



## COOKING FROZEN SOY MEAT ( SOMEAT ABURIYAKI)



Soy meat that was made after hearing the requests of restaurant and hotel chefs that want to be able to season the meat they cook themselves. This product will have a mark of Vegan Certification. It is additive-free and flavored with kelp dashi, which gives it a slightly delicious taste.

Product name	COOKING FROZEN SOY MEAT ( SOMEAT ABURIYAKI)
Company name	Someno's TOFU Co.,Ltd.
Delivery available	All year round
Shelf life	364 days
Storage instructions	Keep frozen
Ingredients	Soy Protein Foods / the US, China, Malaysia, Japan, Organic Soy Sauce / Japan, Beet Granulated Sugar / Japan, Additive-free Kelp Dashi / Japan, Black Pepper / Indonesia, Table Salt / Japan, Water / Japan, Rice Oil
Net weight	1000 g
Dimension	Length440cm Width162cm Height144cm
Quantity per case	10
Minimum order	3 cases
Certification / accreditation (for product, factory, etc.)	Vegan Certification、 HACC P
Preferred export destination countries or regions	Singapore, United States, Hong Kong, Taiwan
Retail price in Japan	3,148yen tax-excluded
How to use	Its light flavor allows you to stir-fry it with grilled meat or vegetables, or season it to your liking any way you want.