

We produce Mochi - an ancient Japanese dessert with thousands of years of history.

Our Mochi is a *congealed* dessert, made of 100% rice flour. Rice is one of the most consumed cereals in the world, due to its nutritive and gastronomic properties. Mochi – is a *gluten-free* dessert, that contains *few calories* and has a reduced base of proteins and fats.

Maybe, you prefer something sweet? Or sour? Or even both? We tried to invent various tastes of Mochi, so everyone could find their favorite. The delicious fillings inside each piece of Mochi provide indisputable nutritive value to this dessert.

Creating Mochi we don't add any ingredients that have an animal provenience, that's why it 100% vegan. It took years for us to find the perfect balance for the texture and the thickness of the dough for our desserts. It's elastic, but isn't hard and gently melts in your mouth. It's not too thick or too thin and is soft like velvet or rose petals.

And the taste... We use our special cream for Mochi. It's not ice-cream, or a souffle, or a mousse. We dreamed of creating something special but maintaining the ancient traditions of Japanese cuisine. Finally, we did it – our authentic Mochi cream. That is something else. When it combines with our dough and ingredients, it makes the perfect balance.

The current packaging available for Retail segment:

DOUBLE BOXES



The parameters of one Box:

length = 140 mmwidth = 75 mm

height = 40 mm

The current packaging available for Retail segment:

TRIPLE BOXES



The parameters of one Box:

length = 210 mm

width = 76 mm

height = 41 mm



We recommend to use the branded freezers

The technical parameters:

Medium size

Type: deep freezer 250

Material: ABS Volume: 236 l

Energy consumption: 180W/h Proportion, without package: h - 0,85 /

I - 0,65/

L - 0,85 m Supply voltage: 220V/50Hz

Freon: R134a

Temperature range: -18/-20 °C

2 rooms 4 baskets

Electromechanical adjustment

Galvanized metal: polymeric coating with

Ral 9003 (white)

The plastic color: gray or black



We recommend to use the branded freezers

The technical parameters:

Small size

Type: deep freezer 100 Material: ABS

Volume: 160 l

Energy consumption: 110W/h Proportion, without package:

 $L \times W \times H = 596 \times 661 \times 929 \text{ mm}$

Supply voltage: 220V/50Hz

Freon: R134a

Temperature range: -18/-20 °C

1 room

2 baskets

Electromechanical adjustment

Galvanized metal: polymeric coating with

Ral 9003 (white)

The plastic color: gray or black



The custom table becomes a perfect method of promotion at recreational places and events.

It proves a distinct effect: a table with subscribed brand name, braced with the institutional color of your enterprise, delivers a fresh meaning of communication. The table is also projected and executed so that it provides resistance and proves the reason of attaining such a large audience.

The technical parameters:

Article: P-SK-046 Height: 190 cm Width: 90 cm Depth: 50 cm

The acquisition and production of custom table is provided by franchisee.

All the technical information and working files are sent by franchisor.

Personalized clothing

A polo shirt of high textile quality, discreetly personalized would be a perfect choice. This shirt should be worn by the general manager of the brand, but, it also may be worn by others, like employees or co-workers in order to show the pride of the brand. The personalized shirts are one of the cheapest and the most efficient methods of promotion.

The shirt design expresses the product identity matched by it's quality and variety.

Identity:
Polo white or black shirt.
Material: 100% cotton.





A hat is always useful, especially for protecting from sunlight, wind, rain, and, also, it might be a good reason to be in step with fashion wearing a specific, personalized MOTIKO hat.

Specifics:

Material: 100% cotton
Personalized by the brand image:
logo MOTIKO
Color available: white
Adjustable size
The clamping-in system with thistle
Repellent and lasting at washing



MOTIKO International LTD is proposing an exclusive collaboration to the partner company.

By the time we conclude the contract, our product will be represented exclusively in the chain of stores of our partner.

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