# 包含水

## Seasoning Dashi series

## Sozai chomi dashi Kaki 400ml

Features whole oysters from Hiroshima Prefecture, which is famous for its oysters.

We reduced the fishy smell and extracted the umami exactly as it is

Just add a little bit to your cooking to bring out the flavor of the vegetables and other ingredients.

### Hiroshima products used

#### Features large whole oysters

Thorough extraction using our proprietary techniques

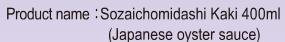
We infused plenty of the

umami of oysters into this concentrated liquid

soup stock







Packaging :400ml/bag x 12bags/carton

Ingredient: Japanese oyster (Crassostrea gigas) [Japan],

Salt, Yeast extract, 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 7 to 10 times with water or hot water.





〒959-1136 新潟県三条市川通中町477番地 TEL.0120-979-072(営業部) http://www.futaba-com.co.ip