



Shitogi nattoukotsubu



Shitogi Nattoukotsubu is one of our finest products made from Nattoukotsubu soy beans produced in Ibaraki Prefecture. Nattoukotsubu soy beans have been used exclusively for making natto for 60 years. Shitogi Nattoukotsubu has a smooth texture and is full of natto's original flavor. The pack comes with Japanese mustard, sauce with no chemical additives, and dried Kyoto Kujo spring onion. The product won the 2016 Wonder 500 award and has received the Hitachiota City Local Specialty Product Certification.

Product name	Shitogi nattoukotsubu
Company name	Kanasago Foods Co., Ltd.
Delivery available	All year round
Shelf life	11 days from the production date
Storage instructions	Keep refrigerated
Ingredients	Non-GMO soy beans / Ibaraki, Japan, Bacillus subtilis var. natto, 【Sauce】 Sugar, Soy sauce (Contains Wheat, Soy beans), Salt, Sweet cooking sake, Konbu, Vinegar, Dried bonito, 【Mustard】 Japanese mustard, Starch syrup, Apple cider vinegar, Salt, Lemon juice, 【Garnish】 Green onions /
Net weight	40 g × 2
Dimension	Length36cm Width11.4cm Height13.3cm
Quantity per case	6 packs
Minimum order	8 cases (6 packs each)
Certification / accreditation (for product, factory, etc.)	Ibaraki HACCP
Preferred export destination countries or regions	Singapore, Vietnam, United States, Hong Kong
How to use	For special occasions when you want to feel more luxurious than usual. We recommend putting the attached dried Kujo chives from Kyoto Prefecture on the natto after mixing it. Its beautiful appearance

will instantly boost your appetite.