



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



# 牡蠣

Product name : Sozai chomidashi Kaki 400ml  
(Japanese oyster sauce)

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.



ダシを科学する  
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