



N°1.2017

UMEBOSHI PAST

ORGANIC

JAPANESE SEASONING

FROM NOW ON
ORGANIC



UMEBOSHI AND UMEBOSHI PAST,
MUCH MORE THAN SPICY SEASONINGS



Umeboshi Paste is a paste based on marinated
Umeboshi plums

The strenghts of these plums are recognized by the
oriental medicine

These traditional products are still popular in Japan



ORGANIC



VEGAN



LOW
SATURATED FAT



SOURCE OF
FIBRE



SOURCE OF
PROTEIN



ENRICH YOUR LIFE

UMEBOSHI PAST

A SALTY ACIDIC PASTE THAT YOU
MUST HAVE TASTED



ORGANIC

Grocery
6 x 200g

ARGUMENTATION

THE PLUM

- + The Umeboshi plum, as she is usually called, is actually rather an apricot
- + It is cultivated in Japan and has a powerful, slightly sour taste
- + She goes through a lactic-acid fermentation in salt brine for about a month
- + Shiso leaves provide the beautiful red color
- + The amount of salt in the paste and the plums ensures a long shelf-life, without pasteurizing. Because of that, the paste retains its beautiful red color

THE PASTE

- + The Umeboshi Paste is a paste which is made of Umeboshi-plums
- + Easy to use in everyday cooking

NUTRITION

- + Low in fat
- + High in protein
- + High in fibre

INGREDIENTS

Umeboshi* (Prunus mume), sea salt, shiso leaves* (Perilla frutescens).

(* = organically grown)

USE



Resolve a little paste in water.
Perfect to enhance the flavor of
vinaigrettes, mayonnaise, pickles
and sauces which can be perfectly
combined with cooked vegetables,
rice dishes ...

AVERAGE NUTRITIONAL VALUE / 100G

Energy	79 kJ 19 kcal
Fat	0 g
> of which saturates	0 g
Carbohydrates	0,9 g
> of which sugars	0 g
Fibre	4 g
Protein	1,2 g
Salt	15,5 g

LOGISTIEKE GEGEVENS

Pieces / carton	6 x 200g
Item code	65497
Guaranteed minimum use-by date	8 months
Item barcode	 5 411788 047395
Carton barcode	 5 411788 068420
Cartons/pallet	260
Cartons/layer	26
Layers/pallet	10
Intrastat code	2008 9978