



Seasoning Dashi, Crab series

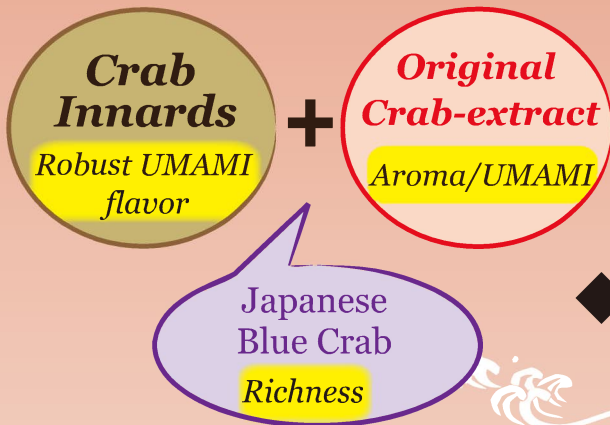
Sozaichomidashi Kani

*Every part
of Deep Red Snow Crab from
Niigata Prefecture prepared
without any waste.*



Enjoy the robust UMAMI flavor and
aroma from the fresh deep red crab
innards and extracts.

Dashi seasoning with enhanced
richness from Japanese blue crabs.



◆ Concentration ratio: 10~20 times

Product name : Sozaichomidashi Kani 400ml
 Packaging : 400ml/bag x 12bags/carton
 Ingredient : Crab(Chionoecetes japonicus)[Japan],
 Crab extract(Chionoecetes japonicus),
 Crab soup stock seasoning liquid
 (Crab soup stock(Hanasaki-crab), dextrin, salt,
 brown cream of crab extract, reduced sugar syrup),
 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.



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>