

Scallop extract



【Guidance】

- Manufactures scallop extract in Wakkanai, Hokkaido, using Hokkaido scallops as raw materials.
- Since our company has the top share of production in Japan, we can supply more stable and cheaper than other companies.
- It has a strong scallop umami and aroma, and can be expected to enhance the umami and flavor of processed foods.
- We want to sell in tons as a raw material for food manufacturers.
- Can propose different types according to usage and budget
- Please note that supply is not possible when used in Japan.

【Example of use】

- As a raw material for various seasonings such as dressings
- As a seasoning ingredient for cooked foods
- As a seasoning ingredient for noodles and hot pot soup
- As a seasoning ingredient for confectionery
- For other processed foods in general

【How to use】

Add about 1% to several percent



【Preservation method】

Normal temperature (recommended 20 ° C or less)

【Packing】

24Kg bag-in-box

【Best-by date】

360 days

【Main raw material】

Scallops caught in Hokkaido



【Manufacturer】

Katakura Foods Co., Ltd.

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