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- Selection of Japanese Foods -

Here!

- Product information -

UMAMI SPRINKLE Plant-Based Parmesan Cheese Flavor



A Parmesan cheese–flavored flake rich in vitamin B12 and folate, nutrients that are often lacking in everyday diets. The use of sake lees creates a rich, cheese-like flavor. The product contains no dairy ingredients and uses plant-based protein, making the product gentle on the digestive system while providing abundant dietary fiber that supports a healthy gut environment. No artificial sweeteners or preservatives are used.

Product name	UMAMI SPRINKLE Plant-Based Parmesan Cheese Flavor
Company name	Tokyobal.Inc
Delivery available	All year round
Shelf life	365 days
Storage instructions	Keep at room temperature
Ingredients	Cashews / India, Vietnam, Sake Lees / Japan, Nutritional Yeast / United States, Salt / Japan
Net weight	100g
Dimension	Length20.0cm　Width12.5cm　Height3.0cm
Quantity per case	8*16
Minimum order	1 case
Certification / accreditation (for product, factory, etc.)	・HACCP as per Codex Alimentarius General Principles of Food Hygine CXC 1-1969(2020)
Preferred export destination countries or regions	Singapore, Europe etc., Vietnam, United States, Hong Kong, Taiwan
Retail price in Japan	880yen +TAX
How to use	Finished in a flake form and used like Parmesan cheese. Simply sprinkle over pasta・salads・risotto・gratin・potato salad・soups and many other dishes. Easily adds richness, aroma, and nutrition.