



OISHII MUGIIRI NATTO



This natto is fermented with pearl barley grown in Japan and soy beans in the ratio of 15 :100. High-fiber pearl barley is mixed with soy beans, which are rich in protein but have lower fiber, to make this product perfectly nutritious. It has been on the market for over 26 years and is very popular with our staff too.

Product name	OISHII MUGIIRI NATTO
Company name	Kanasago Foods Co., Ltd.
Delivery available	January / February / March / April / May / June / July / August / September / October / November / December
Shelf life	1 year if frozen + 10 days once defrosted and refrigerated
Storage instructions	Keep refrigerated
Ingredients	【natto】 soy beans(Identity-Preserved Production and Distribution Management) / US or Canada, barley (pearl barley), bacillus subtilis var. natto, 【sauce】 Sugar, Salt / , soy sauce (contains wheat and soy beans), bonito extract / , protein hydrolysate (contains wheat), konbu kelp extract, dried bonito extract / , /seasoning (amino acid etc.) / , acidity regulator, 【Japanese mustard】 Japanese mustard, Starch syrup, Apple cider vinegar, Salt, Lemon juice
Dimension	Length10cm Width10cm Height8.5cm
Quantity per case	12
Minimum order	4 cases
Certification / accreditation (for product, factory, etc.)	Ibaraki HACCP
Retail price in Japan	185yen /April 2026 ~
How to use	For everyday meals. You will get a sense of satisfaction with these full portions of 50g.