



# Seasoning Dashi, Scallop series

## Sozaichomidashi Asari



Great for when needing extra UMAMI or briny flavors.

Lavish amount of strictly selected Asari clams. Blend of flavors and UMAMI prepared by combining two broths extracted by boiling whole clams slowly and boiling just the clam meat. Seasoning dashi for a wide range of dishes with its rich UMAMI flavors.



**Wide variety of use including light, heavy, Japanese clear broth and even Western dishes.**



◆ Concentration ratio: 10~20 times

**Full of nutrients in the Dashi.**  
**(Abundance of minerals including vitamin B12)**

Product name : Sozaichomidashi Asari 400ml  
Packaging : 400ml/bag x 12bags/carton  
Ingredient : Japanese littleneck clam (Ruditapes philippinarum) [China, 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.



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