

Product Specification

No. 042 **NEXTY CO., LTD.**Product No. **01**

Product name

Futaba's dashi, Vegetables (7g×5bags)



Description

Seasonings and soups

Size per product

| | |
|----------|-------|
| Width | 14 cm |
| Depth | 6 cm |
| Height | 17 cm |
| Weight | 60 g |
| Capacity | 35 g |

Quantity per case

24 piece(s)

Minimum lot for order

1 case(s)

Expiration date and storage temperature

1 year(s)

Normal

Retail price in Japan (yen) *excluding tax

500 JPY

Place of production/processing

Niigata

Ingredients and food additives

Hydrolyzed starch (corn, potato, sweet potato), Powdered onion extract (hydrolyzed starch, onion), Salt, Onion [Japan], Yeast extract, Cabbage, Carrot, Glucose, Ginger, Celery seed [India]

Selling point

It balances two types of onions, known for sweetness and aroma, with cabbage, carrots, and ginger to create a vegetable stock accented with the refreshing scent of celery seed.

Flavor

-

Sales season

- We can make shipments during all seasons.

We can make shipments during the following term.

[~]

Product Specification

No. 042 **NEXTY CO., LTD.**

Product No. 02

| Product name |
|--|
| Futaba's dashi, Bonito and kombu kelp (8g×7bags) |
|  |

| Description | |
|--|--------|
| Seasonings and soups | |
| Size per product | |
| Width | 14 cm |
| Depth | 6 cm |
| Height | 17 cm |
| Weight | 75 g |
| Capacity | 56 g |
| Quantity per case | |
| 24 piece(s) | |
| Minimum lot for order | |
| 1 case(s) | |
| Expiration date and storage temperature | |
| 1 year(s) | Normal |
| Retail price in Japan (yen) *excluding tax | |
| 500 JPY | |

| Place of production/processing | |
|--|--|
| Niigata | |
| Ingredients and food additives | |
| Dried bonito [Japan(Shizuoka, Kagoshima)], Dried seaweed (Laminaria)[Japan(Hokkaido)], Salt, Hydrolyzed starch (corn, potato, sweet potato), Yeast extract, Powdered soy sauce (Soy sauce(wheat, soybean, salt), Dextrin(sweet potato , cassava)) | |
| Selling point | |
| Carefully selected, fragrant domestic bonito flakes and makombu kelp from Hokkaido come together in a dashi soup stock that enhances the synergy of the savory flavors. | |
| Flavor | |
| - | |
| Sales season | |
| ● We can make shipments during all seasons. | We can make shipments during the following term. [~] |

Product Specification

No. 042 **NEXTY CO., LTD.**

Product No. 03

Product name

Futaba's dashi, Flying fish mix (8g×7bags)



Description

Seasonings and soups

Size per product

| | |
|----------|-------|
| Width | 14 cm |
| Depth | 6 cm |
| Height | 17 cm |
| Weight | 75 g |
| Capacity | 56 g |

Quantity per case

24 piece(s)

Minimum lot for order

1 case(s)

Expiration date and storage temperature

| | |
|-----------|--------|
| 1 year(s) | Normal |
|-----------|--------|

Retail price in Japan (yen) *excluding tax

500 JPY

Place of production/processing

Niigata

Ingredients and food additives

Dried bonito [Japan(Shizuoka, Kagoshima Dried sardine [Japan(Nagasaki , Tottori, other)], Dried flying fish [Nagasaki, Kumamoto]]], Salt, Hydrolyzed starch(corn, potato, sweet potato) potato), Shiitake mushroom Lentinula edodes [Japan(Oita, Miyazaki, other Dried seaweed(Laminaria [Japan(Hokkaido)], Yeast extract, Powdered soy sauce(Soy sauce(wheat, soybean, salt), Dextrin (sweet potato, cassava))

Selling point

It adds the richness and aroma of dried bonito flakes, dried sardines, shiitake, and kelp to dried flying fish roasted at high temperature. Its flavorful savoriness adds depth to dishes.

Flavor

-

Sales season

| | | |
|---|--|-------|
| <ul style="list-style-type: none"> ● We can make shipments during all seasons. | We can make shipments during the following term. | [~] |
|---|--|-------|

Product Specification

No. 042 **NEXTY CO., LTD.**Product No. **04**


| Product name |
|---|
| Wadashi-zammai (Japanese soup stock "Dashi pack") (50g×10bags) |
| |

| Description | |
|--|--------|
| Seasonings and soups | |
| Size per product | |
| Width | 23 cm |
| Depth | 3 cm |
| Height | 30 cm |
| Weight | 500 g |
| Capacity | 500 g |
| Quantity per case | |
| 10 piece(s) | |
| Minimum lot for order | |
| 1 case(s) | |
| Expiration date and storage temperature | |
| 1 year(s) | Normal |
| Retail price in Japan (yen) *excluding tax | |
| 1,730 JPY | |

| Place of production/processing | | |
|---|---|---|
| Niigata | | |
| Ingredients and food additives | | |
| Dried bonito [Japan(Shizuoka, Kagoshima)], Dried sardine [Japan(Nagasaki, Kumamoto, other)], Shiitake mushroom(Lentinula edodes) [China], Salt, Dried frigate tuna [Japan(Shizuoka, Kagoshima, other)], Sugar, Dried seaweed(Laminaria) [Japan(Hokkaido)], Vegetable extract, Monosodium glutamate, Citric acid | | |
| Selling point | | |
| Wadashizammai is a packaged soup stock, which is made by blending a soup stock of dried bonito with Shiitake mushroom, dried seaweed, and vegetable extract, and it accentuates Umami (savory taste) of foodstuffs. This product particularly goes well with soups, so it can be used a wide range of dishes such as Misoshiru (bean paste soup) and Ramen (Chinese style wheat noodles). | | |
| Flavor | | |
| - | | |
| Sales season | | |
| <ul style="list-style-type: none"> We can make shipments during all seasons. | We can make shipments during the following term. <table border="1" style="display: inline-table; vertical-align: middle;"> <tr> <td style="text-align: center;">~</td> </tr> </table> | ~ |
| ~ | | |

Product Specification

No. 042 **NEXTY CO., LTD.**Product No. **06**

| Product name |
|--|
| Sozai chomi-dashi Yasai (Seasoning dashi, Vegetable series) 400ml |
|  |

| Description | |
|--|---------|
| Seasonings and soups | |
| Size per product | |
| Width | 12 cm |
| Depth | 5.5 cm |
| Height | 22.5 cm |
| Weight | 470 g |
| Capacity | 400 ml |
| Quantity per case | |
| 12 piece(s) | |
| Minimum lot for order | |
| 1 case(s) | |
| Expiration date and storage temperature | |
| 6 month(s) | Normal |
| Retail price in Japan (yen) *excluding tax | |
| 1,100 JPY | |

| Place of production/processing | | |
|---|---|---|
| Niigata | | |
| Ingredients and food additives | | |
| Salt, Onion extract, Yeast extract, Carrot extract, Cabbage extract, Celery extract, Hydrolysed vegetable protein, Ethyl alcohol, Xanthan gum | | |
| Selling point | | |
| Vegetable Dashi broth with 4 types of vegetables: onion, carrots, cabbage and celery. We made a blend with long-lasting sweetness and flavor. Recommended for vegans because it does not contain any animal products. Seasoning dashi with free chemical additives and preservatives. Shorten the time-consuming process for simmering and immediately produce concentrated vegetable UMAMI. Concentration ratio: 20~30 times | | |
| Flavor | | |
| - | | |
| Sales season | | |
| <ul style="list-style-type: none"> We can make shipments during all seasons. | We can make shipments during the following term. <table border="1" style="display: inline-table; vertical-align: middle;"> <tr> <td style="text-align: center;">~</td> </tr> </table> | ~ |
| ~ | | |

Product Specification

No. 042 **NEXTY CO., LTD.**Product No. **07**

| Product name |
|--|
| Sozai chomi-dashi clam (Seasoning dashi, clam series) 400ml |
|  |

| Description | |
|--|---------|
| Seasonings and soups | |
| Size per product | |
| Width | 12 cm |
| Depth | 5.5 cm |
| Height | 22.5 cm |
| Weight | 440 g |
| Capacity | 400 ml |
| Quantity per case | |
| 12 piece(s) | |
| Minimum lot for order | |
| 1 case(s) | |
| Expiration date and storage temperature | |
| 1 year(s) | Normal |
| Retail price in Japan (yen) *excluding tax | |
| 1,600 JPY | |

| Place of production/processing | |
|---|---|
| Niigata | |
| Ingredients and food additives | |
| Japanese littleneck clam(<i>Ruditapes philippinarum</i>) [China, Japan], Scallop(<i>Mizuhopecten yessoensis</i>) [Japan], Common orient clam(<i>Meretrix lusoria</i>)[Vietnam], Salt, Scallop extract, Ethyl alcohol, Flavour Enhancer, Thickener(Xanthangum), Sweetner(Steviol Glycos) | |
| Selling point | |
| A well-balanced blend of three types of shellfish. The strong taste of littleneck clam(<i>Ruditapes philippinarum</i>), the rich and strong sweetness of scallops, the taste of clams and the scent of rocky shore, each of which is a seasoning that has been slowly boiled over time. Dilute 8 to 15 times with water or hot water. | |
| Flavor | |
| - | |
| Sales season | |
| <ul style="list-style-type: none"> We can make shipments during all seasons. | We can make shipments during the following term. <div style="display: inline-block; border-left: 1px solid black; border-right: 1px solid black; border-bottom: 1px solid black; padding: 0 10px; margin-left: 10px;"> ~ </div> |

Product Specification

No. 042 **NEXTY CO., LTD.**

Product No. 08

| Product name |
|--|
| Don don series Katsuo Tsuyu (Bonito extract liquid type) |
|  |

| Description | |
|--|---------|
| Seasonings and soups | |
| Size per product | |
| Width | 10.8 cm |
| Depth | 10.8 cm |
| Height | 31.8 cm |
| Weight | 2275 g |
| Capacity | 1.8 l |
| Quantity per case | |
| 6 bottle(s) | |
| Minimum lot for order | |
| 1 case(s) | |
| Expiration date and storage temperature | |
| 18 month(s) | Normal |
| Retail price in Japan (yen) *excluding tax | |
| 1,600 JPY | |

| Place of production/processing | |
|--|--|
| Niigata | |
| Ingredients and food additives | |
| Soy sauce(wheat, soybean, salt)[Japan], Sugar, Fermented Seasoning, Salt, Dried bonito extract, Dried sardine(Etrumeus teres, Engraulis japonicus, Sardinops melanostictus) extract, Dried bonito, Dried frigate tuna, Dried mackerel, Hydrolyzed protein, Sake(rice, malted rice, Ethylalcohol), Bonito extract, Dried frigate tuna extract, Flavour Enhancer, Caramel color, Acidity Regulator | |
| Soy sauce(wheat, soybean, salt)[Japan], Sugar, Fermented Seasoning, Salt, Dried bonito extract, Dried sardine(Etrumeus teres, | |
| Selling point | |
| Soup made by a dried bonito flakes shop, rich in dashi (Japanese soup stock). It is a mild, mild sauce with no hint of soy sauce, and can be diluted for use in a variety of dishes. | |
| Flavor | |
| | |
| Sales season | |
| ● We can make shipments during all seasons. | We can make shipments during the following term. [~] |

Product Specification

No. 042 **NEXTY CO., LTD.**Product No. **09**

| Product name | Description | |
|--|---|-------------------------|
| MAROKON MUTENKA (SOUP BASE) | Seasonings and soups | |
|  | Size per product | |
| | Width | 7.7 cm |
| | Depth | 7.7 cm |
| | Height | 26.7 cm |
| | Weight | 1.12 kg |
| | Capacity | 1 l |
| | Quantity per case | 6 bottle(s) |
| | Minimum lot for order | 1 case(s) |
| | Expiration date and storage temperature | 12 month(s) Normal |
| | Retail price in Japan (yen) *excluding tax | 1,850 JPY |

| Place of production/processing | |
|---|--|
| Niigata | |
| Ingredients and food additives | |
| Starch syrup, Dried seaweed(Laminaria)extract, Salt, Dried seaweed(Laminaria)[Japan(Hokkaido)], Fermented Seasoning(rice, malted rice, salt), Yeast extract, Ethyl alcohol | |
| Selling point | |
| Uses Makombu, Rishirikonbu, and the rare Rausukonbu. Rich konbu dashi with no chemical seasoning added. Greatly reduced time to prepare dashi. Can be used immediately by diluting it to the desired thickness. | |
| Flavor | |
| | |
| Sales season | |
| We can make shipments during all seasons. | We can make shipments during the following term. [~] |