



## Seasoning Dashi, Scallop series

# Sozaichomidashi Hamaguri clam

### Sweetness

Flavor with depth and gentle taste.

### UMAMI

Rich and mild aftertaste.

Lavish amount of strictly selected Hamaguri clams.

Extracted slowly over time.

### Astringent flavor

Controlled bitterness common to clams.

Harmonious dashi seasoning with gentle sweetness and mild UMAMI.



◆ Concentration ratio: 10~20 times

**Elegant flavor with briny aroma that stands out.**



For a variety of cuisine including Japanese/Western/Chinese.

Product name : Sozaichomidashi Hamaguri clam 400ml

Packaging : 400ml/bag x 12bags/carton

Ingredient : Common orient clam(Meretrix lusoria)

[Japan(Chiba, other), Vietnam], Salt, Yeast extract,

Ethyl alcohol, Flavor enhancer, Xanthan gum

Expiration date : It is 1 year from a manufacture day.



はまぐり

### 【How to prepare】

Adjust concentration depending to your dishes.

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



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