



Fuji Foods Corp.

For PROFESSIONAL USE

High Quality Seasoning Guidebook

プロ向け業務用調味料



**Condensed
Ramen Broths**



**Japanese
Noodle Tsuyu**



**Rice Bowl
Sauces**



**Chinese Seasonings
& Sauces**



Condensed Ramen Broths

Easily prepare authentic ramen broth by adding "Condensed Ramen Broth" and "Condensed Ramen Broth Base" (see p. 4) to boiling water.

■ Use For

Ramen, broth for hot-pots, stews, soups, starchy sauces, stir-fries, seasoned rice with cooked-in ingredients

How to make ramen



Features of Fuji Foods' Condensed Ramen Broths

	Higher Cost		
More Basic		<p>"Jikadaki Ramen" Ramen Broth Series Famous Restaurant / Prestige Types.</p> <p>"Tetsujin" Ramen Broth Series Local Style Ramen Types.</p>	More Sophisticated
		<p>"Mensaifu" Ramen Broth Series One-Step Types. Just dilute with hot water.</p>	
	Lower Cost		
	<p>"Regular" Ramen Broth Series Original Ramen Soup Bases.</p> <p>"Natsukashiya" Ramen Broth Series Low-Cost Types.</p>		

Jikadaki Ramen soup 直火炊き拉麺スープ

Jikadaki Wafu tonkotsu shoyu-Ramen soup no moto

Ton kotsu



A heavy soy sauce ramen broth with a pork-bone base and a strong sea-food flavor.

■Packaging Type
10 pouches (1 kg each)

Chicken Pork

Jikadaki Negibuta shoyu-Ramen soup no moto

Soy sauce



Scallion oil and chicken extract were added to a sautéed pork and scallion sauce to enhance the umami and richness of this masterfully prepared soy sauce ramen broth.

■Packaging Type
10 pouches (1 kg each)

Chicken

Jikadaki Yakimiso-Ramen soup no moto

Miso



We added spices to a blend of two kinds of miso and stirred them well while cooking, for a miso ramen broth that features the unique flavor of miso with an extra-savory aroma.

■Packaging Type
10 pouch (1 kg each)

Pork

Tetsujin Ramen soup series 鉄人ラーメンスープ

Tetsujin Hakata-tonkotsu Ramen soup no moto

Ton kotsu



A Hakata ramen broth that uses high-quality pork-bone broth, ginger, and garlic.

■Packaging Type
6 pouches (2 kg each)

Chicken Pork

Tetsujin Tonkotsu-shoyu Ramen soup no moto

Ton kotsu



We mixed the flavor of soy sauce into a pork-bone base to create this heavy soy sauce ramen broth overflowing with richness.

■Packaging Type
6 pouches (2 kg each)

Chicken Pork

Tetsujin Torigara-shoyu Ramen soup no moto

Soy sauce



With dried sardines and scallion oil added to a chicken-bone broth base, this soy sauce ramen broth is clear yet full-bodied.

■Packaging Type
10 pouches (1 kg each)
6 pouches (2 kg each)

Chicken Pork

Tetsujin Wadashi-shoyu Ramen soup no moto

Soy sauce



With bonito flakes and dried sardines as a base, this concentrated soy sauce ramen broth delivers a rich aroma and the essence of dashi. The refreshing taste of lighter varieties of soy sauce further brings out the flavors of the dashi.

■Packaging Type
10 pouches (1 kg each)

Chicken Pork

Tetsujin Kotteri-miso Ramen soup no moto

Miso



A miso ramen broth featuring a blend of two kinds of miso and plenty of flavoring oil.

■Packaging Type
6 pouches (2 kg each)

Pork

Tetsujin Kouji-miso Ramen soup no moto

Miso



A generous amount of rice miso gives this miso ramen broth an old-fashioned taste.

■Packaging Type
6 pouches (2 kg each)

Chicken Pork

Tetsujin Niboshi-shio Ramen soup no moto

Salt



With the flavor of dried sardines as a base, we added the body and dashi essence of mackerel shavings and tuna flakes to this rich Japanese-style dried fish flake and salt ramen broth. Okinawan sea salt brings out the natural flavor of the dashi.

■Packaging Type
10 pouches (1 kg each)

Chicken Pork

Tetsujin Chintan-champon Ramen soup no moto

Salt



A new type of non-cloudy champon broth made with Okinawan Shimam-aasu salt and accented by pork extract.

■Packaging Type
6 pouches (2 kg each)

Chicken Pork

Tetsujin Shisen-tantanmen Ramen soup no moto

Spicy



This Sichuan noodle broth features a generous amount of high-quality sesame. With the added spicy kick of "Ohot" Coarsely-Ground Chili Pepper Seasoning (see p. 7), a taste that is sure to become a habit.

■Packaging Type
6 pouches (2 kg each)

Pork

Mensaifu Ramen soup 麺菜譜ラーメンスープ

Mensaifu Paitan-Ramen soup

Ton kotsu



This white ramen broth has a delicious finish even without chicken or pork-bone broth. Oyster sauce is the highlight.

■Packaging Type
4 pouches (3 kg each)
12 cans (850 g each)

Chicken Pork

Mensaifu Shoyu-Ramen soup

Soy sauce



The delicious flavor of fish sauce is the highlight of this lighter-type soy sauce ramen broth.

■Packaging Type
10 pouches (1 kg each)
4 pouches (3 kg each)
6 cans (3.1 kg each)
1 can (20 kg)

Chicken

Mensaifu Miso-Ramen soup

Miso



Spicy bean paste and oyster sauce define the taste of this fiery miso ramen broth. Red miso type.

■Packaging Type
10 pouches (1 kg each)
4 pouches (3 kg each)
6 cans (3.3 kg each)

Pork

Regular Ramen soup series レギュラーラーメンスープ

S Paitan-Ramen soup no moto

Ton kotsu



This white ramen broth starts with a pork-bone extract base and adds many different kinds of spices.

■ **Packaging Type**
6 pouches (2 kg each)

Chicken **Pork**

Champon-soup no moto

Ton kotsu



This white broth is flavored with vegetables and has a light finish, yet features a surprisingly full body.

■ **Packaging Type**
12 cans (850 g each)
6 cans (3.1 kg each)

Pork

Shoyu-Ramen soup no moto

Soy sauce



We added the flavor of roasted pork to chicken-bone broth to make this soy sauce ramen broth.

■ **Packaging Type**
4 pouches (3 kg each)
6 cans (3.1 kg each)
1 can (20 kg)

Chicken **Pork**

Sapporo Miso-Ramen soup no moto

Miso



With several flavorful miso varieties as a base, we added many different kinds of spices to make this Sapporo-style miso ramen broth. Red miso type.

■ **Packaging Type**
4 pouches (3 kg each)
6 cans (3.3 kg each)
1 can (20 kg)

Chicken **Pork** **Beef**

Shio-Ramen soup no moto

Salt



Salt ramen broth made with flavorful chicken-bone broth.

■ **Packaging Type**
4 pouches (3 kg each)
6 cans (3.1 kg each)
1 can (20 kg)

Chicken

Shisen fu goma aji-Ramen soup no moto

Spicy



A generous amount of sesame, chicken-bone broth, and red chili oil define the taste of this Sichuan-style ramen soup.

■ **Packaging Type**
10 pouches (1 kg each)
6 cans (3.1 kg each)

Chicken

Natsukashiya soup series 懐かし屋ラーメンスープ

Natsukashiya Shoyu-Ramen soup no moto

Soy sauce



The umami of chicken and dashi made with dried sardines recreates the nostalgic taste of old-fashioned Chinese soba.

■ **Packaging Type**
12 pouches (1 kg each)

Chicken **Pork**

Natsukashiya Miso-Ramen soup no moto

Miso



A miso ramen broth with a mild taste.

■ **Packaging Type**
12 pouches (1 kg each)

Pork

Natsukashiya Shio-Ramen soup no moto

Salt



A salt ramen broth with a light finish that never gets old.

■ **Packaging Type**
12 pouches (1 kg each)

Chicken

Individually Packaged 別添ラーメンスープ

Yatai-Ramen Tonkotsu shoyu aji

Ton kotsu



A concentrated taste that mixes the flavor of soy sauce with a pork-bone base.

■ **Packaging Type**
34 g x 500

Chicken **Pork**

Yatai-Ramen Torigara shoyu aji

Soy sauce



A refined taste with a chicken-bone broth base that is clear, yet full-bodied.

■ **Packaging Type**
36 g x 500

Chicken **Pork**

Yatai-Ramen Kotteri miso aji

Miso



Garlic lends an accent to a combination of several varieties of miso for a full-bodied taste.

■ **Packaging Type**
46 g x 400

Chicken **Pork**

Paitan No.1

Ton kotsu



A cloudy, Kyushu-style pork bone broth.

■ **Packaging Type**
32.5 g x 500

Pork

Shoyu-Ramen soup

Soy sauce



Soy sauce flavor with the rich aroma of preserved bamboo shoots.

■ **Packaging Type**
28 g x 600

Chicken **Pork**

Miso-Ramen soup

Miso



A standard, red miso-type miso ramen broth.

■ **Packaging Type**
39.5 g x 400

Pork

Condensed Broth Bases

How to Use

To use for chicken-bone ramen broth, dilute the liquid type with hot water, and dissolve the powdered type in hot water.

Use For

Broth for ramen, base for Chinese dishes

High-Concentration Liquid Type

Keitontan



A Chinese broth base made from chicken and pork extracts with added body and umami.

Packaging Type
24 cans (450 g each)
6 cans (3 kg each)

How to Use
For ramen broth, dilute 100-120x with hot water.

Chicken Pork

Keitontan F



A Chinese broth base made from chicken and pork extracts with added body and umami, and no MSG.

Packaging Type
24 pouches (450 g each)

How to Use
For ramen broth, dilute 100-120x with hot water.

Chicken Pork

Keitontan (For Topping Off)



We started with umami extracted from chicken and pork bones, and added onion extract to make this Chinese broth base. The one-use size eliminates waste and is extremely sanitary.

Packaging Type
10 x 4 pouches (200 g each)

How to Use
Use 1 bag of this product for 10 liters of broth. To top off, dilute 1 bag with 20 liters of hot water.

Chicken Pork

Paitontan



Pork bone extract is the main ingredient in this rich white broth base.

Packaging Type
24 pouches (450 g each)
6 cans (3 kg each)

How to Use
For white broth for ramen, dilute 40-50x with hot water.

Pork

Medium-Concentration Liquid Type

TansaiFu Gara-soup (chicken)



An authentic and very clear liquid broth base combining the umami of chicken and flavorful vegetables, with no added salt.

Packaging Type
10 pouches (1 kg each)

How to Use
For ramen broth, add 12 g of this product to 360 ml of hot water.

Chicken

TansaiFu Gara-soup (pork & chicken)



An authentic and very clear liquid broth base combining the umami of chicken, pork, and flavorful vegetables, with no added salt.

Packaging Type
10 pouches (1 kg each)
4 pouches (3 kg each)
12 cans (810 g each)

How to Use
For ramen broth, add 12 g of this product to 360 ml of hot water.

Chicken Pork

TansaiFu Gara-soup F (pork & chicken)



An authentic and very clear liquid broth base combining the umami of chicken, pork, and flavorful vegetables, with no MSG.

Packaging Type
10 pouches (1 kg each)

How to Use
For ramen broth, dilute 20-40x with hot water.

Chicken Pork

Powdered Type

Gara-aji (Wet Powdered Type)



We started with chicken bone broth, and added just the right amount of pork oil, chicken oil, and vegetable extract to make this subtle, powdered-type soup base.

Packaging Type
10 bags (1 kg each)
1 can (15 kg)

How to Use
For ramen broth, add 3-4 g of this product to 360 ml of hot water.

Chicken

Gara-aji F (Powdered Type)



We started with chicken bone broth, and added just the right amount of chicken oil, vegetable extract, and spices to make this non-MSG powdered-type soup base.

Packaging Type
10 bags (1 kg each)

How to Use
For ramen broth, add 3-4 g of this product to 360 ml of hot water.

Chicken

Gara-soup no moto



A one-step base for Chinese broth.

Packaging Type
10 bags (1 kg each)

How to Use
For ramen broth, add 2-3 g of this product to 360 ml of hot water.

Chicken Pork

Natural Gara-soup no moto



Delivers a taste that starts mild with chicken-bone broth, and progresses to the full-bodied flavor of pork-bone broth. Use as a base for Chinese dishes.

Packaging Type
10 bags (1 kg each)

How to Use
For ramen broth, add 2-3 g of this product to 360 ml of hot water.

Chicken Pork

Japanese-Style Dashi

Flavorful seasonings for delicious Japanese-style broths.

■ How to Use

Dilute with hot water to use.

■ Use For

Miso soup, dashi soup, tempura dipping sauce, stews, oden, rice bowls

Katsuo fumi-Dashi Shin Kiwami

Granulated



Dashi base featuring a luxurious amount of the most carefully selected bonito flakes and a balanced combination of seasonings. The granulated form is easy to measure out and dissolves evenly and quickly in hot water.

■ **Packaging Type**
10 boxes (1 kg each),
each containing
2 bags (500 g each)

■ **How to Use**
For miso soup, use 50 g of this
product to make 50 servings
(1 g per serving).

Pikaichi (Concentrated Bonito Dashi)

Liquid



This concentrated bonito dashi combines bonito flakes with kelp and mackerel shavings. Can also be used for noodle broths.

■ **Packaging Type**
6 plastic bottles
(1 liter each)

■ **How to Use**
For noodle broth (to pour over),
use 25 ml of this product with
300 ml of hot water.

Katsuo fumi-Dashi Katsu

Granulated



A low-cost type of Japanese-style dashi base for a great value.

■ **Packaging Type**
10 bags (1 kg each)

■ **How to Use**
For soups such as miso soup
and osumashi, use 50 g of this
product to make 50 servings
(1 g per serving).

Imadoki wazen Katsuo-Dashi

Granulated



A granulated-type base for bonito dashi that provides stable and consistent flavor.

■ **Packaging Type**
10 bags (1 kg each)

■ **How to Use**
For soups such as miso soup
and osumashi, use 50 g of this
product to make 50 servings
(1 g per serving).

Katsuo-Dashi Special

Granulated



This Japanese-style dashi base features a balanced combination of bonito flakes and a variety of seasonings.

■ **Packaging Type**
10 bags (1 kg each)

■ **How to Use**
For soups such as miso soup
and osumashi, use 50 g of this
product to make 50 servings
(1 g per serving).

Japanese Noodle Tsuyu

Japanese-style noodle tsuyu
(concentrated broths and dipping sauces for noodles)
with a balanced blend of soy sauce, bonito and kelp dashi.

Tsuyu matsuri (Kansai)

Liquid



Kansai-style tsuyu base made with flavorful dried sardines, flaked bonito, and kelp dashi.

■ **Packaging Type**
6 plastic bottles (2,095 g each) 1 TL (10,500 g)

■ **How to Use**
For udon (to pour over), dilute 11x with hot water.

■ **Use For**
Udon, tempura dipping sauce

Tsuyu matsuri (Kyushu)

Liquid



In this tsuyu, Japanese anchovies and kelp accent a base of Kyushu soy sauce.

■ **Packaging Type**
6 plastic bottles (2,075 g each)

■ **How to Use**
For udon (to pour over), dilute 11x.

■ **Use For**
Udon, oden, hot-pot dishes

Tsuyu matsuri (For Zaru)

Liquid



A special zaru dipping sauce base made with bonito dashi and featuring a refreshing sweetness and a roasted aroma.

■ **Packaging Type**
6 plastic bottles (2,095 g each)

■ **How to Use**
For zaru soba (dipping), dilute with three times the amount of cold water.

■ **Use For**
Zaru soba, stews

Tsuyu no moto

Liquid



A multi-purpose tsuyu base that can be used for a wide range of Japanese dishes including soba, udon, and stews.

■ **Packaging Type**
6 plastic bottles (2,160 g each)

■ **How to Use**
For stews, dilute 5-6x. For soba or udon, dilute 11x if pouring over and 3-4x if using as a dipping sauce.

■ **Use For**
Stews, soba, udon, hot-pot dishes

Udon tsuyu

Liquid



A special zaru dipping sauce base made with bonito dashi and featuring a refreshing sweetness and a roasted aroma.

■ **Packaging Type**
6 plastic bottles (2,040 g each)
1 can (20 kg)

■ **How to Use**
For udon (dipping), dilute 10x.

■ **Use For**
Udon, stews

Soba tsuyu

Powdered



Powdered-type tsuyu for soba noodles with a balanced blend of soy sauce and bonito dashi. First dissolve in hot water, and then chill to use.

■ **Packaging Type**
12 bags (1 kg each)

■ **How to Use**
For Dipping: Use 7 g of this product for 70 ml of hot water.
For Pouring Over: Use 15 g of this product for 300 ml of hot water.

■ **Use For**
Soba, stews, oden

Ekitai soba tsuyu

Liquid

Individually Packaged



An all-purpose tsuyu for soba noodles that can be used for both dipping and pouring over noodles.

■ **Packaging Type**
25 g x 500

■ **How to Use**
For Dipping: Dilute with 50 ml of cold water.
For Pouring Over: Dilute with 200 ml of hot water.

■ **Use For**
Soba, stews, oden

Kansai fu udon tsuyu

Powdered



Powdered-type tsuyu for udon noodles with a balanced blend of soy sauce and bonito dashi.

■ **Packaging Type**
12 bags (1 kg each)

■ **How to Use**
Use 9 g of this product for 250 ml of hot water.

■ **Use For**
Udon, stews

Ekitai mentsuyu Aluminum

Liquid

Individually Packaged



An all-purpose noodle tsuyu that can be used for both dipping and pouring over noodles.

■ **Packaging Type**
30 g x 600

■ **How to Use**
For Dipping: Dilute with 50-70 ml of cold water.
For Pouring Over: Dilute with 200-250 ml of hot water.

■ **Use For**
Udon, tempura dipping sauce

Yakisoba sauce

Powdered



This powdered-type yakisoba (fried noodles) sauce blends a variety of spices and seasonings. The taste is light, yet with a unique body and flavor that is not sticky.

■ **Packaging Type**
12 bags (1 kg each)

■ **How to Use**
Use 10 g of this product for 150 g of noodles.

■ **Use For**
Yakisoba, yakiudon

Rice Bowl Sauces

■ How to Use

Dress and season the ingredients with these sauces. Place the seasoned ingredients on top of a bed of freshly cooked rice to complete the rice bowl.

Japanese-Style 和風

Hanjomanpukutei Katsuo Dashi shoyu



A soy sauce-based rice bowl sauce that features the flavors of bonito and dark varieties of soy sauce.

■ **Packaging Type**
6 plastic bottles (1,200 g each)

■ **How to Use**
Dilute 3x.

■ **Use For**
Katsudon, oyakodon, ten-don, etc.

Hanjomanpukutei Koubashi ninniku shoyu



A hearty, masterfully prepared soy sauce-based rice bowl sauce that combines soy sauce and garlic.

■ **Packaging Type**
6 plastic bottles (1,160 g each)

■ **How to Use**
Use about 20-30 g of this product for 200 g of cooked rice. Dress (or pour over) ingredients without diluting.

■ **Use For**
Barbecue-don, steak-don, seared tuna don, etc.

Hanjomanpukutei Wabushi negi shio



A flavorful salty sauce with a base of Okinawan salt that blends bonito extract and scallions.

■ **Packaging Type**
6 plastic bottles (1,180 g each)

■ **How to Use**
Use about 20-30 g of this product for 200 g of cooked rice. Dress (or pour over) ingredients without diluting.

■ **Use For**
Yakitori-don, ten-don, pork galbi-don, etc.

Ethnic-Style エスニック

Hanjomanpukutei Koumi Ethnic tare



A flavorful, exotic-style rice bowl sauce made from a base of ketchup and onion paste and a blend of many different spices.

■ **Packaging Type**
6 plastic bottles (1,150 g each)

■ **How to Use**
Use about 20-30 g of this product for 200 g of cooked rice. Dress (or pour over) ingredients without diluting.

■ **Use For**
Jambalaya, taco rice, etc.

Korean-Style 韓国

Hanjomanpukutei Korean umakara shoyu



A spicy and savory soy sauce-based rice bowl sauce that brings the flavors of Korea with apple paste, spicy bean paste, and garlic.

■ **Packaging Type**
6 plastic bottles (1,140 g each)

■ **How to Use**
Use about 20-30 g of this product for 200 g of cooked rice. Dress (or pour over) ingredients without diluting.

■ **Use For**
Beef galbi-don, bibimbap, raw tuna yukhoe-don

Coarsely-Ground Chili Pepper Seasoning

Add spice to a variety of dishes!



Ohot Green300

The unique, rich aroma of chili peppers complements a variety of dishes without spoiling the taste of the ingredients with excessive spiciness.

■ **Packaging Type**
24 bottles (300 g each)
1 TL (10 kg)

■ **Use For**
Add spice to ramen, soups, stir-fries, barbecue, and other dishes

Oyster Sauces / Seafood Sauces

Oyster sauce is perfect as a subtle touch to bring out the flavor of a variety of cuisines including Chinese, Japanese, and Western.

■ How to Use

Use approximately 1 teaspoonful for stir-fries and 2-3 teaspoonsful for stews.

■ Use For

Yakisoba (fried noodles), fried rice, dumplings, as a subtle seasoning to bring out the flavor of ramen, green pepper steak, shogayaki (ginger-fried pork), stews, teriyaki, Hamburg steak, stir-fries, etc.

Oyster sauce オイスターソース

Oyster sauce (Red Can)



An oyster is the main ingredient in this essential seasoning for Chinese cuisine. Adding oyster sauce enhances the body and umami of dishes. An oyster sauce that we can recommend with confidence.

■ Packaging Type

24 cans (450 g each)
6 plastic bottles (2,200 g each)
1 can (20 kg)

Mild Oyster sauce



An oyster sauce with a milder flavor and a lighter color than traditional oyster sauces, giving dishes a more refined finish.

■ Packaging Type

8 plastic bottles (1,270 g each)

Oyster sauce Black Label



We followed the taste of oyster sauce to its source, China, and further enhanced its body and umami. Bring out the inherent flavors of raw ingredients more than ever before.

■ Packaging Type

8 plastic bottles (1,270 g each)

Oyster sauce 815



This 815-g economy size can be used in ample quantities. A subtle seasoning to bring out the flavors of many different cuisines, not only Chinese.

■ Packaging Type

12 plastic bottles (815 g each)

Oyster sauce 360



Bottled oyster sauce in a convenient one-use size, at an unbeatable price.

■ Packaging Type

24 plastic bottles (360 g each)

Tokuyo Oyster sauce 5-Lb. Drum



This oyster sauce combines a light sweetness with umami and a full body.

■ Packaging Type

6 cans (2,270 g each)

Seafood sauce シーフードソース

Haijan



A completely unique kind of seasoning packed with the flavors of crab, oyster, scallop, and other treasures of the sea. The clear coloring lets the natural colors of the ingredients take the spotlight, for fresh and vibrant dishes.

■ Packaging Type

24 cans (450 g each)

Chicken



Haijan

Oyster sauce

Chinese Seasonings & Sauces

Secret weapons for taste that will set dishes apart from the rest.
The flavors of luxurious ingredients come to life.

How to Use

Use in your preferred quantity as frying oil for stir-fries, as flavoring oil for soups, and to bring out the body of dishes.

Use For

Ramen, fried rice, stews, stir-fries, soups, rice porridge, etc.

Flavoring oil 香味油

Chi-yu



This Chinese flavoring oil combines the taste of scallions and ginger with chicken oil.

■ **Packaging Type**
12 cans (700 g each)

Chicken **Pork**

Tsuan-yu



A flavoring oil made from lard infused with the aroma of scallions and ginger. Use as a finish for dishes or as a frying oil to reduce harsh tastes or smells from raw ingredients, and enhance delicious flavors.

■ **Packaging Type**
12 cans (700 g each)
1 can (8 kg)

Pork

Roast Tsuan-yu



A luxurious flavoring oil with depth, featuring the aroma of ample quantities of scallion added to vegetable oil and roasted over an open fire.

■ **Packaging Type**
8 plastic bottles (900 g each)

Mara-yu



Blending the "icy" spiciness of Sichuan peppers and the "hot" spiciness of chili peppers, this special oil for spicing up dishes is distinguished by its vivid red color.

■ **Packaging Type**
8 plastic bottles (900 g each)

Ramen-yu



A special oil for ramen that combines lard with pork back-fat, scallion oil, and garlic oil for a fragrant flavor and a full body.

■ **Packaging Type**
10 pouches (700 g each)

Pork

Chinese Seasoning Mixes 中華合わせ調味料

Mabo sauce



In this mabo tofu sauce, the body of sweet and black bean sauce blends with the umami of oyster sauce and chicken extract, and spicy bean paste and spices bring it all together.

■ **Packaging Type**
8 plastic bottles (1,120 g each)

■ **How to Use**
Use 25-35 g (straight) of this product for 100 g of ingredients.

■ **Use For**
Mabo tofu

Chicken

Hoikoro sauce



This twice-cooked pork sauce combines the hotness of red chili oil and spices with the body of miso, and defines the taste with flavoring oils.

■ **Packaging Type**
8 plastic bottles (1,250 g each)

■ **How to Use**
Use 10-15 g (straight) of this product for 100 g of ingredients.

■ **Use For**
Twice-cooked pork

Chicken

Ganshao sauce



We added apple cider vinegar to a balanced blend of ketchup and tomato paste to give a fruity finish to this ganshao sauce.

■ **Packaging Type**
8 plastic bottles (1,150 g each)

■ **How to Use**
Use 40-50 g (straight) of this product for 100 g of ingredients.

■ **Use For**
Shrimp with chili sauce

Pork

Subuta sauce



Ketchup, apple cider vinegar, and apple juice lend a fruity flavor to this sweet-and-sour pork sauce.

■ **Packaging Type**
8 plastic bottles (1,130 g each)

■ **How to Use**
Use 30-40 g (straight) of this product for 100 g of ingredients.

■ **Use For**
Sweet-and-sour pork

Chicken

Products guide

	Products name	Products code	Packaging type	Casing size (L×W×H)	Gross weight (kg)	JAN code	ITF code	Expiration date (Month)
Condensed Ramen Broths	Jikadaki Wafu tonkotsu shoyu-Ramen soup no moto	7F02719	10 pouches (1 kg each)	359 × 279 × 279	10.750	4902542060473	0204902542060471	12
	Jikadaki Negibuta shoyu-Ramen soup no moto	7F02031	10 pouches (1 kg each)	364 × 284 × 290	10.700	4902542203931	0204902542203939	12
	Jikadaki Yakimiso-Ramen soup no moto	7F06865	10 pouches (1 kg each)	364 × 284 × 290	10.700	4902542203955	0204902542203953	12
	Tetsujin Hakata-tonkotsu Ramen soup no moto	7F02160	6 pouches (2 kg each)	382 × 341 × 167	13.112	4902542201531	0424902542201531	12
	Tetsujin Tonkotsu-shoyu Ramen soup no moto	7F06193	6 pouches (2 kg each)	382 × 341 × 167	13.112	4902542201500	0424902542201500	12
	Tetsujin Torigara-shoyu Ramen soup no moto	7F09855	10 pouches (1 kg each)	359 × 279 × 279	10.750	4902542061234	14902542061231	12
		7F03986	6 pouches (2 kg each)	382 × 341 × 167	13.112	4902542201517	14902542201514	12
	Tetsujin Wadashi-shoyu Ramen soup no moto	7F08523	10 pouches (1 kg each)	359 × 279 × 279	10.750	4902542061784	14902542061787	9
	Tetsujin Kotteri-miso Ramen soup no moto	7F07507	6 pouches (2 kg each)	382 × 341 × 167	13.112	4902542202965	0424902542202965	9
	Tetsujin Kouji-miso Ramen soup no moto	7F07753	6 pouches (2 kg each)	382 × 341 × 167	13.112	4902542201524	0424902542201524	9
	Tetsujin Niboshi-shio Ramen soup no moto	7F09789	10 pouches (1 kg each)	359 × 279 × 279	10.750	4902542061791	14902542061798	9
	Tetsujin Chintan-champon Ramen soup no moto	7F09996	6 pouches (2 kg each)	382 × 341 × 167	13.112	4902542200145	0424902542203184	12
	Tetsujin Shisen-tantanmen Ramen soup no moto	7F04400	6 pouches (2 kg each)	382 × 341 × 167	13.112	4902542203030	0424902542203030	12
	Mensaifu Paitan-Ramen soup	7F00980	4 pouches (3 kg each)	359 × 279 × 279	10.750	4902542061500	14902542061507	12
		7F00857	12 cans (850 g each)	480 × 321 × 190	21.400	4902542200794	0204902542200794	12
	Mensaifu Shoyu-Ramen soup	7F04790	10 pouches (1 kg each)	365 × 285 × 287	11.100	4902542200497	0204902542200494	12
		7F00146	4 pouches (3 kg each)	382 × 341 × 167	13.112	4902542200954	0574902542200951	12
		7F05531	6 cans (3.1 kg each)	480 × 321 × 190	21.400	4902542200800	0424902542200800	12
		7F05543	1 can (20 kg)	237 × 237 × 350	21.150	4902542200862	0204902542200860	12
	Mensaifu Miso-Ramen soup	7F07772	10 pouches (1 kg each)	365 × 285 × 287	11.100	4902542200480	0204902542200488	9
		7F08122	4 pouches (3 kg each)	382 × 341 × 167	13.112	4902542200961	0574902542200965	9
		7F07146	6 cans (3.3 kg each)	480 × 321 × 190	22.600	4902542200817	0424902542200817	9
	S Paitan-Ramen soup no moto	7F06908	6 pouches (2 kg each)	382 × 341 × 167	13.112	4902542201074	0424902542201074	12
	Champon-soup no moto	7F03716	12 cans (850 g each)	415 × 313 × 134	12.200	4902542200558	0214902542200553	12
		7F09823	6 cans (3.1 kg each)	480 × 321 × 190	21.400	4902542200565	0424902542200565	12
	Shoyu-Ramen soup no moto	7F00861	4 pouches (3 kg each)	382 × 341 × 167	13.112	4902542200930	0574902542200934	12
		7F06202	6 cans (3.1 kg each)	480 × 321 × 190	21.400	4902542200145	0424902542200415	12
		7F08348	1 can (20 kg)	237 × 237 × 350	21.150	4902542200152	0204902542200150	12
	Shio-Ramen soup no moto	7F00087	4 pouches (3 kg each)	382 × 341 × 167	13.112	4902542200947	0574902542200941	9
		7F03057	6 cans (3.3 kg each)	480 × 321 × 190	22.600	4902542200114	0424902542200114	9
		7F09139	1 can (20 kg)	238 × 238 × 349	21.300	4902542200121	0204902542200129	9
	Sapporo Miso-Ramen soup no moto	7F07133	4 pouches (3 kg each)	382 × 341 × 167	13.112	4902542200978	14902542200975	12
		7F03155	6 cans (3.1 kg each)	480 × 321 × 190	21.400	4902542200374	0424902542200374	12
		7F09568	1 can (20 kg)	237 × 237 × 350	21.150	4902542200381	0204902542200389	12
	Shisen fu goma aji-Ramen soup no moto	7F02559	10 pouches (1 kg each)	359 × 279 × 279	10.750	4902542201067	0214902542201062	12
		7F04969	6 cans (3.1 kg each)	480 × 321 × 190	21.400	4902542201050	0424902542201050	12
	Natsukashiya Shoyu-Ramen soup no moto	7F02339	12 pouches (1 kg each)	429 × 277 × 280	12.850	4902542061241	14902542061248	12
	Natsukashiya Miso-Ramen soup no moto	7F07491	12 pouches (1 kg each)	429 × 277 × 280	12.850	4902542061258	14902542061255	9
	Natsukashiya Shio-Ramen soup no moto	7F03232	12 pouches (1 kg each)	429 × 277 × 280	12.850	4902542061265	14902542061262	12
	Yatai-Ramen Tonkotsu shoyu aji	7F04894	34 g x 500	396 × 320 × 259	18.500	4902542120030	-	12
	Yatai-Ramen Torigara shoyu aji	7F00330	36 g x 500	396 × 320 × 279	19.700	4902542120047	-	12
	Yatai-Ramen Kotteri miso aji	7F00356	46 g x 400	396 × 320 × 259	19.900	4902542120054	-	9
	Paitan No.1	7F09805	32.5 g x 500	396 × 320 × 259	17.750	-	-	12
	Shoyu-Ramen soup	7F03593	28 g x 600	396 × 320 × 279	18.700	-	-	15
	Miso-Ramen soup	7F02270	39.5 g x 400	395 × 319 × 190	17.300	-	-	9
Condensed Broth Bases	Keitontan	7F75015	24 cans (450 g each)	470 × 316 × 123	13	4902542061197	14902542061194	12
		7F75016	6 cans (3 kg each)	480 × 321 × 188	20.700	4902542300616	-	12
	Keitontan F	7F75111	24 pouches (450 g each)	504 × 414 × 151	12.100	4902542061364	14902542061361	12
	Keitontan (For Topping Off)	7F00299	10 x 4 pouches (200 g each)	260 × 500 × 180	9	4902542061333	14902542061330	18
	Paitontan	7F75128	24 pouches (450 g each)	504 × 414 × 151	12.300	4902542061685	14902542061682	12
		7F75063	6 cans (3 kg each)	480 × 321 × 188	20.500	-	-	12
	Tansaifu Gara-soup (chicken)	7F06122	10 pouches (1 kg each)	312 × 450 × 140	11.100	4902542200848	0204902542200846	18
	Tansaifu Gara-soup (pork & chicken)	7F01587	10 pouches (1 kg each)	312 × 450 × 140	11.100	4902542200855	0204902542200853	18
		7F00286	4 pouches (3 kg each)	387 × 402 × 134	13.200	4902542200886	0574902542200880	18
		7F00364	12 cans (810 g each)	316 × 415 × 128	11.700	4902542200909	0214902542200904	18
	Tansaifu Gara-soup F (pork & chicken)	7F75110	10 pouches (1 kg each)	439 × 299 × 126	10.900	4902542061340	14902542061347	12
	Gara-aji (Wet Powdered Type)	7F02081	10 bags (1 kg each)	351 × 283 × 196	10.540	4902542200903	0204902542202901	12
		7F05761	1 can (15 kg)	238 × 238 × 349	16.300	4902542202947	0204902542202925	12
	Gara-aji F (Powdered Type)	7F09797	10 bags (1 kg each)	351 × 299 × 220	10.600	4902542061401	14902542061408	12
	Gara-soup no moto	7F08207	10 bags (1 kg each)	351 × 262 × 260	10.510	-	-	12
	Natural Gara-soup no moto	7F08039	10 bags (1 kg each)	320 × 236 × 240	10.500	-	-	12

Products guide

	Products name	Products code	Packaging type	Casing size (L×W×H)	Gross weight (kg)	JAN code	ITF code	Expiration date (Month)
Japanese-Style Dashi	Katsuo fumi-Dashi Shin Kiwami <Granulated>	7F71103	10 boxes (1 kg each), each containing 2 bags (500 g each)	460 × 321 × 225	11.788	4902542061418	14902542061415	24
	Pikaichi (Concentrated Bonito Dashi) <Liquid>	7F51005	6 plastic bottles (1 liter each)	253 × 169 × 290	8.100	4902542061524	14902542061521	12
	Katsuo fumi-Dashi Katsu <Granulated>	7F08285	10 bags (1 kg each)	171 × 309 × 474	10.700	4902542300500	-	12
	Imadoki wazen Katsuo-Dashi <Granulated>	7F08232	10 bags (1 kg each)	349 × 284 × 251	10.600	-	-	12
	Katsuo-Dashi Special <Granulated>	7F08155	10 bags (1 kg each)	392 × 212 × 204	10.700	-	-	12
Japanese Noodle Tsuyu	Tsuyu matsuri (Kansai)	7F02920	6 plastic bottles (2,095 g each)	329 × 224 × 352	13.570	4902542201616	0424902542201616	12
		7F06430	1 TL (10,500 g)	240 × 240 × 258	11.620	4902542201371	0204902542201379	12
	Tsuyu matsuri (Kyushu)	7F05137	6 plastic bottles (2,075 g each)	329 × 224 × 352	13.636	4902542201623	0424902542201623	12
	Tsuyu matsuri (For Zaru)	7F09699	6 plastic bottles (2,095 g each)	329 × 224 × 352	13.570	4902542060978	14902542060975	12
	Tsuyu no moto	7F03904	6 plastic bottles (2,160 g each)	329 × 224 × 352	13.960	4902542200251	0424902542200251	12
	Udon tsuyu	7F08422	6 plastic bottles (2,040 g each)	329 × 224 × 352	13.240	4902542201173	0424902542201173	12
		7F07119	1 can (20 kg)	237 × 237 × 350	21.150	4902542201180	0204902542201188	12
	Ekitai soba tsuyu (Individually Packaged)	7F03336	25 g x 500	395 × 319 × 190	13.400	-	-	12
	Ekitai mensuyu Aluminum (Individually Packaged)	7F03450	30 g x 600	396 × 320 × 259	19.500	-	-	13
	Soba tsuyu (Powdered)	7F05607	12 bags (1 kg each)	348 × 233 × 231	12.700	4902542200213	0214902542200218	12
	Kansai fu udon tsuyu (Powdered)	7F09043	12 bags (1 kg each)	348 × 233 × 231	12.700	4902542200244	-	12
	Yakisoba sauce (Powdered)	7F05927	12 bags (1 kg each)	345 × 240 × 220	12.700	4902542200190	0214902542200195	12
Rice Bowl Sauces	Hanjanpukutei Katsuo Dashi shoyu	7F01450	6 plastic bottles (1,200 g each)	357 × 179 × 300	10.400	4902542061623	14902542061620	12
	Hanjanpukutei Koubashi ninniku shoyu	7F02578	6 plastic bottles (1,160 g each)	357 × 179 × 300	10.080	4902542061630	14902542061637	12
	Hanjanpukutei Wabushi negi shio	7F07911	6 plastic bottles (1,180 g each)	357 × 179 × 300	10.240	4902542061647	14902542061644	12
	Hanjanpukutei Koumi Ethnic tare	7F08680	6 plastic bottles (1,150 g each)	357 × 179 × 300	10	4902542061838	14902542061835	12
	Hanjanpukutei Korean umakara shoyu	7F05551	6 plastic bottles (1,140 g each)	357 × 179 × 300	9.920	4902542061661	14902542061668	12
	Ohot Green300	7F05770	24 bottles (300 g each)	422 × 286 × 127	8.480	4902542203054	14902542203051	12
		7F03949	1 TL (10 kg)	240 × 240 × 258	10.700	4902542203443	0204902542203441	12
	Oyster sauce (Red Can)	7F01819	24 cans (450 g each)	468 × 316 × 125	13.300	4902542200084	0234902542200083	24
Oyster Sauces / Seafood Sauces		7F04571	6 plastic bottles (2,200 g each)	329 × 224 × 352	14.200	4902542200091	0424902542200091	18
		7F02838	1 can (20 kg)	237 × 237 × 350	21.150	4902542200169	0204902542200167	24
	Mild Oyster sauce	7F09593	8 plastic bottles (1,270 g each)	357 × 179 × 300	10.960	4902542061227	14902542061224	12
	Oyster sauce Black Label	7F09794	8 plastic bottles (1,270 g each)	357 × 179 × 300	10.960	4902542061210	14902542061217	18
	Oyster sauce 815	7F07629	12 plastic bottles (815 g each)	286 × 214 × 248	10.590	4902542203979	0214902542203974	18
	Oyster sauce 360	7F04880	24 plastic bottles (360 g each)	510 × 198 × 200	9.800	4902542201357	14902542201354	12
	Tokuyo Oyster sauce 5-Lb. Drum	7F05815	6 cans (2,270 g each)	477 × 318 × 122	15.560	4902542061678	14902542061675	18
	Haijan	7F01497	24 cans (450 g each)	468 × 316 × 125	13.300	4902542201579	14902542201576	12
	Chi-yu	7F03092	12 cans (700 g each)	415 × 313 × 134	10.400	4902542200701	0214902542200706	12
	Tsuan-yu	7F08082	12 cans (700 g each)	415 × 313 × 134	10.400	4902542200695	0214902542200690	12
Chinese Seasonings & Sauces		7F08797	1 can (8 kg)	192 × 192 × 283	8.700	4902542203405	0204902542203403	12
	Roast Tsuan-yu	7F05697	8 plastic bottles (900 g each)	357 × 174 × 295	8	4902542203238	0734902542203232	12
	Mara-yu	7F08113	8 plastic bottles (900 g each)	357 × 179 × 300	8	4902542060442	0734902542060442	9
	Ramen-yu	7F09240	10 pouches (700 g each)	359 × 279 × 279	7.750	4902542060480	0204902542060488	9
	Mabo sauce	7F04885	8 plastic bottles (1,120 g each)	357 × 174 × 295	9.760	4902542060800	14902542060807	12
	Hoikoro sauce	7F02416	8 plastic bottles (1,250 g each)	357 × 174 × 295	10.800	4902542060824	14902542060821	12
	Ganshao sauce	7F07986	8 plastic bottles (1,150 g each)	357 × 174 × 295	10	4902542060817	14902542060814	12
	Subuta sauce	7F05679	8 plastic bottles (1,130 g each)	357 × 174 × 295	9.840	4902542060794	14902542060791	12



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