IBARAKI EXPORTS
- Selection of Japanese Foods -



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Hokkaido dried sea cucumber







This is dried sea cucumber sourced from and processed within Japan. It is an additive-free high-grade dried ingredient well-suited to Chinese cuisine. We are capable of providing a stable supply for restaurants, dry food stores, and resellers.

When storing at room temperature, keep humidity 50% or less.

Product name	Hokkaido dried sea cucumber
Company name	Marujyu Ltd
Delivery available	All year round
Shelf life	700 days
Storage instructions	Keep at room temperature
(specific temperature)	Humidity under 50%
Ingredients	Sea cucumber / Hokkaido
Quantity per case	10~15kg
Minimum order	1 case
Preferred export destination countries or regions	Singapore, Vietnam, United States, Hong Kong, Taiwan, Canada, Australia
How to use	This product is primarily used in Chinese cuisine. After soaking, it is often used in banquet dishes such as braised sea cucumber. Smaller-sized sea cucumbers are cut and used as an ingredient in soups and stews, and are widely utilized in both restaurants and homes.