

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.

OISHII HOKKAIDO GOKU KOTSUBU NATTO
Kanasago Foods Co., Ltd.
January / February / March / April / May / June / July / August / September / October / November / December
1 year if frozen + 14 days once defrosted and refrigerated
Keep refrigerated
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
105g
Length31.8cm Width20.8cm Height18cm
12
4 cases
Ibaraki HACCP
Singapore, Vietnam, United States, Hong Kong
To enjoy our natto, try a mouthful on its own first (ideally at 10 $^{\circ}$ C to 15 $^{\circ}$ C) and then add the specially-made sauce and mustard (optional) to the rest of the natto.