IBARAKI EXPORTS
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Simmered mackerel with miso

Specially selected mackerel landed at Choshi Fishing Port are stored at freezing temperature and then heated so that even the bones can be eaten before being cooked with miso sauce. Made from carefully selected ingredients and cooked with the specially made sauce in our own manufacturing process, a pack of miso-flavored mackerel can be enjoyed at any time. Simply place a pack in boiling water. One pack of miso-flavored mackerel contains the recommended daily intake of EPA and DHA.

Product name	Simmered mackerel with miso
Company name	MIURAYA CO., LTD
Delivery available	January / February / March / April / May / June / July / August / September / October / November / December
Shelf life	365 days
Storage instructions	Keep frozen
Ingredients	Mackerel / Japan, Miso paste (including non-GM soy beans) / Japan, Sugar / Japan, Mirin (sweet rice wine) / Japan, Glutinous starch syrup / Japan, Ginger juice / Japan, Soy sauce (including soy beans and wheat) / Japan, Konbu kelp stock / Japan, Dried bonito extract / Japan, Starch / Japan
Dimension	Length25cm　Width16cm　Height2cm
Quantity per case	40 packs
Minimum order	10 cases
Certification / accreditation (for product, factory, etc.)	ISO, FSSC 22000
Preferred export destination countries or regions	United States
How to use	Recommended for people who want to eat fish but don't want to go through the trouble of the time-consuming cooking process. You can have authentic miso flavored mackerel by just boiling the package.