

Product Profile / Terms and Conditions

Name of Product	Seasoned Kazunoko 65g							
JAN Code	4966197970594	Package	Materials	Bag: PE, PA Belt: Paper				
Use by date	Freezing 365 days, 10 days after thawing	Package	Size/	Length(cm)	₩idth(cm)	¥ eight (cm)	Inner Capacity	
	Treezing 505 days, 10 days after thawing		nner Capacity	2.5	10.0	16.5	65g	
Minimum Units of Delivery	65g×24入×3boxes		Materials	Cardboard box		Volume	24pc	
Lead Time	Within 1 week from ordering	Packing	size/ Gross weight	Length(cm)	$X^{Width(cm)}$	₩Height (cm)	Weight(kg)	
				22.0	35.0	10.0	3.2	
Storage Condition	Frozen	Reference Price			Prices are valid before			
			* varied by terms and conditions		Price in Japanese market	750 yen		
Certifications (Products/System)	Ihara & Co., Ltd. Hoshimi Factory ISO9001							

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)		
Herring egg	Canada or USA	Calorie	109kcal		
Fermented rice seasoning, white soy sauce, seafood extract, salt		protein	16.8g		
Sugar, herring fish sauce, protein hydrolyzate		Lipid	3.2g		
Seasonings (organic acids, etc.), sorbitol		carbohydrate	3.2g		
Ethanol, vitamin B1, acidulant		Salt equivalent	2.4g		
Product Characteristic	s	Use Scenes (Usage - Recipes)			
Kazunoko from the Pacific Ocean is cha crispy texture that Japanese people like products that are easy to eat. Based on the flavor of herring fish sauce is added timeless and elegant seasoning.	e. We use genuine white soy sauce,	As it is a seasoned kazunoko, you can enjoy it as it is when you eat. You can use it for various dishes depending on your ideas, such as white rice, sushi rolls and as chirashizushi ingredients. Mix with seasonal vegetables, or as a topping for salads and pasta.			

Product Picture

