

■ Product Profile / Terms and Conditions

Name of Product	KAKU TEN 5p						
JAN Code		Package	Materials	PP			
Use by date	1 year from the date of manufacture		Length(cm)	Width(cm)	Height (cm)	Inner Capacity	
			175.0	75.0	55.0	0.4	
Minimum Units of Delivery	12 × 3 boxes × 1 sets	Packing	Materials	Cardboard box	Volume	12.0	
Lead Time	Within 2 weeks after placing an order on arrival at the first arrival in and outside Hokkaido		Length(cm)	Width(cm)	Height (cm)	Weight (kg)	
			225.0	390.0	88.0	4.5kg	
Storage Condition	Frozen -18 °C or less	Reference Price	Prices are valid before	March 2022			
				Price in Japanese market	Free price		
Certifications (Products/System)	JFS-B18000061-00						

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Pickpocket	North America, China	energy	131.7kcal
starch	Japan	protein	9.0g
Large egg	China	Lipid	3.8g
sugar	Japan	carbohydrate	14.8g
Salt	Japan	sodium	741.9mg
Glucose, soy sauce, molasses	Japan	Salt	1.8g
Large oil	Japan		
seasoning	Indonesia		
Product Characteristics		Use Scenes (Usage・Recipes)	
Our fried kamaboko products are basically for stewed dishes. Soy protein is added to the paste to help broth absorption. Because it is meant to be stewed, the product only has plain flavor so as not to conflict with the broth. While you can have them as they are, we recommend cooking them or add some arrangement to enjoy them more.		<ul style="list-style-type: none"> •As oden (Japanese hotchpotch) ingredients •Slice them and stir-fry with vegetables •As noodle topping •Stir-fry on a pan and add mayonnaise and cheese on top to have it like a pizza 	

■ Product Picture

	大和 角天 業務用 名称 魚肉練り製品 原材料名 魚肉、でん粉、植物性たん白、砂糖、食塩、ぶどう糖、しょうゆ、植物油、糖蜜、揚げ油(大豆油)／調味料(アミノ酸)、(一部に小麦、大豆を含む) 内容量 5粒入り 賞味期限 枠外に記載してあります。 保存方法 -18℃以下で保存してください。 凍結前加熱の有無 加熱してあります。 加熱調理の必要性 加熱してください。 製造者 北海道小樽市オタモイ3丁目8番2号 大ワ水和水産株式会社 TEL (0134) 26-0001 <small>本品で使用している原料の魚はえび、かにを食べています。 20-02DW18 本品製造工場では 小麦、卵、乳成分、えび、かにを含む製品を生産しています。</small>
	Allergen (Specific Raw Materials) Wheat, soybeans * Shrimp, crab