

HAKU MATSUTAKE SHOYU



HAKU MATSUTAKE SHOYU IS A TRULY EXTRAORDINARY EXPRESSION OF THE PROGRESSIVE NEXT GENERATION OF SHOYU MASTERS FROM KYOTO PREFECTURE. FOLLOWING TRADITIONS DATING BACK 3,000 YEARS, WHILE INTRODUCING NEW TECHNIQUES AND INGREDIENTS TO PRODUCE AN EXCEPTIONAL PRODUCT WORTHY OF THEIR ANCESTOR'S APPROVAL. THESE MASTER CRAFTSMEN HAVE PERFECTLY PAIRED THE INDIVIDUAL QUALITIES OF SHOYU AND MATSUTAKE TO CREATE A SYMPHONY OF FLAVORS UNRIVALED BY ANY SHOYU TODAY. COMPLEX AROMAS OF EARTHY MUST, LEATHER, FERMENTED SOY BEANS AND WHITE PEPPER ARE PRESENT ON THE NOSE WHILE FLAVOR NOTES OF SAVORY, UMAMI, FUNGAL AND HINTS OF PINE FILL THE PALATE. USED IN JAPAN AS A FINISHING SHOYU OR AS A STAND-ALONE INGREDIENT, HAKU MATSUTAKE SHOYU STANDS OUT AMONG JAPAN'S GREAT SHOYUS.

INGREDIENTS: WATER, SOYBEANS, SALT, WHEAT, MATSUTAKE MUSHROOM, ALCOHOL

FLAVOR: COMPLEX AROMAS OF EARTHY MUST, LEATHER, FERMENTED SOY BEANS AND WHITE PEPPER ARE PRESENT ON THE NOSE WHILE FLAVOR NOTES OF SAVORY, UMAMI, FUNGAL AND HINTS OF PINE

COLOR: DARK BROWN, OPAQUE

HANDLING: SHELF STABLE SEE BEST BY DATE, REFRIGERATE AFTER OPENING

PACK SIZE: 500ML/ 16.90OZ X 6 PER CASE

ORIGIN: KYOTO PREFECTURE, JAPAN

Nutrition Facts

Serving Size 1 Tablespoon (15g)
Servings Per Container 34

Amount Per Serving		% Daily Values*	
Calories 13			
Total Fat 0g			0%
Saturated Fat 0g			0%
Trans Fat 0g			
Cholesterol 0mg			0%
Sodium 970mg			40%
Total Carbohydrate 2g			1%
Dietary Fiber 0g			0%
Sugars 2g			
Protein 1g			2%
Iron 2%			
*Percent Daily Values are based on a 2,000 calorie diet. Your Daily Values may be higher or lower depending on your calorie needs.			
	Calories	2,000	2,500
Total Fat	Less than	65g	80g
Sat Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2400mg	2400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g