

Seasoning made with 16 kinds of herbs and spices goes great with meat.

Maximum

Natural Spice



Using 16 different herbs &spice.Sticking to the raw materials particularly made in Kyuushuu, such as Miso,soy sauce and seasoning, free from MSG, preservative and coloring additives.It goes great with meat with steak or grill.

Product standards	
Net content	50g
Ingredients	 Salt(produced in Japan), Pepper, Powdered soy sauce, Processed food(Powdered soy sauce, Starch maltose, Cocoa powder, Aalt, Pepper, Others), Bonito soup stock (Dextrin, Powdered dried bonito, Dried bonito extracts, sugar, Yeast extract, Others), Nutmeg,Granules of kelp stock, Fructose, Onion, Red epper, Cumin, Paprika, Laurel, Powdered miso, Caraway, Marjoram, Clove, Allspice, Celery seed, Thyme, Oregano, Sage, Rosemary, (A portion includes flour/soy beans)
Temperature zone	At normal temperature
Precautions for preservation	Delivered at room temperature by packaging in corrugated cardboard boxes.
Best-by date	1 year from the date of manufacture
Domestic retail price [tax excluded]	350 JPY



Maximum Original Spice (Yuzu flavor)



Can be used in any cuisine like steak, grilled meat, fried dishes, soup, fried rice, and dressings.

Product standards	
Net content	120g
Ingredients	Salt(Domestic production), Yuzu Powder, Pepper, Cornstarch(Genetic recombination indifference), Garlic powder, Soy sauce, Nutmeg, Paprika, Bonito seasoning powder, Cumin, Bay Leaf (Laurus nobilis), Chili pepper/ Food additives (such as Amino acids), Caramel coloring, Oxidized starch (Contains wheat flour and soybean)
Temperature zone	At normal temperature
Precautions for preservation	Delivered at room temperature by packaging in corrugated cardboard boxes.
Best-by date	1 year from the date of manufacture

Domestic retail price [tax excluded]



Maximum

Original Spice (Wasabi flavor)



Can be used in any cuisine like steak, grilled meat, fried dishes, soup, fried rice, and dressings.

Product standards	
Net content	120g
Ingredients	Salt(Domestic production), Horseradish, Pepper, Cornstarch, Garlic powder, Soy sauce, Lactose, Bonito seasoning powder, Sugar, Onion powder, Starch, Maccha powder, Nutmeg, Paprika, Cumin, Bay Leaf (Laurus nobilis), Chili pepper, Maccha powder/Seasoning(Amino acid etc), Coloring(Caramel,safflower yellow,gardenia), Perfume, Oxidized starch (some contain wheat,milk and soy) (Contains wheat flour, milk, and soybean)
Temperature zone	At normal temperature
Precautions for preservation	Delivered at room temperature by packaging in corrugated cardboard boxes.
Best-by date	1 year from the date of manufacture
Domestic retail price [tax excluded]	600 JPY

Major exporting countries

Taiwan, Singapore

Acquisition of certification



Company overview

Nakamura Shokuniku Co., Ltd.

We are committed to quality of Japanese Black beef (wagyu) and Black Pork from Miyazaki Prefecture as well as the safety and reliability of our products.

Nakamura Shokuniku Co., Ltd. has a history of 90 years as a meat processor. We source fresh, quality Wagyu beef and Kurobuta Berkshire pork from well-raised animals on local farms surrounded by beautiful nature. Under strict hygiene control, we ensure food safety in the entire process from meat processing to distribution and sale.



Nakamura Shokuniku Co., Ltd.

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