

SPECIFICATION Mentai Shirasu

Mentaiko = Seasoned pollack roe

| | |
|---|-----------------------------------|
| | Private Brand |
| ● | Mizunaga Fisheries Co., Lid Brand |

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|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------------------------|-----------------|----------------------------------------------------------------------------|
| Products Name | Oil Sardine (Mentai Shirasu) | Spec | Net Weight 30g・Product Weight 80g |
| JAN Code | 4953197-990127 | Set | Set ・ Individual |
| Name | MIZUNAGA FISHERIES CO., LTD. | Address | 9083-1, KADOKAWAOZUE, KADOGAWACHO, Miyazaki |
| Rep | | TEL | |
| Manufature Name | MARUMITU SANYO CO.,LTD. | Factory Address | 1634, TACHIBANAMACHI KANEMATSU, YAME ,Fukuoka |
| Factory Manager | | TEL | |
| Storing Temp | Dry and Cool Place | Prodycd Spes | W・L・H ・Weight |
| Shelf Life | | Prodycd Size | 80mm × 78mm × 36mm |
| Dry | 3Years From Production Date | | 1.37 in × 3.14 in × 3.14 in |
| | | Out Side Box | 32.7cm × 34.1cm × 7.7cm |
| ●Menue | | Package | Bundle |
| Product features and concept Fresh "Shirasu" is dried using traditional techniques and marinated in oil. The mentaiko is made with a traditional technique, and is richly seasoned with mentaiko from Hakata, giving you a luxurious feel of the texture of mentaiko. To preserve freshness, it is boiled immediately. The cod roe is slowly dried in a 5-layer shelf dry conveyor. After drying, the cod roe is placed in the refrigerator overnight. Overnight storage concentrates the flavor of the fish. After the sardines have been pre-processed, they are marinated in cod roe, then oil, and Enjoy the taste of national awaeded premium sadine. | | MSRP | |
| | | 9.99 | |
| | | USD | |
| | | Usage | ・Pasta and Pizza Topping ・Side Dishes with Wine ・Dressing with Salad |

【Ingredients】

COTTON SEED OIL, ANCHOVIES, MENTAIKO (COD ROE, SLAT, FERMENTED SEASONING, TOGARASHI, PLANT BASED FIBER, VINEGAR, SYRUP BONITO EXTRACT, RUCTOSE SYRUP, STARCH, MONO SODIUM GLUTAMATE, MODIFIED STARCH, POLYSACCHARIDETHICKNER, L-ASCORBIC NATRIUM NATURAL, COLOR (REDKOJI, TOGARASHI)



| Nutrition Facts Label : Per 100g (estimated value) | | | | |
|----------------------------------------------------|---------|-------|--------------|-----------------|
| Energy | Protein | Fat | Carbohydrate | Salt equivalent |
| 416Kcal | 15.1g | 35.2g | 9.6g | 3.1g |

栄養成分表示: 100g当たり (推定値)

- エネルギー: 416kcal ●たんぱく質: 15.1g
- 脂質: 35.2g ●炭水化物: 9.6g ●食塩相当量: 3.1g

●名称: オイルちりめん ●原材料名: 綿実油 (国内製造)、イワシ稚魚 (宮崎県)、すけとうだらの卵 (米国又はロシア)、食塩、醸造調味料、唐辛子、食物繊維、醸造酢、水あめ、かつお節エキス、果糖ぶどう糖液糖、でんぷん調味料 (アミノ酸等)、増粘剤 (加工澱粉、増粘多糖類)、酸化防止剤 (ビタミンC)、着色料 (紅麹、トウガラシ色素)、発色剤 (亜硝酸Na)、酵素、(一部に小麦・大豆・ゼラチンを含む) ●固形量: 4.0g ●内容総量: 8.0g ●賞味期限: 缶底面に記載 ●保存方法: 直射日光、高温多湿を避け、常温で保管してください。 ●販売者: 株式会社水永水産 宮崎県東臼杵郡門川町尾末9083-1 製造所固有記号は賞味期限内に記載

| Ingredients | Production area | Additives | Non-GMO | Ratio(%) | Allergen | |
|---------------------------------------------|---------------------|------------------------------|---------------------------|----------|---------------------|---|
| Cotton Seed Oil | | OKAMURA OIL MILL, LTD. | Undevided | 50.00% | Wheat | ○ |
| Anchovies | Miyazaki Prefecture | MIZUNAGA FISHERIES CO., LTD. | | 27.78% | Milk | |
| Salt | | | | | Egg | |
| mentaiko (Seasoned pollack roe) | | kanefuku co.,ltd | | 22.22% | BuckWheat | |
| Cod Roe Egg | | | | | Peanut | |
| Salt | | | | | Shrimp | ○ |
| Brewing seasoning | | | Corn : Undevided | | Crab | ○ |
| chili pepper | | | | | Abalone | |
| dietary fiber | | | | | Squid | |
| Brewed vinegar | | | | | Salmon Raw | |
| starch syrup | | | | | Orange | |
| Bonito Extract | | | | | Kiwi | |
| Fructose Corn Syrop | | | Corn : Undevided | | Beef | |
| Starch | | | | | Walnut | |
| *1: Food materials | | Wheat, soybeans, gelatin | Soy : Non-GMO | | Salmon | |
| Seasoning (amino acids, etc.) | | | | | Mackrel | |
| Thickening agent (processed starch) | | | Bareisho potato : Non GMO | | Soy | ○ |
| Sodium L-ascorbate | | | Bareisho potato : Non GMO | | Chicken | |
| Thickening agent (polysaccharide thickener) | | | Corn : No-GMO | | Pork | |
| Colorants (red yeast rice, pepper color) | | | Corn : Un Devided | | Matsutake Mashroom | |
| *2: Sake Sei | | | | | Peach | |
| *3: Sodium metaphosphate | | | | | Japanese Sticky Yam | |
| *4: Gum Arabic | | | | | Apple | |
| *5: Ethyl alcohol | | | | | Gelatine | ○ |
| *6: Extracted tocopherol | | | | | Rice | |
| Sodium nitrite | | | | | Banana | |
| transglutaminase | | | | | | |
| | | | | | 100.00% | |

Production Procedure

Ingrideents(Dried anchovi)→Filtering and sorting→Flavoring with Cod Roe →fermentation→Filling small cans Metal Detector(Fe:25/Sus:4.0) →Dried Anchovi packaging and scaling(30g)→Cottonseed Oil filing→Final Check(Daken:2weeksfter)→Distribution

Metel Detector Yes Aoto Checker Yes
Auto Checker Yes