



OISHII HOKKAIDO GOKU KOTSUBU NATTO



Only soy beans produced in Hokkaido are used for Oishii Hokkaido Goku Kotsubu Natto Mini 3. Matured and fermented by a traditional method to produce a rich flavor.

Product name	OISHII HOKKAIDO GOKU KOTSUBU NATTO
Company name	Kanasago Foods Co., Ltd.
Delivery available	January / February / March / April / May / June / July / August / September / October / November / December
Shelf life	1 year if frozen + 14 days once defrosted and refrigerated
Food storage temperature	Keep refrigerated
Ingredients and food additives	Non-GM soy beans (produced in Hokkaido) / Hokkaido, bacillus subtilis var. natto, Sugar, salt, soy sauce (contains wheat and soy beans), dried bonito extract, protein hydrolysate (contains wheat), konbu kelp extract/seasoning (amino acid etc.), acidity regulator, Mustard, starch syrup, apple vinegar, lemon juice
Net weight	105g
Dimension	Length31.8cm Width20.8cm Height18cm
Quantity per case	12
Minimum order	4 cases
Certification / accreditation (for product, factory, etc.)	Ibaraki HACCP
Preferred export destination countries or regions	Singapore, Vietnam, United States, Hong Kong
Retail price in Japan	160yen
Use scene	To enjoy our natto, try a mouthful on its own first (ideally at 10°C to 15°C) and then add the specially-made sauce and mustard (optional) to the rest of the natto.