

For The Dish Co.,Ltd Our Proposal Plan

Contracts	Α	В	С
Example Plan	Cooperation between production areas	Production Arrangement	Production Area/Plot Development
	We will work with the production area/plot to assemble contracted shipments in accordance with the customer's requirements.	We will connect the items that the grower is already growing with what the consumer wants.	We will build a new production area/plot from the ground up to meet the needs of the actual customers.
Meetings with actual customers			
Item, Variety, Quantity, and Period			
Standards, Delivery Form, Logistics	-		•
Cost, etc.			
Meeting with Growers			
To meet the demands of our customers production capacity, we can suggest cultivation risk, shipping methods, etc.	•	•	•
Cultivation Plan			
Variety Selection			
Crop Planning		_	
Cultivation assistance			
Cultivation Follow-up			
Online Backup by fieldman			-
Plot site Report			
Report on sowing, planting, cultivation process, shipping condition, weather (typhoon)	•	•	•
Shipping schedule			
Schedule preparation			
Shipping adjustments (depending on crop, weather)	•		•
Follow-up			
Feedback for the next season			
Test Shipment of New varieties	•	•	•
Response to complaints			
	Shipping schedule will be arran season get closer. We will arran between grower and customer weather and crop condition.		
	Support selecting variety, solving growers problems, and create cultivation plan. Update and brush-up on new method and variety, based on the climate change.		Support selecting variety, solving growers problems, and create cultivation plan. Update and brush-up on new method and variety, based on the climate change.

Crops Contracte	d and Ready to Nego	otiate [P]proces	sed foods
Producing area	Item List	Use	Shipping time
[Kanto]			
Ibaraki and Chiba Prefectures	White radish	Processing	October – June
Ibaraki and Tochigi		and to be eaten raw	
Prefectures	Strawberry	To be eaten raw	December – May
Ibaraki and Chiba Prefectures	Squash	Processing and to be eaten raw	July-August, October-November
Ibaraki prefecture	Jerusalem artichoke	Processing and to be eaten raw	December – March
Ibaraki and Chiba Prefectures	Cabbage	Processing and to be eaten raw	April-August October-March
Ibaraki prefecture	Green Curl Letuce	Processing	October – May
Ibaraki prefecture	Sweet potato	Processing and to be eaten raw	October-December
Ibaraki prefecture	Red leaf lettuce	Processing	October – May
Kanagawa prefecture	Hydroponic lettuces Herbs	Processing	All year round
Saitama prefecture	Onion	Processing and to be eaten raw	June – September
Ibaraki and Chiba Prefectures	Corns	To be eaten raw	June - July
Ibaraki and Chiba Prefectures	Tomatoes (large, medium and small)	To be eaten raw	All year round (except summer)
Ibaraki prefecture	Green onion	Processing and to be eaten raw	All year round
Ibaraki and Chiba Prefectures	Carrot	Processing and to be eaten row	December – March
Ibaraki prefecture	Green bell pepper	Processing and to be eaten row	June – November
Ibaraki prefecture	Spinach	Processing and to be eaten row	October – May
Ibaraki and Saitama Prefectures	Spinach (yama hourensou)	Business use	June – October
Ibaraki prefecture	Romaine lettuce	Processing	October – May
Ibaraki prefecture	Small watermelon	To be eaten raw	May – July
Ibaraki prefecture	Japanese mustard- spinach	Processing and to be eaten row	All year round
Ibaraki prefecture	Chinese cabbage	Processing	November – June
Ibaraki prefecture	Organic leaf lettuce	To be eaten raw	October – May
Ibaraki prefecture	Organic romaine lettuce	To be eaten raw	November – May
Ibaraki prefecture	Organic Japanese mustard-spinach	To be eaten raw	All year round
Ibaraki prefecture	Organic potherb mustard	To be eaten raw	All year round
Ibaraki prefecture	[P] Dried sweet potato, sweet potato chips, baked sweet potato	To be eaten raw	All year round
Ibaraki prefecture	[P] Frozen juice (vegetable and fruit)	Business use	All year round
[Aomori]			
Aomori prefecture Aomori prefecture	White radish Garlic	Processing To be eaten raw	May-November July – September
Aomori prefecture	Various Western	To be eaten raw	October
Aomori prefecture	vegetables Apple	To be eaten raw	October – March
Aomori prefecture	[P] Apple Juice	To be eaten raw	All year round
(Kyu-shu)			
Kumamoto and Nagasaki Prefectures	White radish	Processing	March – May
Nagasaki prefecture	Sweet Onion	To be eaten raw	March – June
Kumamoto, Fukuoka and Nagasaki Prefectures	Sweet Orange	To be eaten raw	October – February
Nagasaki prefecture	Sweet citron (Ponkan)	To be eaten raw	February

Examples

[Lettuce]

Romaine lettuce, Red leaf lettuce, Green curl

Long-term, stable, fixed-quantity shipments from October to May by relay style cultivation

[White radish]

Yearly fixed quantity shipments by relay from Chiba to Aomori Prefectures

Improvement of processing yields through variety selection

[Sweet Potato]

Matching of producers who wish to plant new crops with actual customers

[Cabbage]

Stable quality and stable shipment for processing applications

[spinach, Yama-Hourensou]

Cultivation efforts to combat summer greens

[Onion]

New low-moisture varieties suitable for processing applications in Kanto area

[Organic Vegetables]

Advice and Follow-up on the creation of a sales floor in a supermarket's direct produce sales area

[Sweet onions, sweet mandarin oranges, Red Fuji apple]

Sales promotion proposals for fruit and vegetable sales with special vegetables and fruits