

Product Name	Oishi Washoku Dashi (The Delicious Washoku Broth) 8g*30 bags
Slogan	Broth made by carefully selected domestic raw ingredients
Size and quantity per piece	W260*D160*70(mm), Amount 240g (8g*30 packets)
1CT	240g*15 bags
Expiration date	Valid for 12 months from the manufacturing date
Domestic standard retail price	1,650 yen
Raw materials and additives	Flavor condiment (domestic production) (dried bonito, dried sardine, dried auxis, grilled flying fish, kelp, dried horse mackerel, dried mackerel), yeast extract, starch decomposition products, glucose,fermented seasoning, autolysis product of protein (sardine), salt, powdered soy sauce (partly contains wheat, soybeans, and mackerel)
Product features	It is completed by blending bonito broth in Yaizu, auxis in Kagoshima, grilled flying fish in Nagasaki and Kumamoto, dried sardine in Nagasaki, kelp in Hokkaido Rishiri, dried horse mackerel and dried mackerel in Kumamoto and Kagoshima in good balance and also by adding solar salt. It is powdered broth with elegant taste and rich aroma.
Product sample image	