



## Chinese Ika Sansai NOMSG



The squid in this product is seasoned with sweet and sour flavors using wild vegetables and ginger. With a fragrant aroma of sesame, you will be hit with an expansive umami flavor with each bite.

Product name	Chinese Ika Sansai NOMSG
Company name	Ajirushi Co.,Ltd.
Delivery available	January / February / March / April / May / June / July / August / September / October / November / December
Shelf life	D+730 days
Storage instructions	Keep frozen
Ingredients	Squid / , High fructose corn syrup / , Boiled Bamboo Shoots / , Boiled Wood Ear Mushroom / , Mixed Cooking Oil / , Ginger / , Protein hydrolysate / , Sesame seeds / , Vinegar / , Sugar / , Salt / , Soy sauce / , Chili pepper kelp powder / , Dried bonito extract / , Yeast extract / , Kelp powder Colorant (annatto) / , Acidulant / , Bleaching agent (sulfite) /
Net weight	1kg
Quantity per case	2
Minimum order	40 cases
Certification / accreditation (for product, factory, etc.)	HACCP
Preferred export destination countries or regions	Singapore, Hong Kong, Other
How to use	Make a Chinese salad by adding finely chopped radishes and cucumbers. You can also enjoy a different sort of deliciousness by adding mayonnaise. You can easily make a rice bowl meal by adding 100g of this product to 1 cup of warm, cooked rice. Use it in inarizushi or in a sushi roll for a delicious dish! It is also delicious as a topping for chilled Chinese noodles and ramen.