

SWEET, SPICY, UMAMI

珍豆

— CHINTAMA —

A LUXURIOUS BLEND OF SWEET,
SPICY, AND UMAMI FLAVORS
THAT ELEVATES ANY DISH.

— PRODUCT OVERVIEW —



Nice to meet you,  (CHINTAMA) !



BRAND CONCEPT

A LUXURIOUS BLEND OF
SWEET, SPICY, AND UMAMI FLAVORS.

Chintama brings a new level of “sweet and spicy”
to your everyday meals—transforming any dish
into something truly special.



COMMITMENT TO THE GOLDEN RATIO

When the perfect balance of sweet, spicy, and umami
is achieved, the dish becomes richer, deeper, and more delicious.
Chintama is crafted by carefully adjusting
the golden ratio of these three elements.
The result is a beautiful harmony of flavor that elevates
any meal to perfection.



THE BIRTH OF CHINTAMA

One day, while topping cup ramen, I thought,
“I wish I had a flavor that’s a little sweet, a little spicy.”
I started mixing various seasonings in my fridge
until I found the perfect balance.
After many trial and error attempts,
this one and only sweet & spicy seasoning was born.



WHAT WE CARE ABOUT

We never compromise on quality.
Chintama adds a touch of happiness to your everyday meals.
It brings joy not only to the dishes,
but also to your family and friends.
That is Chintama’s promise.



DEVELOPMENT STORY

As a developer, I usually worked with numbers and logic.
But through daily training in “testing” and “improving,”
I fine-tuned the recipe over and over—tens, hundreds
of times—to find the perfect balance.
Test → Compare → Improve.
That cycle created Chintama.



OUR WISH

We hope Chintama brings a little luxury and happiness
to your busy days.
That moment when you think,
“Today’s meal was a little extra special.”
That is our greatest joy.
That is my wish for Chintama.

3 DELICIOUS FLAVOR OPTIONS

PRODUCT LINEUP

Choose from 3 flavors to suit your taste.

MEDIUM SPICY

A well-balanced,
classic level of spiciness.



A perfect balance of sweetness,
spiciness, and umami.
Chintama's signature standard.
Easy to pair with any dish—
when in doubt, start with this one!

Recommended for

Rice, stir-fries, pasta, dumplings,
and many more!
Versatile and great for everyday use.

MILD SWEET

Gentle sweetness with
no sharp spiciness.



Made without chili peppers.
A mild and rich sweetness
brought together by paprika.
A perfect choice for those who
prefer mild flavors or are sensitive to spice.

Recommended for

Egg over rice, salads, chilled tofu,
and cheese pairings!
Also great for kids and
anyone who prefers mild flavors.

EXTRA SPICY

Bold heat with
a powerful kick.



Intense spiciness that builds
and lingers.
A must-have for spice lovers.
A punchy, potent heat that
takes your dishes to the next level.

Recommended for

Ramen, hot pots, grilled dishes,
and mapo tofu.
Perfect for those who love
a fiery, spicy kick!

CHINTAMA PRODUCT FEATURES

CRAFTED WITH CARE USING ONLY THE **FINEST INGREDIENTS** FOR ENDLESS VERSATILITY.

Rich garlic flavor, the perfect heat from chili peppers,
deep umami from soy sauce, and the natural sweetness of honey.
Made with carefully selected four ingredients,
each bringing its own unique depth of flavor.
It elevates a wide variety of dishes,
from everyday meals to special creations.

FOUR CAREFULLY SELECTED INGREDIENTS



GARLIC

Deep richness and
aromatic fragrance



CHILI PEPPERS

Pleasant heat that
enhances the flavor



SOY SAUCE

Deep umami and
rich, mellow flavor



HONEY

Natural sweetness
and smooth
roundness

NO ADDITIVES

No preservatives, coloring,
or chemical seasonings.
Delivering the pure, natural flavor
of the ingredients as they are.



SHELF-STABLE FOR 1 YEAR

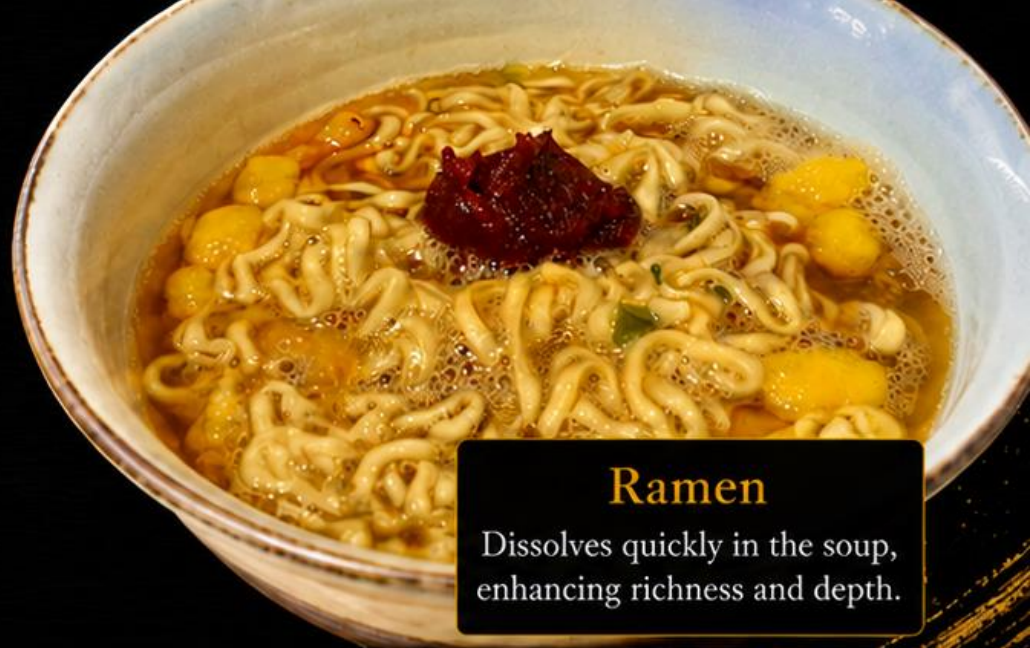
Unopened and can be stored
at room temperature.
Best consumed within 1 year
from the date of manufacture.

ADD A TOUCH OF LUXURY TO EVERY MEAL.

EXAMPLES OF HOW TO USE CHINTAMA

With just a touch in your everyday cooking, rich **umami** and **deep flavor** spread throughout.

Perfect for a wide range of cuisines, including Japanese, Western, and Chinese. Elevate the flavor of your table with just one step.



Ramen

Dissolves quickly in the soup, enhancing richness and depth.



Chanpon

Brings out the natural flavor of vegetables and meat, adding rich depth.



Udon

Pairs well with simple broths, adding an extra layer of flavor.



Gyoza

Add to dipping sauce for a spicy kick and extra umami.



Yakiniku (Grilled Meat)

Enhances the natural flavor of the meat, adding a savory richness.

PRODUCT SPECIFICATIONS

BASIC INFORMATION

◆ PRODUCT INFORMATION

Brand Name	CHINTAMA
Product Type	Spice Seasoning
Net Weight	60g
Gross Weight	147g
Country of Origin	Japan
Storage Method	Store at room temperature
Product Size	5.3cm × 5.3cm × 5.3cm
Units per Case	20 jars
Best Before	12 months from date of manufacture

◆ CLASSIFICATION INFORMATION

Product Category	Processed Foods
JICFS Classification	Spices and Seasonings (Excluding chili pepper and wasabi)
GPC Code	10006214

◆ PRODUCT CODE LIST

Product	Company Code	GTIN
MILD	cp002	4595057730025
MEDIUM SPICY	cp001	4595057730018
EXTRA SPICY	cp003	4595057730032

◆ BUSINESS OPERATOR INFORMATION

Company Name	CHINTAMA
GS1 Company Prefix	4595057730

INGREDIENTS & NUTRITION

- ◆ **INGREDIENTS** (Common to all products: Garlic powder (domestic), soy sauce (contains soybeans and wheat), paprika powder, honey)

PRODUCT	INGREDIENTS
MILD	Garlic powder (domestic), soy sauce (contains soybeans and wheat), paprika powder, honey
MEDIUM SPICY	Garlic powder (domestic), soy sauce (contains soybeans and wheat), chili pepper powder, honey
EXTRA SPICY	Garlic powder (domestic), soy sauce (contains soybeans and wheat), chili pepper powder, honey

- ◆ **NUTRITION FACTS** (Per 60g serving)

PRODUCT	ENERGY	PROTEIN	FAT	CARBOHYDRATE	SALT EQUIVALENT
MILD	165.1 kcal	7.4 g	1.3 g	30.9 g	2.9 g
MEDIUM SPICY	168.1 kcal	7.4 g	1.1 g	32 g	2.9 g
EXTRA SPICY	170.2 kcal	7.5 g	1.7 g	31.2 g	2.9 g

- ◆ **ALLERGEN INFORMATION**

ALLERGENS	
	
SOYBEANS	WHEAT

- ◆ **STORAGE INSTRUCTIONS**



Store at room temperature, away from direct sunlight.



Refrigerate after opening and store at 4°C (39°F) or below.

- ◆ **CAUTION**



Do not give to infants under 1 year of age.

BEST BEFORE: 12 months from date of manufacture

STORAGE CONDITION: Store at room temperature

BRINGING THE “ADDICTIVE FLAVOR” BORN IN JAPAN TO TABLES AROUND THE WORLD.

CHINTAMA is expanding globally,
with **Southeast Asia** at the heart of its journey.



4 REASONS CHOSEN OVERSEAS

1 VERSATILE SEASONING



A versatile seasoning that enhances a wide variety of dishes, including ramen, grilled meat, gyoza, fried rice, and more.

2 LONG SHELF LIFE



Shelf-stable for up to 12 months at room temperature.
Suitable for both export and overseas distribution.

3 SIMPLE INGREDIENTS



Made with simple, carefully selected ingredients: garlic, chili peppers, soy sauce, and honey. A pure and comforting flavor.

4 JAPANESE QUALITY



Made in Japan under strict quality control to deliver consistent, reliable, and premium deliciousness.

SUPPORTS OVERSEAS TRADE & OEM



For
Retail



For Food
Service



For
Export



Business
Consultation
Available

We flexibly accommodate your needs
in terms of quantity and specifications.

SHARING JAPAN'S RICH FOOD CULTURE WITH THE WORLD.

CHINTAMA is committed to creating flavors that people around the world will love for years to come.

HANDLING & BUSINESS PROPOSALS

CHINTAMA is a versatile spice seasoning that can be used in a variety of scenes.
We support a wide range of needs, from retail and food service to overseas markets.

AVAILABLE BUSINESS OPTIONS

RETAIL SALES



Ideal for retail outlets such as supermarkets, department stores, and specialty shops.

FOOD SERVICE



Usable in a wide range of food service settings, including ramen shops, BBQ restaurants, izakayas, Chinese restaurants, and more.

OVERSEAS SALES



Centered in Southeast Asia, we also support export and local sales overseas.

OEM AVAILABLE



We can support original product development, label design, and OEM production.

BULK & BUSINESS SALES



We offer proposals tailored to your needs in terms of specifications and quantities, such as bulk orders for business use.

GIFTS & NOVELTY ITEMS



We can propose gift sets, event items, and novelty products tailored to your needs.

WE FLEXIBLY ACCOMMODATE YOUR PRODUCT SPECIFICATIONS, QUANTITIES, AND DELIVERY SCHEDULE.

Please feel free to contact us first.

CONTACT US



EMAIL
mail@chintama.jp



OFFICIAL WEBSITE
<https://chintama.jp>



INSTAGRAM
[@chintama99](https://www.instagram.com/chintama99)

CHINTAMA