

Miso Category

Miso can be added to vegetables, seafood, or meats, in soups, stews, casseroles, sauces and dressings or used as a marinade. It replaces vegetable bouillon cubes in hot preparations, enhancing and enriching the dish's flavor.

Shelf Life: 3 years

Storage Instructions: After opening, keep refrigerated until the indicated expiration date. It is recommended to store in a sealed airtight container for optimal preservation.

Palletization: 10 pcs/box, 100 boxes/pallet



Cashew Wheat Miso 500g

A subtle blend combining the rich, creamy texture of cashews with the traditional art of miso fermentation. It has an intense buttery flavor, ideal for soups, sauces, vegan dishes, and as a spread on vegetables.

Claims: Vegan, Source of Protein



Chestnut Wheat Miso 500g

An exceptional combination of traditional miso with the sweet, earthy notes of chestnut. With a rich umami character, it is perfect for refined culinary creations such as soups, sauces, and marinades.

Claim: Vegan



Chickpea Wheat Miso 500g

A lighter, mildly sweet alternative to traditional miso. It offers a gentle umami flavor, ideal for delicate dishes and vegan recipes. It can be used in a variety of recipes, from ramen soups to sauces with fish or meat.

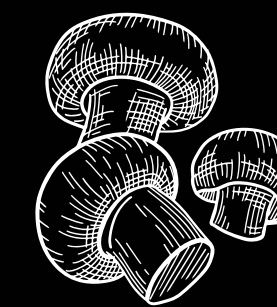
Claims: Vegan, Source of Protein



Pumpkin Seed Rice Miso 500g

A robust and distinctive earthy flavor. Its rich texture and complex taste make it a versatile cooking ingredient that can enhance everything from stews to innovative sauces or even a fish carpaccio. Also ideal for pumpkin soup.

Claims: Vegan, Gluten Free



Shoyu Category

Shoyu is used for marinating, in sautéed dishes, soups or sauces and dressings with vegetables, seafood or meats and even as a dip for finger foods.

Shelf Life: 3 years

Storage Instructions: After opening, keep refrigerated until the indicated expiration date.

Palletization: 12 pcs/box, 100 boxes/pallet



Chickpea Shoyu 250ml

Offers a mild but distinctly salty, cheesy flavor, making it an excellent choice for enhancing the taste of your favorite dishes. A unique and versatile alternative to soy sauce, ideal for sauces, dressings, soups, and marinades with meat, vegetables, or seafood.

Claims: Vegan, Low Fat, Low Sugars



Fava Shoyu 250ml

An innovative version of traditional soy sauce with a fresh, fruity aroma that adds a new dimension to dishes requiring depth and umami flavor. A versatile seasoning for a wide range of culinary applications. Ideal for fish and salad dressings.

Claims: Vegan, No Fat



Coffee Shoyu 250ml

A sauce that adds a complex, deep flavor profile to any dish. Ideal for chefs and food enthusiasts looking to experiment with new and exciting flavor combinations. The perfect accompaniment to all kinds of meat.

Claims: Vegan, Low Fat, Low Sugars



Mushroom Shoyu 250ml

A sauce that can add a unique gourmet touch to dishes, perfect for enhancing the flavors of soups, marinades, and sautéed dishes. It adds a touch of elegance to any dish, elevating cooking with characteristic natural flavors. Pairs perfectly with all kinds of meat and seafood.

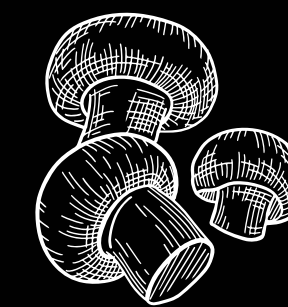
Claims: Vegan, Low Fat, Low Sugars



Black Pepper Shoyu 250ml

Offers a slightly spicy flavor that can elevate the taste of any dish, providing a perfect balance of tanginess and depth. Ideal for all kinds of meats, sauces, and salad dressings.

Claims: Vegan, Low Fat, No Sugars



Black Garlic Category

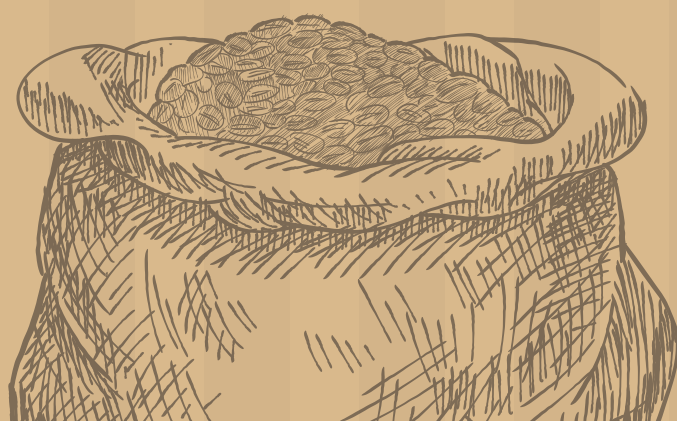
Black garlic can be used as a replacement for regular garlic but is also perfectly suited for sweet preparations due to its mild and sweet flavor. Recommended for marinades, pasta, risotto, stews, dressings, sauces, and dips. It also pairs nicely with shellfish and vegetables.

Shelf Life: 3 years

Storage Instructions: After opening, keep refrigerated until the indicated expiration date.



Dried Rice Category



Black Garlic 200g:

Palletization: 6 pcs/box, 100 boxes/pallet

Claims: Very low sodium content



Black Garlic Syrup 250ml:

Palletization: 12 pcs/box, 100 boxes/pallet



Dried Koji Rice 500g

Dried Koji rice can be used in the creation of fermented products, alcoholic beverages, and sweets. However, its most impressive application is in the technique of quick-aging meats (e.g., beef steaks) in just 3 days for a 15-day aging process, without the use of special equipment like dedicated aging chambers.

Claims: Vegan, Gluten free

Shelf Life: 3 years

Storage Instructions: After opening, store in a cool, shaded place until the indicated expiration date.

Palletization: 18 pcs/box, 100 boxes/pallet