



BANNO HANA KEZURI KATSUO (Bonito)

万能花削り (鰹)



100% Dried Bonito Flake For a Soup Stock

Made in JAPAN

Ingredient:	Dried Bonito
Package:	500g × 4 bag/case
Case Size:	D600 × W380 × H180mm
Case Weight:	2.8kg
JAN Code:	4960002021211

1kg package is available as well

Method of Making Japanese Cooking Soup

Boil
1.8liter
Water

Turn off
the Heat



Add 50g of
Bonito Flakes

1.5min



Drain Soup
with Clean Cloth



Japanese
Cooking Soup

★ Making a cooking soup from a dried bonito flake is a traditional custom in Japanese cuisine.

★ The soup will never be a main ingredient of dishes, but serve as the foundation and essence of taste in many Japanese dishes.

★ Often, holding a control in use of the cooking soup makes exclusive taste in tradition of Japanese cuisine.

※Mixing with a cooking soup of "Kelp" makes greater soup

For a Product Information, Question and Comment



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