

red sea bream soup

From March 2018 we began selling
the Red Sea Bream Soup



Red Sea Bream

CHARACTERISTICS

We use red sea bream from the Uwa Sea located in the Bungo-suido Channel in Ehime Prefecture.

The soup stock used for this product is carefully made taking time and effort.

We take pride in this soup which is second to none in the rich taste and flavor compared to similar products on the market.



uwa sea

RECIPE

You can use this soup for all kinds of dishes such as ramen noodles, miso soup and cooked rice seasoned with vegetables to add rich flavor.

Dilute with 13 times water

for making sea bream ramen noodles soup

- Shelf life.....1 year
- Temperature zone
 - transportation: room temperature (Chilled storage is the best)
 - strage: refrigerated
- Ingredients.....seabreamsoup,stock, reduced sugarsyrup, salt,protein,hydrolysate,brewed vinegar, yeast extract/seasonings(aminoacids), alcohol,polysaccharide thickener, antioxidants (vitaminE)



SALES PRICE IN JAPAN

10kg JP ¥ 19,800 (no tax)

(Amount able to make up to
400 ramen noodles)

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