



HANAKATSUO 100g

かつお削りふし 花かつお 100g



**100% Natural
Dried Bonito Flake
For a Soup Stock**

Made in JAPAN

Ingredient: Dried Bonito
Package: 100g × 10 bag/case
Case Size: D605 × W335 × H200mm
Case Weight: 1.80kg
Expiration: 1 year from manufacturer
JAN Code: 4960002021570

Method of Making Japanese "DASHI", (Soup Stock)

Boil
1.8 liter
Water

Turn off
the Heat



Add 50g of
Bonito Flakes

1.5min



Drain Soup
with Clean Cloth



Japanese
DASHI Soup

- ★ The Dried bonito flake is a traditional soup stock in a custom of Japanese cuisine.
- ★ The stock will never be a main ingredient of the cooking, but serves as the foundation and essence of taste in many Japanese dishes.
- ★ Often, holding a control in use of the stock makes exclusive taste in tradition of Japanese cuisine.

※Mixing with a soup of "Kelp" makes even greater soup

For a Product Information, Question and Comment



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