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# FUKUYUI UME SHISO SYRUP 780ml







This ume syrup is made using the branded ume “ Mito no Ume Fukuyui ” from Mito City and fermented with beet sugar and natural yeast. The syrup is slowly matured and fermented with natural yeast, and the use of beet sugar rather than regular sugar creates a clean, refreshing sweetness.The flavor of red shiso enhances the rich aroma of ume.

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| Product name | FUKUYUI UME SHISO SYRUP 780ml |
| Company name | Nemoto Tsukemono Inc. |
| Delivery available | All year round |
| Shelf life | 500 days |
| Storage instructions | Keep at room temperature |
| (specific temperature) | 10℃～30℃ |
| Ingredients | Ume / Ibaraki, Japan, beet sugar / Hokkaido, Japan, beet sugar syru / Hokkaido, Japan, Red Shiso Extract |
| Net weight | 780ml |
| Dimension | Length7.5cm　Width7.5cm　Height30.0cm |
| Quantity per case | 24 |
| Minimum order | 2 cases |
| Certification / accreditation (for product, factory, etc.) | HACCP |
| Preferred export destination countries or regions | Singapore, Vietnam, United States, Hong Kong, Taiwan, Europe, South America |
| How to use | This syrup is designed for fivefold dilution. Mix with water, hot water, or carbonated water and drink to enjoy the citric acid in ume for fatigue recovery and the minerals for beauty benefits. The syrup also pairs very well in cocktails made with gin or Japanese sake. The gentle sweetness also makes the syrup suitable as a sauce for bread or yogurt. |