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YUZU SIO KOJI






All rice used as ingredients are manufactured in-house.
It is made by slowly fermenting and maturing rice malt, which is the basis of Japanese cuisine, mineral-rich sea salt and yuzu, a citrus fruit essential to Japanese cuisine.
It is a versatile seasoning that allows you to enjoy the flavors and aromas of Japan with ease.

Product name	YUZU SIO KOJI
Company name	NOUSOU CO., LTD.
Delivery available	January / February / March / April / May / June / July / August / September / October / November / December
Shelf life	360 days
Storage instructions	Keep at room temperature
(specific temperature)	～25℃
Ingredients	Malted rice / Ibaraki Prefecture, Sea salt / Izu Oshima Island, Yuzu / Kochi Prefecture
Net weight	220 g
Dimension	Length5.0cm　Width5.0cm　Height14.3cm
Quantity per case	24
Minimum order	1 case
Certification / accreditation (for product, factory, etc.)	Implementation of sanitation management based on HACCP principles
Preferred export destination countries or regions	Singapore, United States, Taiwan, EU
Retail price in Japan	680yen +TAX
How to use	Pickling meat and fish in it will soften and season the ingredients. You can also grill it to make a delicious dish. It can also be used to make a wide range of dressings and sauces.