



Seasoning Dashi, Scallop series

Sozaichomidashi Hotate

Slow roasted

Robust UMAMI

Scallop dashi

+

Entire Deliciousness

Scallop paste

Enzymatically treated
scallop meat

In-house processed scallops from Japan. This Dashi seasoning has deliciousness of ingredients in its entirety by blending scallop paste and scallop dashi with robust UMAMI flavors.

◆ Concentration ratio: 10~20 times

Dashi blend that maximizes scallop as the ingredient.

Product name : Sozaichomidashi Hotate 400ml
Packaging : 400ml/bag x 12bags/carton
Ingredient : Scallop (Mizuhopecten yessoensis)
[Japan(Aomori, Hokkaido)], Scallop extract
(scallop extract, reduced sugar syrup, salt, dextrin),
Salt, 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.



FUTABA CO., LTD.

477 KAWADOHRI-NAKAMACHI,
SANJO-CITY NIIGATA, 959-1136 JAPAN
Phone: +81-256-45-7272 Fax: +81-256-45-7165
E-Mail : www-admin@futaba-com.co.jp
URL : <http://www.futaba-com.co.jp>