

✚ **Brief description of goods**

Preparation consisting of pork, vegetables, konjac and deep-fried tofu. After the ingredients are cut into little pieces and mixed, they are cooked by heating and packed in an aluminum foil bag (airtight package) with 1% brine. It is intended to be used for the preparation of Tonjiru (miso soup with pork and vegetables).

(Component ratio)

Pork: 15.0%

Konjac: 5.0%

Carrot: 19.0%

Deep-fried tofu: 5.0%

Japanese radish: 11.0%

1% brine: 35.0%

Potato: 10.0%

(Weight per bag)

1 kg

✚ **Classification**

2005.99-919

✚ **Reason for classification**

Since the content of pork is 20% or less of the total weight, it is not classified as the pork preparations in Chapter 16 according to the provisions of Note 2 to Chapter 16.

Since thin brine is packed with the filling of Tonjiru in order to preserve them and vegetables account for the maximum rate among the filling excluding the brine, it is classified as stated above as a preparation of mixed vegetables.