

<b>Product Name</b>	Oishi Nekonbu Dashi (The Delicious Kelp Root Broth) 360ml
<b>Slogan</b>	A broth using carefully selected domestic raw ingredients
<b>Size and quantity per piece</b>	W60*D60*H205(mm), Amount 360ml
<b>1CT</b>	20 bottles
<b>Expiration date</b>	Valid for 12 months from the manufacturing date
<b>Domestic standard retail price</b>	480 yen
<b>Raw materials and additives</b>	Kelp Extract (Kelp grown in Hidaka), Salt (Solar Salt), Yeast Extract, Kelp Root (grown in Hidaka), Brewing Vinegar/Seasoning (Amino Acid, etc.), Thickener (Xanthan Gum)
<b>Product features</b>	We use kelp and kelp root from Hidaka in Hokkaido. It is rare and has highly nutritious. Especially, it has a plenty of water-soluble dietary fibers such as alfinic acid and fucoidan. Kelp is also rich in glutamic acid which is a typical umami ingredient. Please enjoy using it for wide variety of dishes such. It is also recommended making a kelp tea for daily drink.
<b>Product sample image</b>	