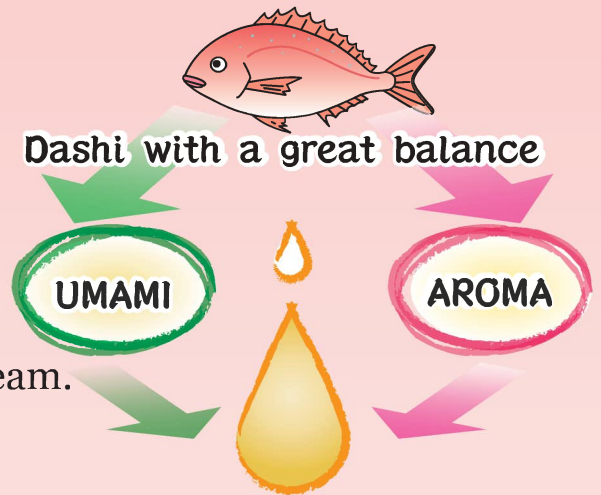




Seasoning Dashi, Sea Bream series

# Sozaichomidashi Tai

Dashi from red sea bream featuring elegant UMAMI flavors and splendid aroma. The best of sea bream is maximized by an extracting method that harmonizes with the ingredient.



Slowly and taking even longer time to carefully extract UMAMI from the sea bream.

Create a delicious dish with the UMAMI from sea bream even with just simple seasoning.



Product name : Sozaichomidashi tai 400ml  
Packaging : 400ml/bag x 12bags/carton  
Ingredient : Red seabream(Pagrus major),  
Salt, Ethyl alcohol, Flavour Enhancer,  
Thickener(Xanthan gum)  
Expiration date : It is 1 year from a manufacture day.

## 【How to prepare】

◆ **Concentration ratio: 10~20 times**

**Adjust concentration depending to your dishes.**

**Highly recommended for when additional UMAMI is needed in your cooking.**



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