



## 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.

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
Food storage temperature	Keep at room temperature
Ingredients and food additives	Malted rice / Ibaraki Prefecture, Sea salt / Izu Oshima Island, Yuzu / Kochi Prefecture
Net weight	230 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
Retail price in Japan	680+税
Use scene	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.