IBARAKI EXPORTS
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Japanese Spinach and Mushrooms Soaked in Ginger Sauce

Made with Japanese komatsuna and mushrooms, seasoned with light dashi soy sauce. This dish is full of sesame flavor and tangy ginger sensation. Characterized by its unique one-frozen texture and color.

Product name	Japanese Spinach and Mushrooms Soaked in Ginger Sauce
Company name	Ibaraki Mogitate Factory Co., Ltd.
Delivery available	Throughout the year
Shelf life	395 days
Storage instructions	Keep frozen
Ingredients	Komatsuna / Japan, Shimeji mushroom / Japan, Carrot / Japan
Net weight	1000g
Dimension	Length20cm　Width30cm　Height2cm
Quantity per case	12
Minimum order	10 cases
Preferred export destination countries or regions	Singapore, Vietnam, United States, Hong Kong, Taiwan
How to use	It is a fully cooked side dish that can be served by simply defrosting naturally or under running water. It can be served as is or with bean sprouts or steamed chicken.