

BANNO HANA KEZURI KATSUO (Bonito)

万能花削り(鰹)





100% Dried Bonito Flake For a Soup Stock Made in JAPAN

Ingredient: Dried Bonito

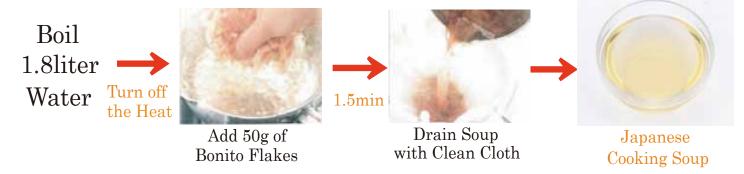
Package: $500g \times 4 \text{ bag/case}$ Case Size: $D600 \times W380 \times H180mm$

Case Weight: 2.8kg

JAN Code: 4960002021211

1kg package is available as well

Method of Making Japanese Cooking Soup



- ★ Making a cooking soup from a <u>dried bonito flake</u> is a traditional custom in Japanese cuisine.
- ★ The soup will never be a main ingredient of dishes, but serve as the foundation and essence of taste in many Japanese dishes.
- ★ Often, holding a control in use of the cooking soup makes exclusive taste in tradition of Japanese cuisine.

*Mixing with a cooking soup of "Kelp" makes greater soup

For a Product Information, Question and Comment



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