



Seasoning Dashi series

Sozai chomi dashi Ebi 400ml

Features All of the Umami of **Whole Shrimp**
We gave depth to **the flavor by dry roasting rich shrimp heads** to further enhance **their aroma and sweetness.**

"The aroma of roasted" sweet shrimp

We carefully dry roasted sweet shrimp to remove the fishy smell and bring out a nice aroma.

"Rich sweetness of" sweet shrimp

We used fresh ingredients that showcase the rich sweetness of sweet shrimp. Dry roasting enhances the umami further.

"The flavor of" dried shrimp

We also added whole shrimp that have been dried while they were fresh. The end product is a delicious aromatic soup stock with the distinct flavor of shrimp.



Product name : Sozaichomidashi Ebi 400ml
Packaging : 400ml/bag x 12bags/carton
Ingredient : Alaskan pink shrimp(Pandalus eous) [Japan],
Akiami paste shrimp(Acetes japonicas)[Japan], Salt, Ethyl alcohol,
Flavour Enhancer,Thickener(Xanthan gum)
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.

◆**Dilute 10 to 20 times with water or hot water.**



ダシを科学する
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