



## Mito Plum Fukuyui



This is a full-scale umeboshi that is finished with only salt using the Fukuyui brand of plums from Mito City. You can feel the balance of rich plum aroma and saltiness and sourness.

Product name	Mito Plum Fukuyui
Company name	Nemoto Tsukemono Inc.
Delivery available	January / February / March / April / May / June / July / August / September / October / November / December
Shelf life	365 days
Storage instructions	Keep at room temperature
Ingredients	Plum, Salt
Net weight	110 g
Dimension	Length8.8cm Width8.8cm Height8cm
Quantity per case	30
Minimum order	1 cases
Certification / accreditation (for product, factory, etc.)	HACCP
Preferred export destination countries or regions	Singapore, Vietnam, United States, Hong Kong, Taiwan, Other
How to use	In Japan, ume is commonly eaten with rice. When used as a seasoning in place of salt, ume adds both flavor and texture. Ume can also be dissolved into soups to create a different taste profile, and ume pairs especially well with oily dishes, making ume a good alternative to sauce.