IBARAKI EXPORTS
- Selection of Japanese Foods -



- Product information -

Stone ground Hitachi Aki Soba







We are passionate about Hitachi Aki Soba. It is produced in the northern mountainous area of Hitachiota City and is arguably Japan's top quality soba. We turn buckwheat flour ground the day before into dried noodles, so our noodles have a good flavor of freshly ground flour. The noodles retain their original natural flavor and aroma as we do not use any food additives, which helps to boil them faster.

Product name	Stone ground Hitachi Aki Soba
Company name	Isemata Beikoku Seifun Co., LTD.
Delivery available	January / February / March / April / May / June / July / August / September / October / November / December
Shelf life	365 days
Storage instructions	Keep at room temperature
Ingredients	Wheat flour / USA, Australia, Buckwheat flour / Japan, USA, Yam flour / Japan , Salt / Japan
Net weight	200 g
Dimension	Length26.5cm　Width34cm　Height13.5cm
Quantity per case	30
Minimum order	2
Certification / accreditation (for product, factory, etc.)	Hitachiota City Local Specialty Product Certification Number 44
Preferred export destination countries or regions	Singapore, Vietnam, United States, Other, Hong Kong, Taiwan
How to use	Used for zaru-soba dishes, soba salads and pasta dishes