

<Product> Hon Tamari



<Units per box>

100ml × 12

<Ingredients>

Soybean (Non GMO), Salt, Koji mold

<Shelf life>

720 days

<Storage information>

Keep in a cool place away from sunlight

<JAN code>

4904128300652

<Product size>

46.7 × 46.7 × 177 (L×W×H mm)

<Case size>

215 × 165 × 190 (L×W×H mm)

<Product weight>

286g

<Case weight>

3,680g

※ Soybean allergens

<Description>

- Made naturally on top of miso during the aging process that takes over 18 months.
- Very limited edition as it is only available about 3~5 liter out of 1 ton of miso.
- Much thicker texture than regular soy sauce. This full of umami natural sauce offers you an exceptional experience by upgrading your dishes in terms of flavor and taste.
- Relatively small (1/3~1/4) amount is needed in usage compared with normal soy sauce.

Soy sauce grade (Tamari)	Total nitrogen content (%) Umami component	
	Regulation	Hon Tamari
Special grade	Over 1.60	3.4
Upper grade	Over 1.40	
Standard	Over 1.20	

