



YUZU SIO KOJI



All rice used as ingredients are manufactured in-house.

It is made by slowly fermenting and maturing rice malt, which is the basis of Japanese cuisine, mineral-rich sea salt and yuzu, a citrus fruit essential to Japanese cuisine.

It is a versatile seasoning that allows you to enjoy the flavors and aromas of Japan with ease.

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| Product name | YUZU SIO KOJI |
| Company name | NOUSOU CO., LTD. |
| Delivery available | January / February / March / April / May / June / July / August / September / October / November / December |
| Shelf life | 300 days |
| Storage instructions | Keep at room temperature |
| Ingredients | Malted rice / Ibaraki Prefecture, Sea salt / Izu Oshima Island, Yuzu / Kochi Prefecture |
| Net weight | 220 g |
| Dimension | Length23cm Width35cm Height17cm |
| Quantity per case | 24 |
| Minimum order | 1 case |
| Certification / accreditation (for product, factory, etc.) | Implementation of sanitation management based on HACCP principles |
| Preferred export destination countries or regions | Vietnam, Singapore, Hong Kong, United States, Taiwan |
| How to use | Pickling meat and fish in it will soften and season the ingredients. You can also grill it to make a delicious dish. It can also be used to make a wide range of dressings and sauces. |