



February 10, 2025  
AEON Next Co, Ltd.

## First in the bean sprout industry! 1 week freshness guarantee [Sendo+] Kami-bean sprouts are now available!

AEON NEXT Co., Ltd. (Head Office: Mihama-ku, Chiba City; Representative Director: Bharat Rupani) starts selling "Kami-bean sprouts" from "Sendo +", a one-week freshness guarantee that promises "fresh and delicious" for one week from delivery (hereinafter "Sendo+"), at "Green Beans" from February 12th (Wednesday).



AEON NEXT is committed to the freshness and quality of food, and in order to solve the problem of "customers not being able to pick a product and choose it themselves", which is unique to online supermarkets, it offers a one-week freshness guarantee "Sendo +" to deliver fresher and delicious products. This "Sendo+" with freshness guarantee has expanded to more than 30 items as of February 2025, and has received high praise from customers.

The "Sendo +" kami-bean sprouts, while regular bean sprout consumption period is 3 to 4 days, for the first time in the bean sprout industry, achieved an 8-day shelf life. The carefully grown bean sprouts using organically grown seeds are packed at the center in Yoro Town, Gifu Prefecture and delivered to customers in a fresh state the next day. The most distinctive feature is the special paper package "Ikiiki lively wrapping material" that accommodates the breathing of bean sprouts. The package keeps the freshness of the bean sprouts by suppressing the unique smell that tends to occur over time. As a result, even if you buy a week's worth of bean sprouts in bulk, you can enjoy the crispy texture and fresh taste until the end.

AEON NEXT continues to ensure thorough temperature and quality control and deliver "fresh and delicious" products, striving to provide "safe and reliable" products to our customers and satisfy many people.

### <Product Overview>

Release date	February 12th (Wednesday), 2025
Product name	[Sendo+] Gifu Prefecture kami-bean sprouts (delivered the day after production)
Criteria	200g
Price	Main price ¥58 (¥63 with tax)

### <What is "Sendo+" kami-bean sprouts?>

This is the first product in the industry to have an eight-day consumption period. While ordinary bean sprouts are often consumed within 3 to 4 days, this "Sendo+" kami-bean sprouts retains its freshness longer. Delivered next day after harvesting, the special paper package is used to match the bean sprouts' breathing, suppressing their unique smell (acid smell), so you can enjoy the crispy texture and fresh taste until the end.

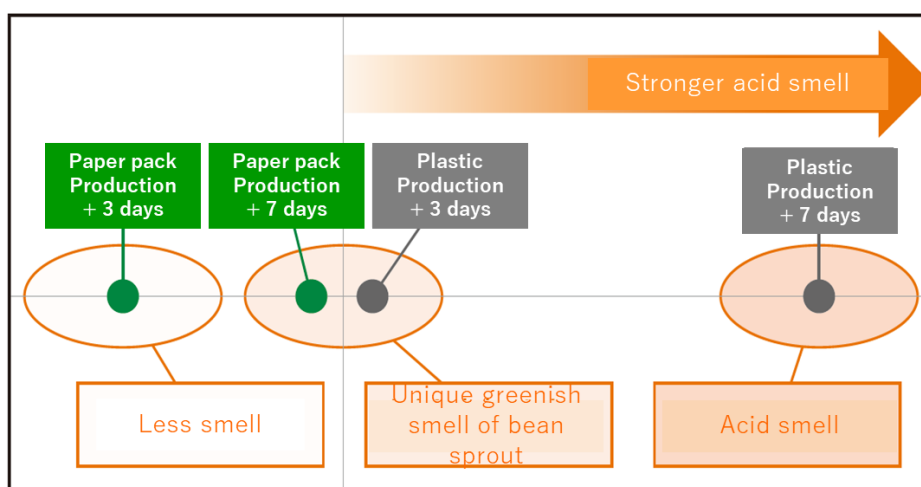


Figure: Smell analysis+ sensory evaluation result

\* Comments from sensory evaluation in the orange square

\* Analysis by gas chromatograph method

- Cold chain  
We transport in a cold chain that maintains a low temperature, ensuring low temperature control at Green Beans' own freshness check facility and delivery trucks for home delivery. "This consistent temperature control make it "delicious for a week!"
- Special packaging material (paper) for breathing  
By using a special paper wrapping material "*Ikiki* wrapping material" that matches the breathing of bean sprouts, the freshness of the product is maintained and their unique

smell is suppressed. By maintaining quality with special packaging materials, it is possible to maintain freshness for a long time.

- Hot water sterilization and hand-free handling of raw materials

The mung beans used are carefully sterilized with warm water and then treated hygienically on the machine line. Not only does it maintain quality, but it also ensures the safety of the product by handling it without touching it.

\* The target products are carefully managed and delivered with confidence to maintain freshness, but in the unlikely event that you are not satisfied with freshness, you will receive a refund.

**<Sendo+ Kami-bean sprouts special feature page>**

The process of making "Sendo +" kami-bean sprouts and an interview with President Nakata Tomohiro of Salad Cosmo Co., Ltd., a leading company in the bean sprouts industry is available at our special feature page. Please check.

URL: <https://service.greenbeans.com/media/article/115/>

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