

Information of dried products and powder samples

name of product	dried product	powder	moisture content	production area
トマト (tomato)	○	○	23%	Aichi pref.
ミニトマト (cherry tomato)	○	not suitable for powder because of having high sugar content	28%	Mie pref.
玉葱 (onion)	○	○	15%	Mie pref.
プチヴェール (petit vert)	○	○	20%	Aichi pref.
枝豆 (green soybeans)	○	○	10%	Mie pref.
鷹の爪 (cayenne pepper)	○	○	5%	Mie pref, Shiga pref
梅干 (umeboshi)	○	○	7%	Wakayama pref.
キウイ (kiwi)	○	not suitable for powder because of having high sugar content	28%	New Zealand
不知火 (shiranui)	○	not suitable for powder because of having high sugar content	29%	Mie pref.
茶葉 (tea leaf)	○	○	6%	Mie pref. available for powder samples of approx.30 μ and 15 μ

※Powders of nion, tomato and umeboshi are easy to lump up because of having high sugar content. Silica gel for drying purpose is in the above three samples.

Petit vert = image 1

Petit vert is a kind of vegetables which is hybrid between brussels sprout and kale



image 1

☆characteristics of petit vert

well-balanced vegetable which contains highly vitamin C, carotene, iron and calcium!
sweet and tasty, because sugar content is 11%–13%
cooked easily because of small size!

☆picking season

December ~April