to cook</td>
<td>Used for sushi and sashimi</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

**Feature**

★ ≡ Wasabi mini pack is more convenient than powder wasabi. It can be used as it is!!
★ ≡ This wasabi mini pack contains Japanese real wasabi.
★ ≡ The mini pack can be attached to various menus

**< Wasabi Mini Pack >**

"Japanese real wasabi"

"Horseradish"

"Sushi"  "Roast beef"  "Udon"

~ Menu ~

We can change the size and quality upon your request.

★ Dene Foods
"Dene foods" products

· Category 2 - Sushi rice

<table>
<thead>
<tr>
<th>Product name</th>
<th>Preservation</th>
<th>Dry</th>
<th>Shelf life</th>
<th>180 days</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sushi rice</td>
<td>Target</td>
<td>Retail, Food service</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Quantity</th>
<th>200g x 24pcs in a carton</th>
</tr>
</thead>
<tbody>
<tr>
<td>How to cook</td>
<td>500W 80 seconds by microwave</td>
</tr>
<tr>
<td>EXW price</td>
<td>40.00 USD per pcs</td>
</tr>
</tbody>
</table>

---

**Ready to Eat Sushi Rice**

· Very long shelf life even though it can be preserved in normal temperature.
· No skill is required to make sushi.
· You can save costs by reducing loss of rice.
· Quality is stable because of the sterilized package.
· Unique product with highest quality.

6 months shelf life !!!

in nominal temperature

---

We can change the size and quality upon your request.

★ Dene Foods
"Dene foods" products

- Category 2 - Seasoning

<table>
<thead>
<tr>
<th>Product name</th>
<th>Preservation</th>
<th>Quantity</th>
<th>Shelf life</th>
<th>How to cook</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sushi topping furiakae</td>
<td>Dry</td>
<td>300g/20</td>
<td>365 days</td>
<td>Sprinkle on rolled sushi</td>
</tr>
</tbody>
</table>

**Feature**

**Revolutionary Product of SUSHI !!**

- Beautiful appearance, add a crunchy taste, No MSG
- Although exports of this product to EU have been expanded, this product has not been exported in UAE yet.

![Sushi Toppings, Furikake](image)

**How to use**

1. Prepare rolled sushi
2. Just sprinkle sushi on
3. Serve it on a plate!

**3 flavors and recommended ingredients**

- Yuzu Koshō
- Salmon
- Curry

**Our three selected flavors are perfectly compatible with a wide variety of sushi ingredients.**

**Dene Foods**

---

We can change the size and quality upon your request.
"Dene foods" products

- Category2 - MAMENORI SAN

<table>
<thead>
<tr>
<th>Product name</th>
<th>Preservation</th>
<th>Shelf life</th>
<th>Quantity</th>
<th>How to cook</th>
</tr>
</thead>
<tbody>
<tr>
<td>MAMENORI SAN soybean sheet</td>
<td>Dry</td>
<td>365 days</td>
<td>7 Sheets x20</td>
<td>Winding on rolled sushi rolls, Winding in</td>
</tr>
</tbody>
</table>

Feature

Healthy sushi product made with soybean "MAMENORI SAN"

- The main ingredient is bean.
- Because it is thin and soft, it can be used as a substitute for seaweed.
- Various cooking such as rolling, frying, simmering, steaming, baking etc. is possible.

<Product line-up>

[ORENGE] [PINK] [YELLOW] [GREEN] [BEIGE]

Cooking example

Fried shrimp and cabbage sushi roll

Hot Chili "TACO" sushi roll

We can change the size and quality upon your request.
"Dene foods" products

- Category 3 - Confectionery

<table>
<thead>
<tr>
<th>Product name</th>
<th>Preservation</th>
<th>Quantity</th>
<th>How to cook</th>
</tr>
</thead>
<tbody>
<tr>
<td>Plenty kind of Daifuku</td>
<td>Frozen</td>
<td>Target</td>
<td>Defreeze at normal temperature</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Feature</th>
</tr>
</thead>
</table>

Japanese confectionery "Daifuku" and "Warabi mochi"

<What is Daifuku?>
Traditional confectionery that is wrapped "an" by "mochi".

<What is Warabi mochi?>
Traditional very soft confectionery that is using warabi powder.

These products use fertile and vast "Hokkaido" materials.

Original  KINAKO  MATCHA

In the confectionery division, it is a product that acquired Japan's first JAKIM mark.

We can change the size and quality upon your request.

★ Dene Foods
"Dene foods" products

- Category3 - Confectionery

<table>
<thead>
<tr>
<th>Product name</th>
<th>Castella (original, matcha, yuzu)</th>
<th>Preservation</th>
<th>Frozen</th>
<th>Shelf life</th>
<th>365days</th>
</tr>
</thead>
<tbody>
<tr>
<td>Quantity</td>
<td>40g</td>
<td>Target</td>
<td></td>
<td>For retail and restaurant</td>
<td></td>
</tr>
<tr>
<td>How to cook</td>
<td>Defreeze at normal tempreature</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

**Feature**

- It is traditional confectionery which has the 400-years history in Japan
- It has fluffy texture. This texture is unlike any other food.
- Additive-free

- It has 1-year shelf life by high technology of freezing
- Since we have wide network with manufacturer, we can procure the ingredients which can be exported to all the countries of the world.

We can change the size and flavor upon your request.

★★ Dene Foods
"Dene foods" products

- Category3 - Confectionery

<table>
<thead>
<tr>
<th>Product name</th>
<th>Preservation</th>
<th>Shelf life</th>
<th>Quantity</th>
<th>How to cook</th>
</tr>
</thead>
<tbody>
<tr>
<td>Matcha cheese cake</td>
<td>Frozen</td>
<td>365 days</td>
<td>50g</td>
<td>Defreeze in the refrigerator.</td>
</tr>
</tbody>
</table>

**Feature**

**Japanese style and western style Matcha cheese cake**

*Use the original matcha which does not discolor by light • heat • acid, and can keep the macha color without any change under fluorescent light*

**Since we have wide network with manufacturer, we can procure the ingredients**

- Using soy milk instead of milk
  - Keep the rich flavor and low

- By blending cream cheese made in Australia and egg made in America, it has smooth texture and rich flavor.

- By original technology of quick-freezing at -30°C, can keep the flavor of matcha and

We can change the size and flavor upon your request. ★ Dene Foods
"Dene foods" products

· Category4 - Konjac Noodle

<table>
<thead>
<tr>
<th>Product name</th>
<th>Konjac Noodle (Mannan meal)</th>
<th>Preservation</th>
<th>Dry</th>
<th>Shelf life</th>
<th>6 months</th>
</tr>
</thead>
<tbody>
<tr>
<td>Quantity</td>
<td>1kg</td>
<td>Target</td>
<td>For food court and restaurant</td>
<td></td>
<td></td>
</tr>
<tr>
<td>How to cook</td>
<td>As it is or boil</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

Very low calorie noodle "Konjac Noodle"

< What is Konjac>
· Gelled product made from konjac potato.
· Solidified mannan which contains in konjac potato by alkali (especially sodium hydroxide).
· So far the case of food poisoning has not happened, it means this is one of the safest foods.

< 3 features of "Mannna meal">
· Doesn’t have the smell peculiar to konjac
· Can color by natural dye
· Can express the flavor and sweetness

<table>
<thead>
<tr>
<th>Item</th>
<th>Konjac noodle</th>
<th>Cup noodle (fried)</th>
<th>Cup noodle (sea-fried)</th>
<th>Ramen (only noodle)</th>
<th>Udon (only noodle)</th>
<th>Rice vermicelli (only noodle)</th>
</tr>
</thead>
<tbody>
<tr>
<td>kcal</td>
<td>31</td>
<td>450</td>
<td>340</td>
<td>280</td>
<td>274</td>
<td>260</td>
</tr>
<tr>
<td>Comparison</td>
<td>-</td>
<td>+1.451%</td>
<td>+1.096%</td>
<td>+903%</td>
<td>+883%</td>
<td>+839%</td>
</tr>
</tbody>
</table>

From this result, mannan meal is outstandingly low calorie!

Healthy soy sauce ramen which is popular among women.

You can eat it without cooking because don’t need to heat for seasoning.

We can change the size and quality upon your request.

⭐ Dene Foods
"Dene foods" products

- Category: 4 - Noodles

<table>
<thead>
<tr>
<th>Product name</th>
<th>Preservation</th>
<th>Shelf life</th>
</tr>
</thead>
<tbody>
<tr>
<td>Dried noodle (Udon, Soba, Somen)</td>
<td>Dry</td>
<td>550~1095 days</td>
</tr>
<tr>
<td>Quantity</td>
<td>Targets</td>
<td>Retail or restaurant</td>
</tr>
<tr>
<td>How to cook</td>
<td>Boil for 3~10 minutes</td>
<td></td>
</tr>
</tbody>
</table>

**Feature**

Dried noodle series which is taken advantage of our network.

*Product feature*

They have 780-years history of manufacturing noodles and protect traditional manufacturing method. It is manufactured in Kanzaki city Saga prefecture, Kyushu. Noodle that is made of spring water from fertile soil. You'll feel noodles go down and it has chewy texture.

All products are additive-free and scent-free!

*Product line up*

- Udon
- Soba
- Somen

*Package for retail*

By our network, we control from the ingredients. Therefore PB can be manufactured at low price.

*Package for business use*

We can change the size and quality upon your request.
"Dene foods" products

- Category 4 - Noodles

<table>
<thead>
<tr>
<th>Product name</th>
<th>Preservation</th>
<th>Dry</th>
<th>Shelf life</th>
<th>as below</th>
</tr>
</thead>
<tbody>
<tr>
<td>Noodle</td>
<td>Target</td>
<td>Retail</td>
<td>EXW price</td>
<td>0.80 USD per pcs *Except PB costs</td>
</tr>
<tr>
<td>Quantity</td>
<td>320g x 30pcs in a carton</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>How to cook</td>
<td>Boil for 3~10 minutes</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

- Very long shelf life
- The design and size (320g ~ 1kg) can be changed to meet your request.
- The price is lower than other noodles in Japan.
- Highest quality and using spring water.

*OEM MOQ is 1,000 Cartons for each products.
*Estimated costs of PB is 3,000 USD only for the first order.

Shelf life: 18 months

Shelf life: 36 months

Self life: 18 months

We can change the size and quality upon your request. ★ Dene Foods
"Dene foods" products

- Category

<table>
<thead>
<tr>
<th>Product name</th>
<th>Preservation</th>
<th>Dry</th>
<th>Shelf life</th>
<th>1 year</th>
</tr>
</thead>
<tbody>
<tr>
<td>Long Life Noodle (ready to eat)</td>
<td>Target</td>
<td>Retail, Food service</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Quantity</td>
<td>200g per pcs</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>How to cook</td>
<td>Heat it up by frying pan or microwave</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

Feature

**Ready to Eat Noodle with 12 month shelf life**

This product has longest shelf life as ready-to-eat noodle in Japan.
You can cook it by microwave and frying pan.
Once you add topping and heat it up, it is ready to eat.
We use high quality flour produced by Nissin, so the texture and taste are very nice.

We could attach powder sauce together if you need.

We can change the size and quality upon your request. ★ Dene Foods
"Dene foods" products

- Category 4 - SeaWeed Salad

<table>
<thead>
<tr>
<th>Product name</th>
<th>Seaweed Salad</th>
<th>Preservation</th>
<th>DRY</th>
<th>Shelf life</th>
<th>365 days</th>
</tr>
</thead>
<tbody>
<tr>
<td>Quantity</td>
<td>10g</td>
<td>Target</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>How to cook</td>
<td>Soak in water for about 10 minutes</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

Japanese low calorie product "Seaweed Salad"

Six kinds of seaweed blended

It contained many seaweeds cut for industrial use, easy to eat, easy to use.

Just by soaking in water for a short time,
It can be used for various dishes.

We can change the size and quality upon your request.

⭐ Dene Foods
"Dene foods" products

- Category 4 - Ramen soup

<table>
<thead>
<tr>
<th>Product name</th>
<th>Preservation</th>
<th>Shelf life</th>
<th>Target</th>
<th>How to cook</th>
</tr>
</thead>
<tbody>
<tr>
<td>HALAL Ramen soup</td>
<td>Dry</td>
<td>9 months</td>
<td>Restaurant, Food court</td>
<td>Make it a soup to be dissolved in hot</td>
</tr>
</tbody>
</table>

**HALAL Ramen soup**

*Ramen is a noodle dish that was born in Japan and is popular in the world!!*

*Provide the good taste with simple cook!!*

*Since the change of size is possible, cost can be reduced*

Easy to cook just by mixing with hot water.

Ramen has been spread to the world.

1kg Pouch

1kg Bottle

This product is developed by Japanese company and manufactured in Malaysia. Applying to Malaysia Halal (JAKIM) certification at present.

We can change the size and quality upon your request.

⭐ Dene Foods
"Dene foods" products

- Category5 - YUZU KOSHO

<table>
<thead>
<tr>
<th>Product name</th>
<th>Preservation</th>
<th>Quantity</th>
<th>Shelf life</th>
<th>Target</th>
</tr>
</thead>
<tbody>
<tr>
<td>Yuzu Kosho</td>
<td>Dry</td>
<td>50g, 1kg, 20kg</td>
<td>10 months</td>
<td>For food court and restaurant</td>
</tr>
<tr>
<td>How to cook</td>
<td>As it is,</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

Feature

< What's Yuzu Kosho? >

★★ Yuzu Kosho is the most popular seasoning in the "Kyushu" region of Japan
★★ It is made by chopped small amount of Yuzu peel, chili and salt.

★ Yuzu Kosho is made with only raw materials made in "Kyushu".
★ You can eat it without any worry because we don't use any additives and artificial color.
★ The balance between the aroma of yuzu and hot pepper is the best.

"Yuzu" + "Chili" = "Yuzu Kosho"

We can change the size and flavor upon your request.

★ Dene Foods
"Dene foods" products

· Category 5 - Wagyu

<table>
<thead>
<tr>
<th>Product name</th>
<th>Preservation</th>
<th>Frozen</th>
<th>Shelf life</th>
<th>Chilled 2 years</th>
</tr>
</thead>
<tbody>
<tr>
<td>Wagyu Beef</td>
<td>Target</td>
<td>Food service, Retail</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Quantity</th>
<th>EXW price</th>
<th>6,000 JPY / KG</th>
</tr>
</thead>
<tbody>
<tr>
<td>around 350 kg per cattle</td>
<td>N/A</td>
<td></td>
</tr>
<tr>
<td>How to cook</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

**HALAL WAGYU BEEF**

This beef is qualified Halal certificate from Japan Halal Association and is ready to get permission to export to UAE. The beef have been exported to Malaysia and Taiwan. The beef cattle is grown in vast land without stress. Grade ratio better than A4 is around 80% and A3 is 20%.

We can change the size and quality upon your request. ★ Dene Foods
"Dene foods" products

- Category: Energy drink

<table>
<thead>
<tr>
<th>Product name</th>
<th>Energy Drink</th>
<th>Preservation</th>
<th>Dry</th>
<th>Shelf life</th>
<th>1 year ~ 1.5 year</th>
</tr>
</thead>
<tbody>
<tr>
<td>Quantity</td>
<td>Can: 185ml, 30 pcs per carton</td>
<td>Target</td>
<td>Retail</td>
<td>N/A</td>
<td></td>
</tr>
</tbody>
</table>

**Feature**

**OEM energy drinks**

- The design can be changed depends on your need.
- The price is lower than other energy drinks in Japan.
- Easy to drink and rich nutrition to revitalise you.

*OEM MOQ for can product is 8,000 Cartons
*OEM MOQ for grass bottle product is 6000 Cartons

We can change the size and quality upon your request. ★ Dene Foods
"Dene foods" products

- Category

<table>
<thead>
<tr>
<th>Product</th>
<th>Peach NECTAR</th>
<th>preservation</th>
<th>Normal temperature</th>
<th>Shelf Life</th>
<th>365days</th>
</tr>
</thead>
<tbody>
<tr>
<td>Quantity</td>
<td>200ml/pack, 350g/can, 900ml/PET</td>
<td>Target</td>
<td>For retail</td>
<td></td>
<td></td>
</tr>
<tr>
<td>How to use</td>
<td>Cool, shake and drink</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

Product Features

This product which was born in 1964 is a long-selling brand that has lasted more than 50 years in Japan.

The reason why people have loved for a long time is the rich and mellow taste by grated whole peach.

Ingredient: Peach 30%, Sugar, Acidulant, Food flavor, V.C
memorandum