

New Products for Overseas Market,,,,, High class dressings!



1) Non-Oil Yuzu and Pepper Dressing

- yuzu is a citrus fruit known for its health and beauty properties. Mixed with pepper, this is a slightly spicy dressing, but being non-oil makes it low calorie, and so very suitable for those on a diet or conscious of their health.

With the yuzu and pepper, it makes a very good dressing for raw fish (sashimi) or meat dishes.

⇒ goes well with cold noodles, pasta, tofu dishes, cold meat, pickles etc



2) Non-Oil Japanese Plum and Perilla Leaf Dressing

- a healthy non-oil dressing with a slightly tart flavour. Japanese plum is well known for its healthful properties, and we have used plenty in making this dressing. This dressing goes well with Japanese cooking or tofu dishes.

⇒ adds extra flavor to cold noodles, pasta, tofu dishes, cold meat, pickles, boiled rice with green tea and pickled Japanese plum



3) Golden Sesame with Soy Milk Dressing

- uses the rare and wonderful golden sesame and rich soy milk to make a mild tasting dressing that is very healthy.

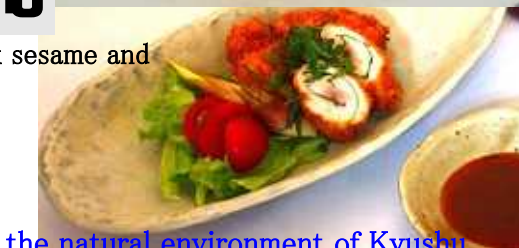
⇒ good with konnyaku (devil's tongue), cold noodles etc



4) Black Sesame with Soy Milk Dressing

- a full-bodied and fragrant dressing made with carefully selected roasted black sesame and nutritious soy milk.

⇒ goes well with bread, sesame tofu, cold tofu, cold meat, vegetable sticks etc



We have used only the finest ingredients carefully selected and grown in the natural environment of Kyushu, and make each bottle of dressing with the greatest of care. All of the ingredients are good for health. Because we have only used natural ingredients, the use by date is only 10 months from date of production. Please keep refrigerated after opening and use as soon as possible.

Nishimoto Foods Co., Ltd

E-mail: nisimoto@csf.ne.jp tel: ++81-92-503-3973 fax: ++81-092-503-7424