



# Seasoning Dashi, Scallop series

## Sozaichomidashi Clam

Well balanced blend of 3 types of Clams.  
Harmonious dashi seasoning from slowly extracting  
the robust UMAMI of Asari clams,  
the full and potent sweetness of Scallops,  
and the briny aroma and UMAMI of Hamaguri clams.



◆ Concentration ratio: 8~15 times

Great use for various seafood  
menus such as clam chowder,  
paella, vongole and pasta dishes.

Product name : Sozaichomidashi Clam 400ml  
Packaging : 400ml/bag x 12bags/carton  
Ingredient : Japanese littleneck clam(*Ruditapes philippinarum*) [China, Japan],  
Scallop(*Mizuhopecten yessoensis*) [Japan],  
Common orient clam(*Meretrix lusoria*) [Vietnam],  
Salt, Scallop extract, Ethyl alcohol, Flavour Enhancer,  
Thickener(Xanthan gum), Sweetner(Steviol Glycosides)  
Expiration date : It is 1 year from a manufacture day.

### 【How to prepare】

Adjust concentration depending to your dishes.

Highly recommended for when additional UMAMI is needed in your cooking.



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