



Ponzu soy sauce with black vinegar



All-purpose ponzu using freshly squeezed soy sauce and domestic brown rice black vinegar and yuzu. Black vinegar has a lot of citric acid and amino acids, so it became easier to take in by using ponzu vinegar.

It can be used universally for pots, grilled fish, salads, meats, dumplings, tokoroten and natto.

Product name	Ponzu soy sauce with black vinegar
Company name	Kurosawa Shoyuten Co., Ltd.
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	Soy sauce (including soybeans and wheat), Brewed vinegar (black vinegar, rice vinegar), Flavor seasoning liquid (mixed stock, bonito extract, kelp extract, salt), Sugar, Fermented seasoning, Yuzu fruit juice, Seasoning (amino acids, etc.), Vitamin B1
Net weight	360ml
Dimension	Length6cm Width22cm Height6cm
Quantity per case	2
Preferred export destination countries or regions	Vietnam