

有機練り梅

ORGANIC UMEBOSHI PUREE

SUN-DRIED AND RAW

Umeboshi, a salt pickled / sun-dried ume plum (Prunus mume) is one of Japan's most ancient super foods. Since the 10th century, the Japanese have used umeboshi as a healthy tonic, where Samurai warriors used it as an energy enhancer. It contains considerable amounts of citric and phosphoric acids, which have paradoxical alkalizing affects on the blood. This is why Umeboshi is often referred to as "the king of Alkaline Foods." Umeboshi is also a unique culinary addition in your kitchen, providing an unusually salty, sour, and subtly sweet flavor to any foods you eat with them. This healthy pickled condiment is pureed and packed in an easy-to-use screw top stand pouch and ideal for sushi, dips, sauces, and salad dressing.



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有機梅干ピューレ

NET WT. 5.3 OZ (150G)

Nutrition Facts

Servings: About 25, Serv. size: 1 tsp (6g), Amount per serving:

Calories 0,

Total Fat 0g (0% DV), Sodium 510mg (22% DV), Total Carb.1g (0% DV) Protein 0g

INGREDIENTS:

UMEBOSHI* (UME PLUM*, SEA SALT), SHISO EXTRACT* (SHISO LEAVE*, SALT, UME PLUM SEASONING*) *= ORGANIC INGREDIENT

UPC:845172000331 ITF:10845172000345

PRODUCT OF JAPAN



item code	item description	net wt.	item dimensions (LxWxH)	case weight	case dimensions (LxWxH)	shelf life
11331	ORGANIC UMEBOSHI PUREE X 5.3 OZ X 6 / CASE	5.3 oz	3.5" x 1.3" x 5.7"	2.3 lbs	8.6" x 3.6" x 6.1"	24 months
11331B	ORGANIC UMEBOSHI PUREE X 22.0 lbs X 1 / CASE	22.0 lbs	9.4" x 9.4" x 9.8"	23.1 lbs	9.4" x 9.4" x 9.8"	24 months

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