■ Product Information ①

Name of Product	Lavish Japanese-style Fish broth（Dashi）		
JAN Code	4589501660327	Storage Condition	
Use by date	Throughout the year	Lead Time	3days
Net Volume	132 g	Number of Units per Case	50
Maximum Case Size	20/Per Day	Minimum Order Quantity	1/Per Day
Packing (cm)	37×34×27	Case Weight (kg)	10
Best Before Date	24 months	Expiration Date	-
Retail Price (ex tax: yen)	1,000	Tax Rate	8%
Place of Origin	Oita Prefecture	Storage Temperature	Room temperature
Retailer	Japanese Food Supermarket,Japanese Food Restaurant,Trading Company/Wholesale,Manufacturer,Department Store,Retail Online Retail/Internet Shopping		
Target Market	Individuals who enjoy cooking, particularly making dishes with easily accessible dashi (broth), and who prioritize using domestically sourced ingredients and emphasizing taste.		

Product Features

One of the distinctive features of our store specializing in Oita-grown shiitake mushrooms is the use of "Donko" shiitake mushrooms. In addition to the Donko variety, we have carefully selected other domestically sourced natural ingredients such as bonito flakes and kelp, ensuring that you can easily create delicious dishes with this pack. The rich flavor has garnered a large number of repeat customers, as evidenced by their frequent repurchases online. Our product is also available as an Amazon Prime item.

Product Picture

Example Recipe

Allergen Labeling (Specific Ingredients)

Labeling Obligation	Wheat
Voluntary Labeling	Soybeans
Notes	

Recommended Use Scenes

Our product is a versatile ingredient that can be used in various Japanese dishes such as dashi (broth) preparation, simmered dishes, clear soups, hot pot, miso soup, noodle dipping sauce, oden, chawanmushi (savory steamed egg custard), and takikomi gohan (seasoned rice). It is also perfect for making chilled somen noodle dipping sauce during the summer. It is truly a culinary gem that can assist you in preparing a wide range of dishes throughout the seasons.

■ Product Information ②

Name of Product	Scallop & Shiitake Mushroom broth Soup		
JAN Code	4589501660594	Storage Condition	
Use by date	Throughout the year	Lead Time	4days
Net Volume	60 g	Number of Units per Case	120
Maximum Case Size	20/Per Day	Minimum Order Quantity	1/Per Day
Packing (cm)	37×34×27	Case Weight (kg)	9.1
Best Before Date	24 months	Expiration Date	-
Retail Price (ex tax: yen)	700	Tax Rate	8%
Place of Origin	Oita Prefecture	Storage Temperature	Room temperature
Retailer	Japanese Food Supermarket,Japanese Food Restaurant,Trading Company/Wholesale,Manufacturer,Department Store,Retail Online Retail/Internet Shopping		
Target Market	This product is ideal for busy homemakers or individuals who are short on time but still want to enjoy delicious food. It caters to the needs of those who appreciate good food but may have limited time for cooking, including single individuals.		

Product Features

This product offers a rare collaboration between two delicious ingredients: aromatic dried shiitake mushroom powder from Oita Prefecture and flavorful domestic scallop extract. The use of "Oita-grown dried shiitake mushroom powder," unique to a shiitake specialty store, provides a rich aroma and taste that spreads in your mouth when consumed.

Product Picture

Example Recipe

Allergen Labeling (Specific Ingredients)		Recommended Use Scenes
Labeling Obligation	-	You can easily enjoy a delicious and flavorful soup or broth with this product. It can be dissolved directly to create a soup for breakfast or dinner. It is also suitable for seasoning miso soup, simmered dishes, clear soups, hot pots, oden, and chawanmushi. Additionally, it can be used as a secret ingredient to enhance the flavor of noodles such as udon, soba, pasta, and ramen. It can also be sprinkled directly as a seasoning to add depth and richness to various cuisines, including Western, Japanese, and Chinese dishes.
Voluntary Labeling	-	
Notes	This product is manufactured in a facility that also processes eggs, wheat, shrimp, and crab, which are specific ingredients.	